

Qualifications Framework written examination

Unit 4: Food Standards

May 2026

Guidance for this examination

Please ensure that you indicate clearly at the top of the answer 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 – 1 hour 30 minutes (plus 10 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.*

Section A

Candidates should attempt to answer four questions.

Each question carries ten marks.

Total: 40 marks.

1. Answer both parts of the question:

- (a) Define and explain HACCP.

(5 marks)

- (b) In a restaurant setting and in terms of allergen control, what are the potential Critical Control Points?

(5 marks)

(Total: 10 marks)

2. Answer both parts of the question:

- (a) Define a nutrition claim and a health claim, and provide an example of each.

(6 marks)

- (b) What additional information requirements are needed when a health claim is made in respect of a product?

(4 marks)

(Total: 10 marks)

3. Answer both parts of the question:

- (a) Explain the provisions of Article 7 of Assimilated Regulation (EU) 1169/2011 in respect of the provision of fair information practices in relation to food.

(8 marks)

- (b) In what way would investigation/enforcement of a breach of Article 7 of 1169/2011 differ from investigation/enforcement of a breach of Section 14 of the Food Safety Act 1990, in relation to prepacked food not being of the nature, substance or quality provided?

(2 marks)

(Total: 10 marks)

4. Answer both parts of the question:

- (a) What are the requirements for mandatory particulars to be provided for prepacked foods sold at a distance?

(7 marks)

- (b) How do these information requirements differ for non-prepacked foods sold at a distance?

(3 marks)

(Total: 10 marks)

Section A continues over the page.

5. Answer both parts of the question:

(a) Define 'contaminant' in relation to foodstuffs.

(6 marks)

(b) Detail four contaminants for which benchmark or maximum levels are permitted in certain foodstuffs.

(4 marks)

(Total: 10 marks)

6. Answer both parts of the question:

Explain the following definitions as provided by Assimilated Regulation (EU) 178/2002:

(a) 'Placing on the Market'

(4 marks)

(b) 'Food Business'

(6 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 all parts of the question:

You are approached by a new local business in your area who wants advice on their product label ahead of the launch of their 'Seriously Spicy Coconut Curry Sauce'. The label supplied to you is as below. The product is a prepacked product sold in a sealed glass jar which the manufacturer intends to sell via local independent retailers.

(a) What advice would you provide the trader on the label in line with relevant Food legislation?
(20 marks)

Despite providing comprehensive advice to Spicy Sauces, you later find these products on sale at a local independent retailer with the label unchanged from the one below.

What enforcement options are available to you in respect of the following:

(b) The independent shop that is distributing these products?
(5 marks)

(c) The manufacturer 'Spicy Sauces'?
(5 marks)

Seriously Spicy Coconut Curry Sauce  Low fat, the healthiest Curry you will ever taste 440g	A seriously Spicy Curry Sauce with creamed coconut <table border="1" style="width: 100%; border-collapse: collapse; margin-bottom: 10px;"> <tr> <td style="padding: 5px;"> Salt, chilli powder, turmeric, garlic, nutmeg, coconut, mixed nuts, tomato puree, mustard, water, colour (TARTRAZINE) </td> <td style="padding: 5px; text-align: center;"> Best Before: 04/2026 </td> </tr> </table> Energy: 256KJ/61Kcal, Fibre: 0.8g, Protein: 0.6g, Salt: 0.63g, Fat 2.9g, of which saturates :1.4g, Carbohydrate: 7.6g, Of which sugars 2.9g Keep stored in a cool, dry place, once opened use within 3 days Manufactured by: Spicy Sauces: www.spicysauce.uk	Salt, chilli powder, turmeric, garlic, nutmeg, coconut, mixed nuts, tomato puree, mustard, water, colour (TARTRAZINE)	Best Before: 04/2026
Salt, chilli powder, turmeric, garlic, nutmeg, coconut, mixed nuts, tomato puree, mustard, water, colour (TARTRAZINE)	Best Before: 04/2026		

(Total: 30 marks)

Section B continues over the page.

8. Draft a letter of advice for restaurants and takeaways providing loose foods in your local area, explaining how the businesses can use precautionary allergen statements in the wider context of their provision of allergens information to consumers.

The letter should focus on the following areas:

- The businesses' legal obligations in relation to allergens and how these can be implemented.
- Best practice in relation to the provision of precautionary allergen statements.
- Practical implementation of best practice for precautionary allergen statements.

(30 marks)

9. **Answer all parts of the question:**

Improvement notices can be issued under Section 10 of the Food Safety Act 1990 for breaches of specified EU provisions as detailed in the Food Information Regulations 2014.

- (a) What are the advantages and limitations with this enforcement technique?

(15 Marks)

- (b) Detail the specific information that needs to be included on a Food Improvement Notice.

(10 Marks)

- (c) Describe how a notice can be served and on whom the notice should be served.

(5 Marks)

(Total: 30 marks)

10. **Answer both parts of the question:**

You are looking to procure the following foodstuffs as a formal sample with a view to having them analysed, following the receipt of complaints by your department.

For English and Welsh candidates:

The procedure for sampling food for analysis is detailed in Regulation 7 of the Food Safety (Sampling and Qualifications) (England) Regulations 2013., Food Safety (Sampling and Qualifications) (Wales) Regulations 2013.

For Scottish candidates:

Food Safety (Sampling and Qualifications) (Scotland) Regulations 2013.

- (a) Explain how you would sample the following items with reference to the regulations listed above:

- Beef Curry, from a small, independent takeaway establishment to be sampled for the presence of nuts where signage declares '**no nuts are used on this premises**' by the food business operator.
- A prepacked ready meal in a large chain supermarket with the descriptive name 'Chicken and Mushroom Tagliatelle'. The QUID for the chicken is 25% and you wish to sample for the content of chicken.

(10 marks)

Question 10 continues over the page.

The results of analysis for both items come back as unsatisfactory. The beef curry is found to contain a large amount of almond, and the ready meal contains only 12% of chicken.

(b) Discuss your enforcement approach for each product following the receipt of the analysis results.

In your answer you should take account of the following:

- The type of premises from which the sample was taken and their business model.
- The nature of any breach.
- Any potential offences.
- The full range of enforcement options available to you.

(20 marks)

(Total: 30 marks)

Section B total of 60 marks.

END OF EXAMINATION PAPER.