

## CTSI Professional Competency Framework (CPCF) written examination

### Unit 4: Food Standards

September 2021

### Guidance for this examination

Please ensure that you indicate, on the front of your 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 – one hour thirty 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.

An additional 10 minutes of reading time is allowed at the start of the examination.  
**You may highlight, underline and make notes on the EXAM PAPER ONLY**

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

**Exam:** Unit 4: Food Standards

**Exam cycle:** Sept 2021

**Date:** 14 September 2021

**Reading time:** 10 minutes

**Time:** 14:00 – 16:00

**Max:** 100 marks

**Section A**

**Candidates should attempt to answer four questions.**

**Each question carries ten marks.**

**Total: 40 marks.**

1. Answer both parts:

(a) Using examples, explain what is meant by food sold by “means of distance communication” under Retained Regulation (EU) No 1169/2011 on food information to consumers (4 marks)

(b) Explain briefly how the mandatory labelling requirements for food differ for those sold by distance communication to those sold in a retail shop. (6 marks)  
(total: 10 marks)

2. What is a competent authority? How is responsibility split for food matters across the government departments/agencies? (10 marks)

3. Describe the regulatory requirements in relation to minimum durability in Retained Regulation (EU) No. 1169/2011 on food information to consumers. (10 marks)

4. Explain the terms ‘meat’, ‘regulated product’ and ‘reserved description’ as defined under The Products Containing Meat etc (England) Regulations 2014 [in Wales: The Products Containing Meat etc (Wales) Regulations 2014; in Scotland: The Products Containing Meat etc (Scotland) Regulations 2014]. (10 marks)

5. Answer both parts:

(a) What are official controls? (5 marks)

(b) Describe the intervention types recognised as official controls and non-official controls under the Food Law Practice Guidance. (5 marks)  
(total: 10 marks)

6. Using examples, explain the difference between a health and a nutrition claim. (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. What is a contaminant? Discuss the controls applied by The Contaminants in Food (England) Regulations 2013 [in Wales: The Contaminants in Food (Wales) Regulations 2013; in Scotland: The Contaminants in Food (Scotland) Regulations 2013] to protect public health.  
(30 marks)
8. Answer both parts:
- (a) Mrs Fin, a fishmonger, has just opened a retail shop in your area. Draft an email explaining to her the requirements for the labelling of fish sold loose for consumers.  
(22 marks)
- (b) You subsequently conduct a visit. Explain the requirements under the Food Law Code of Practice for a report of your inspection.  
(8 marks)  
(total: 30 marks)
9. Evaluate the effectiveness of the requirements placed on food business operators under Retained Regulation (EU) No 178/2002, laying down the general principles of food law to ensure food safety.  
(30 marks)

**Section B continues over the page**

10. Answer both parts:

- (a) You receive a complaint that a local restaurant, The Eatery, is selling homemade cod fish cakes using pollock. Discuss what steps you could take to investigate the complaint and secure evidence of a misdescription.

(15 marks)

- (b) While you are at the restaurant, you see the descriptions below on the menu chalkboard. Explain what descriptions you would check and why.

(15 marks)

**Starter**

Homemade Cream of mushroom soup

**Main Course**

12 oz beefburger in a Brioche bun with our own coleslaw

Traditional Cumberland Sausage with locally grown vegetables

'The Eatery' Ham & Tomato pizza with loads of cheese (Ve also available)

**Dessert**

Fresh fruit cocktail with Dairy Ice Cream (Ve)

(total: 30 marks)

**Section B total of 60 marks.**

**END OF EXAMINATION PAPER.**