



Australian Government

A U S T R A L I A N
A P P R E N T I C E S H I P S

Your Life. Your Career. Your Future.

Food Processing

Practice Aptitude Quiz

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Part 1: About this quiz

Use this quiz to prepare for an Apprenticeship in Food Processing

This quiz:

- Is NOT a formal assessment tool or pre-requisite for any job application
- Shows key learning standards for the Food Processing industry
- Has been developed with the help of industry leaders, TAFE and high schools

Quiz details

This quiz will:

- Take approximately 60 minutes to complete
- Ask you numeracy and literacy questions specific to the Food Processing industry
- Assess your literacy and numeracy at a Year 10 standard
- Allow you to use a calculator
- Share correct answers at the end

Who should take this quiz?

You should complete this quiz if you:

- Are thinking about starting an Apprenticeship in the Food Processing industry
- Want to practise for a formal aptitude test

Need help with your literacy and numeracy skills?

If you want to improve your literacy and numeracy skills, reach out to any of the below:

- Australian Apprenticeship Support Network providers
- Your Registered Training Organisation when you start training
- Reading Writing Hotline:
1300 655 506
www.readingwritinghotline.edu.au
- Careers advisers and your teachers (if you're in high school)

More information about the Food Processing industry

Visit www.yourcareer.gov.au/industries/h/accommodation-and-food-services

On this page you'll be able to:

- See the most popular Food Processing industry occupations
- Get general information and statistics about the industry
- Search for Food Processing industry courses

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How to use this quiz

This is an interactive form that can be filled out on your computer.

You can either:

- Fill it out on your computer; OR
- Print it out; OR
- Write your answers down on paper as you go.

Use the answers section at the end of the quiz to see how you went.

How to complete this quiz on your computer

1. Download and save the quiz onto your computer
2. Open the file from your computer
3. Fill in the form using a keyboard and mouse

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Part 2: The Quiz

Section 1: Language and Literacy

1. Packaged food labeling includes specific information to assist consumers in making a choice. Look at this muesli bar label and answer the questions that follow:

NUTRITION INFORMATION		
Servings per package: 1	Average quantity	
Serving Size: 170g	Per serving	Per 100g
Energy	410kJ	240kJ
Protein	5.2g	3.1g
Fat - total	2.8g	1.7g
- saturated fat	0g	0g
Carbohydrate	11.5g	6.7g
- Sugars	3.5g	2.1g
Dietary fibre	2.2g	1.3g
Sodium	30mg	17mg
Potassium	335mg	210mg
Gluten	0mg	0mg
Iron	2.0mg	1.2mg

- a. How many servings are there per package?
- b. What is the serving size?
- c. How much Protein is there per serving?
- d. How much Gluten is there per 100g?

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2. Match the task with the most appropriate equipment from the list below. Write your answer in the second column:

Equipment:

Trolley

Thermometer

Soap and paper towel

Scales

Oven

Task	Appropriate equipment
Weigh a chicken	
Wash your hands	
Bake a cake	
Move a box	
Check a temperature	

3. Work in the Food Processing industry requires the use of a wide range of measurements. Match the abbreviated unit of measurement with the most appropriate word. Write your answer in the second column:

Abbreviations:

L

Km

Minutes

°C

Mm

Kg

Unit of Measure	Appropriate Abbreviation
Temperature	
Weight	
Volume	
Time	
Distance	
Length	

Practice Aptitude Quiz

4. Look at the following descriptors and match them with the correct sign below:

- a. Wear eye protection
- b. Emergency exit
- c. Wash your hands
- d. First aid

Write a, b, c or d underneath the correct sign.



5. Imagine you are working in the bakery when the fire alarm sounds for evacuation. Select which action you would take:

Leave calmly via a fire exit

Stand still and wait for someone to tell you what to do

Shout "fire"

Go to the bathrooms

6. The following words are misspelt. Write the correct spelling for each word in the | column next to each misspelt word:

Develope	
Implament	
Inishiate	
Regilate	
Therefour	
Higene	
Refridgerate	
Pakaging	

Practice Aptitude Quiz

7. Read the following passage and answer the questions that follow:

An introduction to compliance issues for the Food Processing industry

Workers in the Food Processing industry are required to have a basic knowledge of compliance issues. Compliance means laws and legislation that protect customers and govern the actions of employers, employees and the food industry in general.

To protect the consumer, compliance includes Trade Practices legislation which prevents misleading conduct by a food producer. Misleading conduct can include false labeling, underweight products, and false claims about the nutritional benefits of a product.

Legislation that applies to employers and food processing workers includes Food Safety, Work Health & Safety (WHS) and Anti-Discrimination. These aim to guide the employer and the worker in their mutual responsibilities.

On the first day of work, a new employee will participate in induction training which focuses on their responsibilities. WHS prevents workplace injuries caused through unsafe work areas, accidents and poor work practices.

Manual handling injuries are a concern for all food producers. Injuries from incorrect lifting and lowering of items or from incorrect pulling of heavy trolleys can be both costly to the employer and the injured employee. Therefore, a worker will be trained in the safe way to move objects. This will include knowledge of correct lifting principles, i.e. bend at your legs, and keep your back in its natural curves.

Anti-Discrimination awareness will also be included in an induction. Discrimination means treating another person unfairly because of a perceived difference between them and someone else. A worker could be discriminated against for a range of reasons including their race, religion, age, gender, sexuality, carer responsibilities, disability, and marital status. Some examples of how a worker could be discriminated against are a casual worker not being offered shifts because a manager does not trust people of their religion or a male worker not being allowed to transfer to a work section that is viewed as a women's only area.

All workers in the Food Processing industry have a responsibility to handle food safely to prevent it becoming contaminated and causing food poisoning for the consumer. Therefore, as part of their induction a new worker will have the personal hygiene guidelines explained to them. Correct personal hygiene includes hand washing, wearing a clean uniform and hair covering, not wearing jewelry and not working with food products if you have a sickness such as vomiting or diarrhea.

After induction, a new worker has an understanding of their responsibilities to ensure they are a productive worker in the Food Processing industry.

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Questions:

- a. The Food Processing industry has key areas of compliance. In the following table, match the appropriate 'compliance area' listed below with the 'Subject or activity'. Write your answer in the second column:

Compliance areas: **WHS** **Food safety** **Anti-discrimination**
Each compliance area may be used several times

Subject or activity	Appropriate Compliance Area
Race	
Contamination	
Sexuality	
Religion	
Personal hygiene	
Hand washing	
Injury	
Food poisoning	
Accident	
Manual handling	

- b. List two ways that a Food Producer could mislead a consumer:
- c. What does OH&S stand for?
- d. Proper lifting techniques can prevent worker injuries. Select the correct technique:
- Bend your back, keep your legs straight
 - Bend your legs; keep your back in its natural curves
 - Bend your legs, bend your back
 - Keep your legs and back straight

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- e. List three ways that a Food Processing worker could be discriminated against:

- f. If a Food Processing worker does not handle food safely, what issue can it cause for the consumer?

- g. What are three things a Food Processing worker can do to ensure correct personal hygiene?

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8. Read this cake recipe and then select whether the statements that follow are true or false:

Whisked Sponge:

25cm diameter cake tin

4 eggs

100 g sugar

100 g flour

25 g butter, melted and cooled

Steps:

Preheat the oven to 170°C.

Line a cake tin with baking paper.

Whisk eggs and sugar till pale.

Sift flour and fold through the egg mixture.

Fold through butter.

Pour mixture into the cake tin.

Bake till springy to touch.

Allow to cool in tin for 5 minutes before turning out onto a wire rack.

Statement	True	False
a. This recipe has the same amount of flour and sugar.		
b. The eggs and flour are whisked.		
c. The flour and butter are folded through.		
d. The last ingredient to be added is butter.		
e. The cake is baked at 190°C.		
f. The cake can be immediately turned onto a wire rack.		

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9. Select the correct word that would complete each of these sentences:

a. Caitlin enjoys working as a pastry cook. Her supervisor says she is very _____.

crative kreatif creative kraftive

b. All Food Processing workers must follow workplace policies and _____.

proseedures procedurs procedere procedures

c. Many people have an allergic reaction to _____.

peenuts peanuts penush

10. Select the word that has the closest meaning to the word that is underlined:

a. In Food Processing, you will be expected to work independently and as part of a group.

team section colleagues friends

b. Health and safety hazards can be minimised by enforcing good health and safety practices within the workplace.

prevented deficient eluded reduced

c. Food labels must provide information on possible allergens.

give hide disguise not

d. Yogurt is made when specific bacteria are added to milk in a controlled environment and allowed to ferment.

chaotic supervised casual dirty

Practice Aptitude Quiz

Section 2: Numeracy

1. You are required to clean and sanitize the ice cream packaging equipment. To do this you have to prepare 10 litres of cleaning solution. If the detergent is diluted at 50 ml per litre how much detergent is needed?
2. You are checking product weight on a muffin production line. Your target weight is between 100g and 120g per muffin. Select the weights from a sample of the last batch of muffins that fit within this target range:

101 g

119 g

122 g

110 g

99

98 g

115 g

3. You are required to marinate 20 kg of chicken wings. Each bag of marinade is sufficient for 6 kg and there is one half bag already open which must be used first. How many bags do you need to open?
4. Arrange the following in ascending order (from smallest to largest):
4 -2 $\frac{1}{4}$ 4.2 0 -5
5. How many hours & minutes are there in the day shift that starts at 8:25 am and ends at 3.40 pm?
6. If production line packages 2,050 units of peanut butter in one hour, how much will be produced in a 40 hr week?

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7. As a Food Processing worker Abel earns \$850 per week after tax. How many full weeks would he have to work to earn \$9,500 after tax?

8. Solve the following:

a. $53 + 78$

b. $0.87 + 2.01$

c. $17 - 8.5$

d. $95.23 - 67.03$

e. 92×4

f. 8.453×0.25

g. $75 \div 3$

9. The following table sets out the proportion and volume of ingredients required to produce 30 kg of sweet pastry. Calculate the amount of ingredients required to make 90 kg and 1200 kg of sweet pastry and complete the chart:

Total Weight	Flour (3 units)	Fat (2 units)	Sugar (1 unit)
30 kg	15 kg (i.e. 3 x 5 kg)	10 kg (i.e. 2 x 5 kg)	5kg (i.e. 1 x 5 kg)
90 kg			
1200 kg			

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10. Change the following percentages to decimals:

a. 75%

b. 125%

c. 3.5%

d. 6.75%

11. Round the following to the nearest 10:

a. 3

b. 9

c. 121

d. 798

12. Round the following to the nearest 100:

a. 13

b. 246

c. 3972

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13. Calculate the following values:

a. 48% of 3.5 kg

b. 33% of \$2.99

c. 0.9% of \$39

d. 125% of 6 litres

14. In the baking sector of the Food Processing industry, food safety of a product is guaranteed by ensuring target temperatures are achieved. You are measuring the temperature of meat pies in the oven. To be safe for your customers, they must reach 80°C as a minimum.

Which of the following temperatures are unsafe?

82°C

74°C

86°C

80°C

79°C

15. 'David's Pies' is a Food Processing factory that produces 80 tonnes of waste per week of which 15% is cardboard packaging which is recycled. A supplier to "David's Pies" switches from cardboard packaging to reusable plastic crates. This reduces the amount of waste cardboard packaging by 2 tonnes.

How many tonnes of cardboard will now be recycled?

16. Joel completed his four-hour shift on Thursday. His rate of pay is \$22.60 per hour and he is also paid an extra allowance of \$8.50 for working in the freezer store room.

What is Joel's total pay for his shift?

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17. Jeannie's job is to help operate and monitor a frozen pea production and packaging process. The production line packs frozen peas into 1 kg bags and then packs these bags into 15 kg boxes ready for shipment. As a quality control measure Jeannie takes a sample of five boxes, weighs them and records the data on a production chart (see below). The production line quality standard is that the average weight of a sample of boxes must be in the range 14.8 kg and 15.2 kg.

Quality Control Report		Peas, Peas, Peas P/L
		Call: 1500 PEAS
Product:	Frozen Peas – 15 kg boxes	
Date:	27 October 2012	
Target Quality Standard: Average box weight between 14.8 kg 15.2kg (inclusive).		
Time sample taken	Weight of sample	
09.15	15.5 kg	
09.20	15.3 kg	
09.25	14.9 kg	
09.30	15.1 kg	
09.35	14.9 kg	

- Use this Quality Control Report to calculate the average box weight from the measurements recorded:
- Is this average weight within the required Target Quality Standard?
- On how many occasions was the weight of a sample box outside of the Target Quality Standard range?

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Answers

Section 1: Language and Literacy

1. a. One b. 170 g c. 5.2 g d. 0 mg

2.

Weigh a chicken = Scales
Wash your hands = Soap and paper towel
Bake a cake = Oven
Move a box = Trolley
Check a temperature = Thermometer

3.

Temperature = °C (Celsius)
Weight = Kg
Volume = L
Time = Minutes
Distance = Km
Length = Mm

4. Look at the following descriptors and match them with the correct sign below.



A



D



B



C

5. Leave calmly via a fire exit

6. Develop, Implement, Initiate, Regulate, Therefore, Hygiene, Refrigerate, Packaging

7. a. Injury, Accident, Manual handling = OHS
Contamination, Personal hygiene, Hand washing, Food = Food safety
Poisoning. Race, Sexuality, Religion. = Anti Discrimination
- b. False labeling, underweight products, and false claims about the nutritional benefits of a product.
- c. Occupational Health & Safety.
- d. Bend your legs; keep your back in its natural curves
- e. Race, religion, age, gender, sexuality, carer responsibilities, disability and marital status.
- f. Food poisoning
- g. Hand washing, wearing a clean uniform and hair covering, not wearing jewelry and not working with food products if you have a sickness such as vomiting or diarrhea.

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8.

Statement	True	False
This recipe has the same amount of flour and sugar.	✓	
The eggs and flour are whisked.		✓
The flour and butter are folded through.	✓	
The last ingredient to be added is butter.	✓	
The cake is baked at 190°C.		✓
The cake can be immediately turned onto a wire rack.		✓

9. a. creative b. procedures c. peanuts
 10. a. team b. reduced c. give d supervised

Section 2: Numeracy

1. 500ml or half a litre
2. 101g, 119g, 110g, 115 g
3. 3 bags
4. -5, -2, 0, ¼, 4, 4.2
5. 7 hours 15 minutes
6. 82,000 units
7. 12 full weeks
8. a. 131 b. 2.88 c. 8.5 d. 28.2 e. 368 f. 2.11 g. 25
9. **90 kg** = 45 kg flour, 30 kg fat, 15 kg sugar,
1200 kg = 600 kg flour, 400 kg fat, 200 kg sugar
10. a. 0.75 b. 1.25 c. 0.035 d. 0.0675
11. a. 0 b. 10 c. 120 d. 800
12. a. 0 b. 200 c. 4000
13. a. 1.68 kg b. \$0.99 c. \$35.10 d. 7.5 litres
14. 74°C and 79°C
15. 10 tonnes
16. \$98.90
17. a. 15.14 kg b. Yes c. 2 (15.5 kg and 15.3 kg)