

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 were sure what had 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 seems that staff morale will need a boost when, or if, the restaurant reopens.

1

The **main** purpose of Text A is to:

Tick (✓) **one** box

(1 mark)

A	persuade people to visit the restaurant	
B	instruct people on how to dispose of contaminated food	
C	explain why the restaurant has been closed	
D	describe the food served at the restaurant	

2

The writer of Text A states 'Good food hygiene ensures food is fit for consumption'.

What does 'consumption' mean in this context?

Tick (✓) **one** box

(1 mark)

A	A disease	
B	To eat or drink	
C	To use a resource	
D	The amount of goods produced	

3

Look at the third paragraph in Text A.

According to the writer, an inspection found:

Tick (✓) **one** box

(1 mark)

A	the restaurant door was closed	
B	the restaurant had no staff	
C	food had not been disposed of correctly	
D	eating the restaurant's food was low risk	

4

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

Tick (✓) **one** box

(1 mark)

A	Mice were found in the kitchen	
B	It seems that staff morale will need a boost	
C	The restaurant was closed because of food hygiene	
D	We are working closely with them	

5

Look at the fourth paragraph in Text A.

Give **two** examples of how businesses can improve their food hygiene standards.

(2 marks)

Example 1: _____ _____
Example 2: _____ _____

6

Look at the first paragraph in Text A.

Why has the writer used an exclamation mark in 'None of us were sure what had happened!'?

Give **one** other example from the text to support your answer.

(2 marks)

Reason: _____ _____ _____
Other example: _____ _____ _____

7

Look at the third paragraph in Text A.

The writer states that 'the restaurant has a duty to discard unfit or contaminated food'.

What does 'contaminated food' mean?

(1 mark)

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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 incorrectly discarding food waste, 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 sought the advice and guidance of the local authority when they were uncertain on 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

In Text B, which textual feature is used to emphasise words?

Tick (✓) **one** box

(1 mark)

A	Italics	
B	Underlining	
C	Highlighting	
D	Different font colours	

9

According to Text B, the restaurant now puts food waste in sealable containers to:

Tick (✓) **one** box

(1 mark)

A	help avoid food contamination	
B	dispose of food waste quickly	
C	keep food waste away from fresh food preparation areas	
D	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 their new food hygiene system	
B	book a third date in January	
C	give them sealable containers	
D	recommend closure	

11

In Text B, what does the writer mean when he says that staff now feel 'involved in running the restaurant correctly'?

Tick (✓) **one** box

(1 mark)

A	The staff now lead the training	<input type="checkbox"/>
B	The staff have been given managerial positions	<input type="checkbox"/>
C	The staff understand how to keep the restaurant clean	<input type="checkbox"/>
D	The staff appreciated the closure	<input type="checkbox"/>

12

State **one** way in which you know Text B is **formal**.

Give **one** example from the text to support your answer.

(2 marks)

Why Text B is formal: _____

Example: _____

13

What does the image in Text B suggest about the restaurant after the inspection?

(1 mark)

14

Explain how the following organisational features in Text B help the reader.

(2 marks)

Title: _____

Bullet points: _____

15

Compare Text A and Text B.

Identify **two** similarities or differences on **good food hygiene**.

(2 marks)

Comparison 1: _____ _____ _____
Comparison 2: _____ _____ _____

END OF ASSESSMENT

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	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	TOTAL
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Level 1

Reading

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