

Qualifications Framework written examination

Unit 4: Food Standards

May 2024

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 – one hour 30 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.

The examination paper has (6) pages, including this front sheet.

Section A

Candidates should attempt to answer four questions.

Each question carries ten marks.

Total: 40 marks.

- a) What are the definitions of “food” and “food business” given in assimilated Regulation EC 178/2002? (8 marks)

Who has the responsibility that foods are compliant under assimilated European Food Legislation? (2 marks)

(10 marks)

- b) The Food Safety (Sampling & Qualification) (England) Regulations 2013 (with parallel Regulations in Wales & Scotland) allow for samples to be taken using unopened containers, and for single samples to be taken.

Explain with examples how you would formally sample foods using these two sampling protocols. (10 marks)

- c) There are a number of requirements that have to be met for a food to be considered prepacked for direct sale (PPDS).

Explain what these requirements are and give two examples of foods that could be considered to be PPDS. (10 marks)

- d) A prepacked meat pie had the description “Premium Steak & Kidney pie with added Basil”.

a) Explain which ingredients would need a QUID declaration and why. (3 marks)

- b) The recipe for the pie is:

Pastry mix.....60 kg
Steak.....30 kg
Kidney.....5 kg
Water.....4,5 kg
Basil.....500g

Calculate the QUID declarations for this product. (4 marks)

c) If the product was cooked before sale how would the QUID declarations change? (1 mark)

d) Where should be QUID declaration be displayed? (2 marks)

(10 marks)

5. a) Differentiate the terms “Nutritional Claim” and “Health Claim”, with examples. 5 marks)
- b) Outline the process that must be followed to allow a food business to get a food health claim authorised. (5 marks)
- (10 arks)
6. Article 14 of assimilated Regulation EU 2017/625 outlines what are Official Control Methods and Techniques.
- Identify those Official Controls which may be applicable to a Food Standards Intervention. (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. You have been asked by your Service Manager to write a trade advice leaflet to be distributed to new food businesses attending a “New Start Up” seminar.

The leaflet is to explain the requirements applicable to prepacked foods under assimilated Regulation EU 1169/2011 and the Food Information Regulations 2014.

a) Draft such a leaflet. (26 marks)

b) Assimilated Regulation EU 1169/2011 mentions “Principal Field of Vision”. Explain what this term means. (4 marks)

(30 marks)

8. You receive a complaint from a local resident who has bought a ready meal from their local supermarket, Best Foods Ltd.

The meal was described as a “Chicken Chasseur Dinner, made with succulent chicken breast meat together with potatoes and mixed vegetables.”

The complainant is alleging that the chicken meat was very tough and didn't appear to be chicken breast meat.

They have brought the original packaging and the meat that was part of the meal into your Offices and would support a formal complaint.

You examine the original packaging, and the descriptive name of the food is given as “pieces of chicken breast and mixed vegetables in a red wine-based sauce”.

The ingredients list chicken breast at 30%.

It further states that it is “packed in a protective atmosphere”.

a) What would be your initial checks if you are following up on this complaint? (5 marks)

b) Detail what additional information you would request from the complainant with a view to them completing a S.9 statement. (5 marks)

c) What actions under the Criminal Procedures and Investigations Act (CPIA) should you also be taking? (5 marks)

d) You decide to take a formal sample of this product. Explain how you would carry out your sampling. (10 marks)

e) The Public Analyst's Certificate of Analysis indicates that the chicken in the meal is reformed meat, of a poor quality, and there are pork proteins also present. The Public Analyst also states that in their opinion “the food is not of the quality demanded”.

You decide that there are sufficient grounds to formally interview the business. The Director of Best Foods Ltd., as a representative of the business, has agreed to attend your Offices for a formal interview under the Police and Criminal Evidence Act 1984 (PACE).

Outline the objectives of any such interview.

(5 marks)

(30 marks)

Section B continues over the page.

9. You are carrying out an intervention at a local food premises and you note that there is a significant amount of non-English labelled food on the premises.
- a) What breaches of legislation could the seller of these foods be committing? (5 marks)
- b) You advise the seller both verbally and in writing a number of times but the seller refuses to amend the labelling of the non-English labelled foods. You decide to use your powers to issue Improvement Notices. Explain what information must be included in any such notice or notices. (10 marks)
- c) The same seller also has 10 prepacked meat pies and 15 packets of prepacked cooked ham all offered for sale four days after their "Use By" date. What offences may have been committed? (5 marks)
- d) Explain your actions in securing sufficient evidence to support a future prosecution. (10 marks)
- (30 marks)
10. a) Detail the requirements that a food takeaway business must follow in respect of any controlled allergens present in the foods they supply. (20 marks)
- b) You believe that the business, despite verbal and written advice from yourself, is still selling foods described as "egg free" when they may contain egg. Describe a method of enforcement action which could be taken, giving your reasons for the particular action you have chosen. (10 marks)
- (60 marks)

Section B total of 60 marks.

END OF EXAMINATION PAPER.