

The Examination

There are **two** texts. Read each text carefully and answer all of the questions.

Text A

Highfield Gazette

Restaurant Closure

Food hygiene to blame

By Emma Jones
Hospitality Correspondent



Employees of local restaurant The Stove were surprised to discover it was closed when they arrived at work last weekend. Neville Chambers, a waiter at the restaurant, said, 'I can't believe it. We turned up to work on Saturday and the doors were locked and the blinds were drawn. None of us are sure what has happened!'

The Highfield Gazette has investigated and can report that the restaurant was closed because of poor food hygiene. Good food hygiene ensures food is fit for consumption and should prevent food poisoning. It is important not only when storing, preparing and serving food but also when disposing of waste at the restaurant.

According to Shane Willows of the local authority, this seems to be where The Stove has failed. He commented, 'The restaurant has a duty to discard unfit or contaminated food. Unfortunately, at a recent inspection, we found that food had not been disposed of correctly and mice were found in the kitchen. This has resulted in a temporary closure until the owners resolve the situation. We are working closely with them to offer support and guidance.'

I asked Shane what other restaurant owners could do to ensure this never happens to them. He replied, 'All staff should be made aware of the importance of food

hygiene and know which foods are at high risk of causing food poisoning. Correct storage and preparation of food is key to ensuring it is safe to eat. Get that right and you would soon start to see the benefits of high standards of hygiene including less food wastage, reduced risk of food poisoning, fewer complaints, good working conditions with higher staff morale and ultimately more money for the business.'

Many of the staff members have not been kept informed and risk financial loss due to the closure. It would seem that staff morale will need a boost when, or if, the restaurant does reopen.

1

What is the **main** purpose of Text A?

Tick (✓) one box

(1 mark)

A	To persuade people to visit the restaurant	<input type="checkbox"/>
B	To instruct people on how to dispose of contaminated food	<input type="checkbox"/>
C	To explain why the restaurant has been closed	<input type="checkbox"/>
D	To describe the food served at the restaurant	<input type="checkbox"/>

2

What does the word 'hygiene' mean in Text A?

Tick (✓) one box

(1 mark)

A	Cleanliness	<input type="checkbox"/>
B	Pollution	<input type="checkbox"/>
C	Consumption	<input type="checkbox"/>
D	Wastage	<input type="checkbox"/>

3

According to Text A, an inspection found:

Tick (✓) one box

(1 mark)

A	the restaurant door was closed	<input type="checkbox"/>
B	the restaurant had no staff	<input type="checkbox"/>
C	food had not been discarded correctly	<input type="checkbox"/>
D	food was low risk	<input type="checkbox"/>

4

In Text A, which of the following is an opinion?

Tick (✓) one box

(1 mark)

A	Mice were found in the kitchen	<input type="checkbox"/>
B	It would seem that staff morale will need a boost	<input type="checkbox"/>
C	The restaurant was closed because of food hygiene	<input type="checkbox"/>
D	We are working closely with them	<input type="checkbox"/>

Text B

Reinspection of The Stove Restaurant, Highfield

Introduction

The Stove was closed last October following a routine inspection. It was found that staff were not discarding food waste correctly, i.e. food which was unfit to eat or left over. This had resulted in mice in the kitchen and a threat to the health of customers and staff. The restaurant was closed and given three months to introduce a system that meets food hygiene regulations.

Purpose

This report has been written after the second visit in January. The purpose of the visit was to:

- 1) assess the restaurant's new food hygiene system
- 2) recommend whether the restaurant should re-open

Findings

The owners have addressed the problems raised in the first report. They have sought the advice and guidance of the local authority when uncertain how to proceed. Sealable¹ containers for different food items have been placed outside. All staff have been given training on the correct ways to dispose of waste. This included:

- disposing of waste quickly to avoid contamination
- keeping waste away from surfaces on which fresh food is prepared
- cleaning waste containers regularly
- washing hands immediately after waste has been handled

Staff appreciated the training and now feel valued and involved in running the restaurant correctly. Although they were shocked and disappointed that they were not informed before the restaurant was closed in October, morale is high and there is a good sense of team spirit.

Recommendations

It is recommended that the restaurant be awarded the appropriate food hygiene rating and allowed to re-open.

Shane Willows - Food Safety Officer
15 January

¹This means they cannot be accessed by pests, including mice



8

Which textual feature is used in text B?

Tick (✓) one box

(1 mark)

A	Italics	
B	Underlining	
C	Highlighting	
D	Different font colours	

9

According to Text B, why does the restaurant now put food waste in sealable containers?

Tick (✓) one box

(1 mark)

A	To help avoid food contamination	
B	To dispose of food waste quickly	
C	To keep food waste away from fresh food preparation areas	
D	To stop pests from being able to access the food waste	

10

According to Text B, Shane visited the restaurant to:

Tick (✓) one box

(1 mark)

A	review the food handling methods	
B	book a third date in January	
C	give them sealable containers	
D	recommend closure	

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	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	TOTAL
Mark(s) available	1	1	1	1	2	1	1	1	1	1	1	2	1	3	2	20
Mark(s) awarded																

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Level 1

Reading

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