

# Level 1 Award in Food Safety Induction for Manufacturing Sample Examination Questions

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**1** What is the most important reason for cleaning a food production area?

- A  To create a good impression
- B  To reduce the risk of contamination
- C  To prevent staff slipping on greasy floors
- D  To use up the cleaning chemicals provided

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**2** Food handlers should:

- A  wash their hands in a wash hand basin
- B  wash utensils in a wash hand basin
- C  wash their hands in any sink
- D  wash food in a wash hand basin

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**3** A piece of string found in a packaged food product is an example of:

- A  chemical contamination
- B  allergenic contamination
- C  bacterial contamination
- D  physical contamination



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