

CTSI Professional Competency Framework (CPCF) written examination

Unit 4: Food Standards

May 2023

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 4 pages, including this front sheet.

Section A

Candidates should attempt to answer four questions.

Each question carries ten marks.

Total: 40 marks.

1. What is an additive? Give examples of 5 categories of additive and state how they would be used in a foodstuff.
(10 marks)

2. **Answer both parts:**
 - (a) What is meant by the term “packed in a protective atmosphere”?
(5 marks)
 - (b) Give 3 examples of other mandatory additional particulars which Annex III of EU 1169/2011 state should be given with certain categories of foods.
(5 marks)
(total 10 marks)

3. Explain the term “unsafe food” and explain how it would apply to enforcement action taken in respect of food sold after its “use by” date.
(10 marks)

4. Explain what is meant by the term “Novel Food” and list any four of the categories defining Novel Foods, given in Retained EU Regulation EU 2015/2283. Outline the requirements that a Novel Food must meet to be allowed to be sold to consumers.
(10 marks)

5. **Answer both parts:**
 - (a) What is meant by the term “single sample” when taking a formal sample? Describe the process.
(8 marks)
 - (a) Give two examples of when this procedure would be appropriate.
(2 marks)
(total 10 marks)

6. **Answer both parts:**
 - (a) What is meant by the term “QUID”?
(8 marks)
 - (b) Give two locations on a food label where the QUID indication may be found.
(2 marks)
(total 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. Two sections of the Food Safety Act 1990 provide for criminal sanctions regarding foods which are mis-described, adulterated or substituted. Detail the requirements of these Sections and discuss their effectiveness, using case law where relevant.

(30 marks)

8. Answer both parts:

You are the Primary Authority for a regional food producer.

The Technical Manager has sent you a draft label relating to a new product that they are launching.

FRONT OF PACK

“Ethical Eating...is Healthy Eating”



**Best Quality
Vegetarian Sausage
ROLLS**

“Our healthier products taste just
like the real thing”

“A good source of iron”

**Manufactured by:
Ethical Eating Ltd,
Notts.
(www.hell.co.uk)**

REAR OF PACK

Nutrition per 120g

Energy	1100KJ
Protein	15.5g
Fat	16.0g
Carbohydrates	25g
Fibre	3.9g
Sugar	1.5g

Contains:

**Wheat flour, brown rice, water, egg
protein, Soya protein, red kidney
beans, soya sauce, hydrogenated
palm oil, onion, sugar, salt
flavourings & preservatives.**

Contains 24 rolls

Keep Frozen.

480g eat by: 16.11.23

- (a) Draft an email response to the manufacturer outlining your initial advice on the product.

(25 marks)

You have a sample of the proposed product analysed by your Public Analyst. He reports that the protein content is considerably lower than the manufacturing specification that was sent with the sample, and that the palm oil is partially hydrogenated.

- (b) What further advice would you give to the producer?

(5 marks)

(total 30 marks)

Section B continues over the page.

9. Answer both parts:

You have been asked by your Service to draft a business advice leaflet explaining the requirements relating to foods prepacked for direct sale (PPDS).

(a) Draft such a leaflet.

(20 marks)

You are also asked to prepare a short letter, to be sent to all your Primary Authority food producers, reminding them of the practical requirements of Art 6 & Art 8 of EU 1169/2011 as it applies to manufacturers and wholesalers.

(b) Draft such a letter.

(10 marks)

(total 30 marks)

10. Answer both parts:

Certain food standards regulations allow for the use of Improvement Notices, made under S.10 of the Food Safety Act 1990, to be used where those regulations have been breached.

(a) List the requirements that should be included in any such Notice.

(15 marks)

Before issuing such a Notice the Authorised Food Officer should have undertaken certain actions.

(b) Outline the actions an Authorised Food Officer should normally take, from the initial discovery of any such breach to the FBO reaching compliance.

(15 marks)

(total 30 marks)

Section B total of 60 marks.

END OF EXAMINATION PAPER.