

## CTSI Professional Competency Framework (CPCF) written examination

### Unit 4: Food Standards

September 2020

#### **Guidance for this examination**

Please ensure that you indicate, by ticking ( $\checkmark$ ) 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 subjectmatter 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 and 30 minutes (plus ten minutes' reading time).

## Note:

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

The examination paper has three pages, including this front sheet.

Exam: Food Standards

Date: 16 September 2020 Time: 1.30pm – 3.00pm

Q1

Q2

Q3

Reading time: 10 minutes Max: 100 marks

Exam cycle: September 2020

#### Section A Candidates should attempt to answer four questions. Each question carries ten marks. Total: 40 marks.

A business manufacturing quiches has asked for advice on the name of the food and ingredient quantity declarations for their stilton and broccoli variety. They sell the quiches, prepacked, to local

retailers and through their own stall at a farmers' market. What advice would you give?

Explain the terms 'documentary check', 'identity check' and 'physical check' in relation to foods.	s 'documentary check', 'identity check' and 'physical check' in relation to imported	
	(10 marks)	
What are Alternative Enforcement Strategies and how can local authorities use them?	(10 marks)	

a) Explain what is considered to be primary production, under Regulation EC 178/2002. Q4.

b) Earned recognition is available for members of Assurance Schemes recognised for this purpose. Identify four of these schemes.

> (2 marks) (total 10 marks)

Q5 a) What is a food supplement?

> b) What specific information must be given with a food supplement sold to the ultimate consumer under The Food Supplements (England) Regulations 2003 [in Wales, The Food Supplements (Wales) Regulations 2003] [in Scotland, The Food Supplements (Scotland) Regulations 2003]? (6 marks)

(total 10 marks)

Q6. Under the Food Law Code of Practice and Practice Guidance, what are the Continuing Professional Developments' requirements for experienced qualified officers undertaking food standards enforcement? How can this be achieved and recorded?

(10 marks)

Section A total of 40 marks.

End of Section A.

(4 marks)

(8 marks)

(10 marks)

# Total: 60 marks.

a) What are mycotoxins and the reasons for controlling their presence in food?

(8 marks)

b) Evaluate how mycotoxins are controlled in Food Law.

Q7

(22 marks)

(total 30 marks)

Q8 Write a letter to a local food manufacturer, explaining the action to take when they identify food not complying with Food Safety Requirements under Regulation EC 178/2002. What practical steps and good practice would you suggest to the business to ensure that consumers are protected? (30 marks)

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

Q9. The requirements of The Food Information Regulations 2014 fail to sufficiently inform consumers of the presence of allergenic ingredients in food. Discuss this statement.

(30 marks)

Q10 You receive a complaint that a business registered as a home caterer, in your area, is manufacturing homemade 80% beef burgers with insufficient meat content. The burgers are supplied to a local school.

Describing the powers available to you under the Food Safety Act 1990, explain the benefits and drawbacks of the different options open to you to enter the premises, to take a formal sample and to secure evidence of any misdescription, at both premises.

(30 marks)

Section B total of 60 marks.

END OF EXAMINATION PAPER.