

CTSI Professional Competency Framework (CPCF) written examination

Unit 4: Food Standards

November 2019

Guidance for this examination

Please ensure that you indicate, by writing 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 60 marks.
Suggested time allocation is 30 minutes.

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

Total time allowed – two hours (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

Exam cycle: Nov 2019

Date: 13 November 2019

Reading time: 10 minutes

Time: 13:00 – 14:30

Max: 100 marks

Section A

Candidates should attempt to answer four questions.

Each question carries 10 marks.

Total: 40 marks.

1. What is traceability? Outline the traceability requirements for a food manufacturer selling bakery products under EC Regulation 178/2002, laying down the general principles and requirements of food law.

(10 marks)

2. Describe the precautions to be taken to ensure that enforcement samples are protected from contamination. How should they be labelled and stored to secure their use as evidence?

(10 marks)

3. (a) What is the status of the Food Law Code of Practice and why should a local authority have regard to the code?

(3 marks)

(b) Under the Code of Practice, what establishment information should be kept by a food authority in relation to food standards and updated after each intervention?

(7 marks)

(total 10 marks)

4. A local fruit grower wants to produce a three-fruit jam, using their own raspberries, strawberries and blackberries. What would you advise them on the requirements of The Jam and Similar Products (England) Regulations 2003 / The Jam and Similar Products (Wales) Regulations 2018 / The Jam & Similar Products (Scotland) Regulations 2004?

(10 marks)

Section A continues over the page.

5. (a) What is an additive, in accordance with EC Regulation 1333/2008? (5 marks)

(b) A business wants to use a preservative in their food manufacture. What would you advise them to check before doing so? (5 marks)

(total 10 marks)

6. What is a 'claim' and 'a health claim' under EC Regulation 1924/2006? (5 marks)

What specific information must be given when a health claim is given in the labelling, presentation or advertising? Give an example of a health claim. (5 marks)

(total 10 marks)

Section A total of 30 marks.

End of Section A

Section B

Candidates should attempt to answer one question.

Each question carries 60 marks.

Total: 60 marks.

7. You receive Intelligence that a chain restaurant with a branch in your area is selling “Our Home-made premium ice cream” which is suspected of being from a national wholesaler.
- (a) You decide to inspect the restaurant. Discuss the powers available to you under food law to carry out your inspection. (15 marks)
- (b) How would you prepare and go about conducting the inspection to check the allegation and obtain evidence of any offence? (30 marks)
- (c) Assess the effectiveness of the enforcement options open to you and the offences that may have been committed. (15 marks)
- (total 60 marks)

Section B continues over the page.

8. A start-up business making biscuits has contacted you for labelling advice. The owner, Jane Grey, plans to sell her packaged products through a local farm shop and her own on-line shop.

She currently has two products:

- Jane's Gluten Free Apricot and cinnamon biscuits
- Jane's Hazelnut biscuits

(a) Write an email to the business, advising the mandatory particulars required under EU Regulation 1169/2011, for the products and the website. Explain the requirements for the labelling of the term 'gluten free'.

(45 marks)

(b) Six months later, you see her products on sale in the farm shop. Explain for what you would analyse the products, and what method you would use to obtain your final samples, stating your reasons. Assume that there is an adequate stock of product to take your samples.

(15 marks)

(total 60 marks)

Section B continues over the page.

9. You are carrying out a project to check on levels of aflatoxin B1. You visit a medium size food importer, in your area, which has a consignment of maize flour in 500g packs, and you decide to take a sample. Assume that the flour is not a high-risk product for the purposes of EU Regulation 669/2009.

(a) What offences may have been committed?

(10 marks)

(b) You receive the report of analysis, from the Public Analyst, four weeks later. It indicates that the flour has levels of aflatoxin B1 above the maximum level permitted in EC Regulation 1881/2006. What action could you take? What would you advise the business to ensure that the non-compliant product is removed from the supply chain?

(20 marks)

(c) Outline the responsibilities of a food importer and the competent authority upon receiving imported food of non-animal origin listed as high risk under EU Regulation 669/2009.

What action can be taken by a competent authority for non-compliant high risk imported food?

(30 marks)

(total 60 marks)

Section B total of 60 marks.

End of examination paper.