

**Summative assessment****Question 1**

What can one do during the handling of food to minimise cross contamination?

Question 2

As part of their induction into the department, all new employees should be informed of the requirements of the cleaning programme. What information should this induction include?

Question 3

Explain the difference between portable and fixed items and how to clean these items.

Question 4

Describe how to clean fixed items and mention the safety factors that must be kept in mind when doing so.

Question 5

What requirements should personal protective equipment most suit?

Question 6

In order to ensure that staff maintain a standard of personal hygiene, what facilities should the employer provide to ensure the high standard?

Question 7

Correct manual dishwashing involves five steps:

The following steps have been scrambled. Re-write them in the correct order.

- Rinsing off of all detergent residue. Water temperature should be above 60°C.
- Air drying. (More hygienic than using a cloth).
- Scraping off all leftover food particles.
- Washing dishes using suitable detergent and hot water. Water temperature should be above 50°C.
- Sanitizing of clean dishes. Sanitizing can be done with the use of either hot water at the proper temperature or chemical sanitizers at the appropriate concentrations. If sanitizing is not done appropriately, cross contamination can occur.

Question 8

What can one do to maintain refrigerator temperatures?

Question 9

Explain why it is important to dispose of waste correctly on a daily basis.