

CTSI Professional Competency Framework (CPCF) written examination

Unit 4: Food Standards

September 2023

Guidance for this examination

Please ensure that you indicate clearly at the top of the answer booklet, by ticking (✓) the relevant box on the front of your examination booklet, the law viewpoint from which you will be answering: English, Scottish or Welsh.

The examiners may expect candidates to show knowledge of legislation which is in place but not in force (i.e. has been enacted) and regulations which have been made but are not yet in force, if they are directly relevant to the subject matter of the examination.

Examination structure

There are two sections to the examination paper:

Section A Consists of six questions.
Candidates should attempt to answer four questions.
Total allocation of marks is 40 marks.
Suggested time allocation is 30 minutes.

Section B Consists of four questions.
Candidates should attempt to answer two questions.
Total allocation of marks is 60 marks.
Suggested time allocation is 60 minutes.

Total time allowed – one hour 30 minutes (plus ten minutes' reading time).

Note:

The Food Standards paper is a **closed book**; no materials are permitted to be taken into the examination room.

*The examination paper has **six** pages, including this front sheet.*

Exam: Unit 4: Food Standards

Exam cycle: September 2023

Date: 12 September 2023

Reading time: 10 minutes

Time: 10:00am – 11:30am

Max: 100 marks

Section A

Candidates should attempt to answer four questions.

Each question carries ten marks.

Total: 40 marks.

1. Differentiate, with examples, the terms 'claim', 'nutritional claim' and 'health claim' as given in EU 1924/2006.

(10 marks)

2. Outline the current requirements that must be met for a food officer to be authorised under the current Code of Practice.

(10 marks)

3. Food sampling controls allow for the use of "unopened containers" when taking a formal sample. Explain what this means, using at least three examples of how unopened containers are used in sampling.

(10 marks)

4. A manufacturer is producing prepacked Steak & Onion pies with the following ingredients used in their manufacture:

 Braising Steak (cubed) 35kg
 Flour 25kg
 Egg 15kg
 Onion 3kg
 Water 10kg
 Cubed potatoes 12kg

Calculate the QUID declarations required for this product. If the pie was sold cooked, would the declaration differ and, if so, why?

(10 marks)

Section A continues over the page.

5. Answer both parts of the question:

When taking a formal sample, a sample label needs to be included.

- (a) List what should appear on a sample label. (8 marks)
- (b) Where should the label be placed on the sample? (2 marks)

(Total 10 marks)

6. Answer both parts of the question:

EU 1169/2011 requires that prepacked foods carry mandatory food information, including a “nutritional declaration.”

- (a) Detail the information that needs to be included in any such nutritional declaration. (6 marks)
- (b) What other additional back of pack nutritional information could be given? (2 marks)
- (c) What are the exemptions to providing the mandatory nutritional information, allowed to manufacturers of foods that are to be sold directly to consumers or to retailers? (2 marks)

(Total 10 marks)

Section A total of 40 marks.

End of Section A.

Section B
Candidates should attempt to answer two questions.
Each question carries 30 marks.
Total: 60 marks.

7. Answer both parts of the question:

The Food Safety Act 1990, at Section 21, provides for a statutory defence for offences committed under the Act.

- (a) Outline, using case law where appropriate, what this defence is and how, in practical terms, Food Business Operators (FBOs) can avail themselves of it. (20 marks)

Section 21 of the Food Safety Act 1990 also allows for the so called 'own branders defence' and the 'retailers defence'.

- (b) Outline how FBOs can avail themselves of these particular defences. (10 marks)
- (Total 30 marks)

8. Answer all parts of the question:

Your Service, as part of an enforcement initiative, is undertaking interventions at public houses that appear to be advertising foods with claims.

One such public house is the The Ewe & Lamb, The Square, Anytown, Oneshire, AA55 5PF. The pub menu is listed on the pub's website as:

THE EWE & LAMB
Lunchtime Special-2 courses £10

STARTERS

Homemade Spicy Organic Lentil & Chilli Soup
Or
Dublin Bay Prawn Cocktail

MAIN COURSE

12oz local grassfed T-Bone beef with new potatoes and platter of local vegetables
Or
Grilled fresh local trout on a bed of mixed salad
Or
Home-made 100% chicken nuggets with garden peas & French fries

DESSERTS

Devon Double Dairy Ice Cream
Or
Chocolate Brownie with single cream

Question 8 continues over the page.

Q8 continued:

During your intervention, you discover the following:

1. The steak is actually imported from South Africa.
2. The trout appears to be frozen fillets supplied by a national food wholesaler.
3. The chicken nuggets are frozen, only contain 35% chicken and are from the same wholesaler.
4. The Devon Dairy Double ice cream is not from Devon.

(a) Outline the steps you would take and what evidence you would gather to investigate the matter further, with a view to a prosecution.

(18 marks)

(b) What offences may have been committed by the food business operator?

(4 marks)

(c) You subsequently conduct a PACE interview (in Scotland an interview under caution). Outline the key components and objectives of any such interview.

(8 marks)

(Total 30 marks)

9. Answer all parts of the question:

A local confectionery manufacturer wants to open a small retail outlet to sell their confectionery, both loose and prepacked.

They already distribute their products widely and sell them online, but this retail outlet will be a part of the manufacturing premises, i.e. a factory outlet shop.

The manufacturer asks your Service for advice on labelling both his loose and prepacked products.

(a) Outline the advice you would give.

(20 marks)

(b) Outline the benefits and disadvantages of the use of Improvement Notices compared to the use of criminal prosecutions for dealing with non-compliance with food standards regulations.

(10 marks)

(Total 30 marks)

Section B continues over the page.

10. Answer all parts of the question:

You receive a complaint from a local resident who is allergic to sesame. She suffered a severe reaction, resulting in hospitalisation, after eating a takeaway sandwich.

The sandwich was sold prepacked with no external labelling. It is packed on the same premises from which it is sold, with the sandwiches being prepared in advance of the premises opening.

The seller is a franchise outlet in the town centre, where your Service Offices are also located.

(a) Indicate the initial information that you would require from the complainant to investigate this matter further, and for inclusion in a witness statement if required. (10 marks)

(b) You decide to take a formal sample. Outline how this would be done. (10 marks)

You subsequently receive a certificate of analysis from your Public Analyst, who confirms the presence of sesame in the formal sample. There is no indication on the label of the sampled product that it contains sesame.

The company informs you that there may be approximately 1,000 similar sandwiches currently being offered for sale across the UK franchises.

(c) Detail the steps you would now take, the evidence you would gather and how you would proceed to an outcome or outcomes. (10 marks)

(Total: 30 marks)

Section B total of 60 marks.

END OF EXAMINATION PAPER.