*Food Safety in Australia*

1. What is food poisoning? List the three main causes and give an example of each.

The cause of food poisoning in this case was found to be *Salmonella*. List the foods in which *Salmonella* is most

likely to be found.

*1 mark*

3. Describe the conditions required for the growth of *Salmonella*.

2 *marks*

4. Describe the role of local, state and national authorities in incidents of food poisoning.

**Describe the role of local, state and national authorities in incidents of food poisoning.**

The local authorities would be involved first. Council representatives would inspect the premises, take food

samples and look at the business’s food safety program.

The state government’s Department of Human Services would oversee the handling of the incident, analyse food

samples to determine the source of the food poisoning, and may issue a closure order.

Food Standards Australia and New Zealand (FSANZ) develops protocols, coordinates communication and

response actions of local and state authorities and provides advice on public health issues arising from food.

6 *marks*

14. You would like to manufacture a new chicken product. Your company would have to produce a food safety

program. What information does a food safety program include?

3 *marks*

15. Complete the following table by explaining two roles for local, state and national authorities in the development

of a food safety program.

**Type of authority Role 1 Role 2**

national

state

local

6 *marks*

16. Manufacturers can make nutrient and health claims on food labels. Explain these two types of claims.

Nutrition claims

Health claims

2 *marks*

6. Why is the implementation of a Hazard Analysis Critical Control Points (HACCP) system important for food

businesses?

2 *marks*

7. Design a HACCP plan for cooking and serving a chicken wrap by completing the table below. The wrap contains a

crumbed, fried chicken fillet, mayonnaise and salad in flat bread.

**Preparation Critical control points Corrective actions**

Crumb chicken fillet

Fry chicken fillet

Prepare salad

Assemble and serve

the wrap

8

Frozen, crumbed chicken fillets sold in the supermarket must be clearly labelled. Explain the importance of food

labelling on products for consumers. Would local, state or national authorities enforce the labelling laws for

these chicken fillets?

2 *marks*

9. List eight items that are required on a food item according to labelling regulations in Australia.

i.

ii.

iii.

iv.

v.

vi.

vii.

viii.

4 *marks*

10. Explain why the Australia New Zealand Food Standards Code is important.

2

Describe the four main areas of the Australia New Zealand Food Standards Code.

i.

ii.

iii.

iv.

4 *marks*

12. Some of the ingredients used to make a chicken wrap may come from overseas. Name the regulatory body

responsible for inspecting imported food.

1 *mark*

13. Explain two other roles this regulatory body has in Australia.

i.

ii.

4 *marks*

Read the following information.

Chicken is an important part of the Australian diet. It contains all the essential amino acids and is a major source

of protein. 100g of chicken provides more than a third of the recommended daily intake (DI) of protein.

17. What kind of claim would be made if the information above was on a label? Explain your answer.

2 *marks*

18. Give two reasons why Tasty Chicken could have a food product recall.

i.

ii.

2 *marks*

19. What organisation coordinates and monitors food product recall in Australia?

1 *mark*