

## Diploma in Consumer Affairs and Trading Standards

### Food Standards

NOVEMBER 2017

**Candidates answering the questions from the Scottish or Welsh law viewpoint: Please ensure you write "Scottish" or "Welsh" on the front of your examination booklet.**

**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.**

There are three sections to the examination paper:

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|------------------|--|
| <i>Section A</i> | Consists of five questions.<br>Candidates should attempt to answer all questions.<br>Total allocation of marks is 25 marks.<br>Suggested time allocation is 45 minutes.  |
| <i>Section B</i> | Consists of two questions.<br>Candidates should attempt to answer one question.<br>Total allocation of marks is 25 marks.<br>Suggested time allocation is 45 minutes.    |
| <i>Section C</i> | Consists of three questions.<br>Candidates should attempt to answer two questions.<br>Total allocation of marks is 50 marks.<br>Suggested time allocation is 90 minutes. |

Total time allowed – three hours (plus ten minutes reading time).

**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 **all** questions -  
total of 25 marks.

1. Using examples, differentiate between a 'food nutritional claim' and a 'food health claim'.  
(5 marks)
  
2. Briefly explain how the Food Standards Agency (FSA) Food Crime Unit defines 'food crime' and how does this differ from 'food fraud'?  
(5 marks)
  
3. Answer **both** parts
  - (a) What is the difference between a 'food incident' and a 'food hazard'?  
(3 marks)
  - (b) Briefly outline the types of 'food hazards'.  
(2 marks)(total 5 marks)
  
4. You have been asked to formally sample, at a local retailer, the following products:  
  
Honey sold at retail in jars which carry the description "local Scottish heather honey". There are 18 jars for sale, all of which have the best before date of 20/09/2020.  
  
Whole fresh poultry described as "not previously frozen".  
  
Briefly outline how you would sample these products.  
(5 marks)
  
5. Outline the current requirements relating to the terms 'Gluten Free' and 'Very Low Gluten'.  
(5 marks)

**Section A total of 25 marks.**

**End of Section A.**

## Section B

Candidates should attempt to answer **one from two** questions - total of 25 marks.

6. Sections 14 & 15 of the Food Safety Act 1990 provide for criminal sanctions regarding foods which are misdescribed, adulterated, substituted or contaminated.

Discuss the effectiveness of both these sections, using case law where relevant.

(25 marks)

7. Answer **both** parts

Traceability of food is a requirement of EU food law.

- (a) Detail the EU controls on traceability. Explain how these are used in practice to enable protection from food fraud in the food chain.

The FSA has been reviewing Food Law Regulatory Enforcement in its “Regulating Our Future” proposals.

(10 marks)

- (b) Outline what the proposed changes were and the systems that the FSA has initially stated will need to be in place to meet with the proposed changes.

(15 marks)

(total 25 marks)

**Section B total of 25 marks.**

**End of Section B.**

### Section C

Candidates should attempt to answer **two from three** questions - total of 50 marks.

8. You have been emailed by the Technical Manager, Mr Tom Brown, of BeSpoke Pies, a food manufacturer in your Service area. He asks you to review the labelling of a new pre-packed pie, which they intend to produce.

The manufacturer operates from a large industrial production unit, and the label emailed to you for review is shown below.

#### FRONT OF PACK

## Butchers Shop



## Best Quality Steak & Kidney Pie

“full of meat just like the old days”

Manufactured by:  
Bespoke Pies Ltd,  
Wigan.

#### REAR OF PACK

Nutrition per 125g

Energy	1100KJ
Protein	35.5g
Fat	12.0g
Carbohydrates	25g
Fibre	3.9g
Sugar	1.5g

#### Contains:

Wheat flour, water, egg protein, Stewing Steak, Kidneys, Salt, Milk proteins, Beef fat, additives, preservatives.

Keep Frozen.

**115g**

eat by: 16.11.17

- (a) Draft an email reply to the manufacturer, outlining your advice in respect of the label.

(20 marks)

You also obtain a number of identical pies from this manufacturer, some of which are sent to the Public Analyst for analysis. On inspection of the remainder of the pies, you note that they appear to be considerably thinner than the picture on the label and have large void spaces under the pastry when cut open.

The Public Analyst subsequently states in his findings that:

“The meat content of the pie is 17% but that the beef filling also has fat content of 15% and the connective tissue levels, which need to be declared, are 10%. In my opinion, this is due to very poor-quality meat being used in the pie.”

- (b) What additional advice would you give to the manufacturer?

(5 marks)

(total 25 marks)

**Section C is continued over the page.**

9. Answer **both** parts

You have been asked by your service to produce a leaflet for food businesses, explaining the current requirements for nutritional labelling on pre-packed foods.

(a) Draft such a leaflet.

(15 marks)

The owner of a new start-up chocolate and chocolate products manufacturer, based in an industrial unit with 15 members of staff, has asked you how he can ensure that he meets the defence of “all reasonable precautions and all due diligence”.

(b) Draft an answer to the business owner.

(10 marks)

(total 25 marks)

**Section C is continued over the page.**

10. Answer **all** parts

You receive a complaint from a local resident regarding a ready meal bought from a local supermarket. The meal was an own-branded frozen Lasagne made by the Frozen Meal Company, which is based outside your authority's area. The complainant, who is allergic to egg, bought it because there was no egg on the ingredients' list and the packaging made the claim "egg and dairy free".

On eating the meal, the complainant had an allergic reaction and had to attend the local Accident and Emergency department for treatment.

- (a) Outline the information you would want to take from this complainant to be included in their witness statement. (5 marks)

The product is formally sampled and the Public Analyst reports that the lasagne contains a significant amount of egg, which was not on the ingredients' list, and that there was pork present - again not on the ingredients' list.

- (b) Detail the steps and further actions that you would take to gather sufficient evidence to investigate the matter, with the intention of producing a prosecution file. (10 marks)
- (c) What offences may have been committed by the Frozen Meal Company? (4 marks)

The Managing Director of the Frozen Meal Company attends your offices for a formal recorded interview under PACE [in Scotland, an interview under caution].

- (d) Outline the objectives of such an interview. (6 marks)
- (total 25 marks)

**Section C total of 50 marks.**

**END OF EXAMINATION PAPER.**