

Level 2 Food Hygiene Certificate Practice Test Questions and Answers

1. What does HACCP stand for?

- A) Hazard Analysis and Cooking Control Points
- B) Hazard Analysis and Critical Control Points
- C) Health Assessment and Contamination Control Plan
- D) Hygiene Assurance and Certification Control Points

2. What is a 'critical limit' in HACCP?

- A) The maximum number of customers a restaurant can serve
- B) The maximum or minimum value to which a biological, chemical, or physical hazard must be controlled at a CCP to prevent, eliminate, or reduce it to an acceptable level
- C) The maximum amount of food that can be stored in a fridge
- D) The minimum number of staff required in a kitchen

3. In HACCP, what is a 'critical limit'?

- A) The maximum number of CCPs permitted in a process
- B) The maximum or minimum value to which a hazard must be controlled at a CCP
- C) The time limit for completing a HACCP plan
- D) The minimum qualifications needed to conduct HACCP

4. What is Safer Food, Better Business (SFBB)?

- A) A new food safety law introduced in 2020
- B) A practical food safety management system developed by the FSA, based on HACCP principles, designed for small food businesses
- C) A marketing campaign for organic food
- D) An advanced food safety course for large manufacturers

Answers: 1-B 2-B 3-B 4-B

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