



1.1.17. (Task 4.2.1) Test of knowledge on

Training: Prerequisite programs (GMP) and HACCP

Name:	
Date:	
Place:	
Organisation / Company:	

1. What is HACCP?

- A) Quality assurance system, science based.
- B) Systematic approach to identification, evaluation and control of steps in food production that are critical to food safety.
- C) A process control system: preventing problems and mistakes.
- D) A system which identifies, evaluates, and controls hazards which are significant for food safety.

2. What is Standard Operating Procedures?

- A) Descriptions of specific job tasks, individual job responsibilities, or procedures undertaken in a food processing operation to ensure safe storage, handling, preparation and serving of any food product.
- B) Standard operating procedures represent a different set of jobs to be performed that may or may not be related to the safety of a food product.
- C) All of the above.

3. What is hazard?

- A) Hazard - A chemical or physical agent, in, or condition of, food with the potential to cause an adverse health effect.
- B) Hazard - A biological agent, in, or condition of, food with the potential to cause an adverse health effect.
- C) Hazard - A biological, chemical or physical agent, in, or condition of, food with the potential to cause an adverse health effect.

4. Which are the reasons for pest control?

- A) To prevent the spread of diseases
- B) To prevent wastage of food
- C) To prevent damage
- D) To comply with the laws
- E) All of the above.

5. Which are preparatory stages?

- A) Management commitment
- B) Assemble a team
- C) Scope of the study
- D) Description of the product and intended use



- E) Description of the process flow
- F) Process flow verification
- G) All of the above.

6. Product description consists of:

- A) List of ingredients, and Packaging lists
- B) List of ingredients, raw materials, Packaging lists, and End product description
- C) Raw materials
- D) End product description.

7. What are control measures?

- A) Control measures are those actions and activities that can be used to eliminate hazards.
- B) Control measures are those actions and activities that can be used to prevent hazards, eliminate them or reduce their impact or occurrence to acceptable levels.
- C) Control measures are those actions and activities that can be used to reduce hazards impact or occurrence to acceptable levels.

8. How many Critical Limits are allowed per CCP?

- A) One.
- B) As many as necessary.
- C) Maximum three.

9. In your experience, what is usually missing from the corrective action?

- A) Correction
- B) Prevention
- C) Records.

10. The purpose of verification is to demonstrate:

- A) That the HACCP-system is functioning as intended on an ongoing basis.
- B) That the HACCP-system is in compliance with the HACCP-plan.
- C) That the HACCP-based procedures have been implemented as planned.
- D) The effectiveness of the implementation.
- E) All of the above.

11. In which regulation(s) you can find possibilities for the adoption of flexibility measures?

- A) Only in Regulation 852/04
- B) In Regulations 852/04, 853/04 and 625/2017
- C) Only in Regulation 882/04
- D) Only in Regulation 853/04

12. According to the transparency principle:

- A) Member States are best placed to find solutions to local situations.
- B) National measures shall not be notified to the Commission and to the other Member States.
- C) Each draft of National measures must be notified to the Commission and to the other Member States.
- D) Member States are not allowed to adopt National measures.