

WSQ Practice Test Questions and Answers

1. What does 'HACCP' stand for?

- A) Hazard Analysis and Critical Control Points
- B) Hygiene Assessment and Contamination Control Procedures
- C) Health and Catering Compliance Programme
- D) Hazardous Agent Control and Containment Protocol

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

- A) The maximum or minimum value to which a biological, chemical, or physical parameter must be controlled at a CCP to prevent, eliminate, or reduce the occurrence of a food safety hazard
- B) The limit on the number of CCPs in a process
- C) The maximum amount of any ingredient that may be added to a recipe
- D) The time limit for consuming food after it has been cooked

3. What is HACCP Principle 6 (verification)?

- A) Establishing activities to confirm that the HACCP system is working effectively, including reviewing records, testing end products, and conducting audits
- B) Identifying critical control points in the process
- C) Establishing monitoring procedures for CCPs
- D) Documenting all HACCP procedures and records

4. When must a food handler wash their hands?

- A) Before handling food, after handling raw meat/poultry/seafood, after using the toilet, after touching their face/hair, after handling waste, and after handling money
- B) Only before starting work at the beginning of the shift
- C) Only after using the toilet
- D) Only when hands are visibly dirty

Answers: 1-A 2-A 3-A 4-A

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