

1.

Bacteria is a micro-organism which causes food spoilage.

(a) Name **two** *other* micro-organisms that cause food spoilage. [2]

(i)

(ii)

(b) State **three** conditions needed for micro-organisms to grow. [3]

(i)

(ii)

(iii)

Marking Scheme

1.

8.	(a)	Award 1 mark for any two correct responses from the following:	[2]
		<ul style="list-style-type: none">• Yeast• Mould• Fungi/fungus	
	(b)	Award 1 mark each for any three of the following:	[3]
		<ul style="list-style-type: none">• Time• Temperature• Moisture• Food itself• Oxygen/air/air flow• Neutral pH	
	(c)	Credit an answer which makes reference to the following:	[8]
		<ul style="list-style-type: none">• Specific ingredients used in the meal: chicken rice eggs cream• Cross contamination• Correct storage temperatures• Food hygiene and cleaning procedures – equipment• Correct reheating temperatures• Correct cooking temperatures• Storage after cooking <p>Award 0–2 marks for basic response which may resemble a list or no specific reference to high risk foods. Communication is hampered by lack of meaning and poor expression. Little or no use of specialist vocabulary.</p> <p>Award 3–5 marks for a good response with examples of high risk foods. Writing is structured, fit for purpose, reasoned and clearly expressed. Specialist vocabulary is correct.</p> <p>Award 6–8 marks for an excellent response with specific examples of high risk foods and sound reasoning. Writing is well-structured, fit for purpose and clearly expressed. Specialist vocabulary is used appropriately.</p>	