

# **Deer Management Qualifications**

## **Deer Stalking Certificate 1 Large Game & Common Hygiene Question Bank January 2012**

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**DSC 1 Large Game Questions January 2012**

- D1 You stalk a deer that clearly sees you and does not take flight. Should you:**
- a Think you are a good stalker
  - b Leave it to get better
  - c Appreciating that this could be normal, even so suspect a diseased or wounded deer
  - d Shoot it and leave it to decay naturally
- D2 A deer in the wild shows no fear of humans when approached. Is this:**
- a Because it has not seen you
  - b Normal behaviour in winter months only
  - c Normal behaviour for muntjac deer
  - d Abnormal behaviour
- D3 A herd of deer in a woodland have become used to human activity such as walkers and during the culling of these deer you can stalk in very close to these animals. Is this:**
- a Abnormal behaviour for deer in the closed season
  - b Normal behaviour for deer in the closed season
  - c Normal behaviour for these deer
  - d Abnormal behaviour at any time of year
- D4 A roe deer senses you as you stalk through the wood and takes flight. Is this:**
- a Normal behaviour
  - b Abnormal behaviour
  - c Unusual for roe deer
  - d Normal as it is female
- D5 A red deer stag in October is seen chasing other deer, roaring, fighting and constantly urinating over itself. Is this behaviour:**
- a Abnormal - a probable sign of rabies
  - b Normal – they act like this all year round
  - c Normal – it is typical rutting behaviour
  - d Abnormal - a probable sign of a brain disease/Spongiform Encephalopathy
- D6 In late July a roe buck is seen chasing a doe round and round a tree stump. Is this behaviour:**
- a Normal – it is typical rutting behaviour
  - b Abnormal - a probable sign of rabies
  - c Normal – roe bucks act like this all year round
  - d Abnormal - a probable sign of brain disease/Spongiform Encephalopathy
- D7 A roe deer seen feeding on oilseed rape in winter appears to be blind and shows no fear of man. When it is despatched the trained hunter should:**
- a Remove the head, pluck and label the carcass as correctly inspected
  - b Deliver the carcass to the dealer un-eviscerated and with head on
  - c Destroy the carcass as unfit for human consumption
  - d Deliver the carcass to the dealer with its pluck and head with a note of the circumstances
- D8 Two stags are fighting- one gores the other in the eye and the injured animal is shot. What should be done with the carcass?**
- a It can only be sold if the injury is reported to the State Veterinary Service first
  - b It is unfit for human consumption due to the damaged eye
  - c It is unsafe to eat: no stag is injured fighting unless diseased or very old
  - d It can be sold into the food chain after inspection in the normal way
- D9 Before a red deer stag is shot in late October, it appeared tired and listless. On inspection it has no fat, a shaggy coat covered in peat and urine and the hair on its belly is black and stinks. Are these symptoms:**
- a Abnormal signs suggesting Chronic Wasting Disease
  - b Normal signs at this time of year after rutting hard
  - c Normal in red deer - all wild stags are like this all the year round
  - d Highly abnormal - it must be a serious disease.

- D10 A muntjac doe is shot on 10 December and is found about to give birth. Is this:**
- a Quite normal and pregnancy has no adverse effect on the meat.
  - b Highly abnormal and the carcass will not be safe to eat
  - c Abnormal caused by sickness during the normal breeding period
  - d Highly abnormal but there is no risk to human health
- D11 A dead wild deer exhibits a large distended rumen (stomach) on inspection, after a lengthy follow up. Would you suspect the animal:**
- a Was dangerously infected with TB
  - b Was seriously infested with internal parasites
  - c Had been left too long before gralloching
  - d Had been over feeding on new growth
- D12 Swollen lymph glands and solid lumps in the lungs could indicate:**
- a TB
  - b Hydraulic tissue damage from the bullet track
  - c A healthy deer
  - d An old deer
- D13 Blisters on the lips, tongue and around and between the hooves could indicate:**
- a An old deer
  - b A healthy deer
  - c Foot & Mouth Disease
  - d A deer which lives in a damp wet area
- D14 You shoot a deer which is limping. During carcass inspection you find small blisters between the hooves. You should:**
- a Report the condition by telephone to the Animal Health Divisional Office without delay
  - b Put the whole carcass into your car and take it to the Animal Health Divisional Office immediately
  - c Dispose of it by burying the carcass at least 1 metre below ground as you do not need to inform anybody even though you cannot use it
  - d Label the carcass as inspected recording the condition and send it to the dealer with its legs attached
- D15 You inspect a deer carcass and find abnormal lymph nodes under the jaw and in the throat. This suggests:**
- a Bovine Tuberculosis
  - b Foot and mouth disease
  - c Tooth cavities and an ear infection
  - d Starvation
- D16 The symptoms of anthrax include a grossly enlarged spleen and dark bleeding from every orifice. This disease:**
- a Is common in UK deer.
  - b Is not dangerous to man and can be safely ignored
  - c Should be suspected whenever a deer is found to be in poor condition
  - d Has never been reported in UK deer
- D17 You witness a deer involved in a road traffic accident. With regard to food hygiene do you:**
- a Take the carcass to a game dealer
  - b Tell the driver of the car the carcass is ok to enter the food chain and he should sell the venison
  - c Inform the local Authority for them to dispose of it
  - d Offer to make sausages out of it for the driver
- D18 A deer has a wound which has become fly blown and infected. This will:**
- a. Make the meat tough
  - b Make the meat more tender
  - c Possibly contaminate the carcass and render it unfit for human consumption
  - d Always taint the whole carcass

- D19 A deer which is very thin because it has not had enough to eat will be:**
- a Perhaps suitable to enter the food chain after close inspection by a trained hunter
  - b Good to eat because it does not have too much fat
  - c Difficult to cook
  - d Tender and tasty so it can be sold at a premium
- D20 At winters end, deer are often thin due to lack of food. At other times of the year deer which are thin should be:**
- a Buried as soon as possible
  - b Sent to the dealer with others in the hope that it will be accepted
  - c Carefully examined and inspected to identify any possible cause
  - d Eaten at home because it will not fetch a good price.
- D21 The surface of a roe liver has a mottled appearance with hard white lumps. This would suggest:**
- a The liver had been damaged by bullet fragments
  - b Liver Fluke
  - c A healthy deer
  - d An old deer
- D22 A Roe liver has thick white lining to the bile ducts and leaf like parasites in the bile ducts. This would suggest:**
- a Liver Fluke
  - b The liver had been damaged by bullet fragments
  - c A healthy deer
  - d An old deer
- D23 A carcass is found to have many white grubs under the skin along its back. What are these likely to be?**
- a Tick larvae
  - b Ked larvae
  - c Warble fly larvae
  - d Ring worm
- D24 The nasal bot fly parasite:**
- a Is a major killer of young deer every year
  - b Causes little discomfort to its deer host
  - c Causes the deer persistent irritation and discomfort
  - d Is easily got rid of by rubbing on a tree or post
- D25 Which of the following statements is true about warble fly in deer?**
- a It is found in red deer in Scotland
  - b It is found in all deer in Scotland
  - c It is common in red deer throughout the UK
  - d It is common in all deer throughout the UK
- D26 Which of these external parasites can carry Lyme Disease?**
- a Lice
  - b Head flies
  - c Warble flies
  - d Ticks
- D27 You find some flattened insects scuttling rapidly through the deer's hair. What are they?**
- a Lice
  - b Ticks
  - c Keds
  - d Bot flies

- D28 Lung worms are often found in wild roe deer. Symptoms include:**
- a Clear cysts on the surface of the lungs
  - b Purple inflammation throughout the lungs
  - c Bleeding and clotted blood in the lung tissue
  - d Whitish/pale grey solid patches in the lung tissue especially at lower edges
- D29 A red hind shot in Scotland in February has many white maggots under the skin on its back. These are:**
- a Warble fly larva – not dangerous to human health
  - b Round worms – dangerous to human health
  - c Bot fly – not dangerous to human health
  - d Tapeworms – dangerous to human health
- D30 On inspecting a deer pluck you find the liver is mottled and puckered and has liver flukes in the bile ducts but otherwise it is in good condition? Should you:**
- a Reject the carcass and dispose of it correctly
  - b Sell the carcass to your dealer noting it had liver fluke on your declaration
  - c Immediately ring the Animal Health Divisional Office to report this dangerous disease
  - d Send the carcass to the game dealer with its pluck
- D31 A deer is shot in summer and has a very heavy tick burden. Should you:**
- a Treat the carcass in the normal way, if it is in normal condition, but try to avoid getting bitten by ticks yourself
  - b Reject the carcass as unfit for human consumption
  - c Spray the carcass with fly spray to kill the ticks
  - d Inform the Animal Health Divisional Office
- D32 Numerous small, flat insects with six legs are seen running through the deer's hair as it hangs in the larder. These are:**
- a Ticks – they suck blood and can carry diseases
  - b Keds – they are not dangerous to human health
  - c Lice – they may be a sign of ill-health in the deer
  - d Blow flies – your larder is not fly-proof
- D33 You shoot a thin deer with a poor scruffy coat. On inspection, you find it is infested with small (2mm) reddish parasites with a dark line down their back. They are:**
- a Lice which have no food safety consequence but may indicate the deer is in poor condition
  - b Ticks which may bite humans but have no food safety consequence
  - c Keds which do not bite humans and have no food safety consequence
  - d Fleas which do not bite humans and have no food safety consequence
- D34 When preparing a roe buck trophy after selling the carcass to a dealer. On cutting the skull, you find several white grubs in the animal's nasal passage. You should:**
- a Call the dealer and ask him to destroy the carcass immediately
  - b Call the Animal Health Divisional Office and report the matter
  - c Do both a and b above
  - d Do nothing, as it signifies Nasal Bot Fly, which is not dangerous to human health.
- D35 During inspection of the pluck, you find a clear, walnut-sized, cyst loosely attached to the liver. What following action should you take:**
- a Eat the carcass yourself and feed the offal to your dog
  - b Destroy the whole carcass as unfit for sale
  - c Retain the carcass and sample and report it to the Animal Health Divisional Office
  - d Note the fact on your declaration and sell the carcass in the normal way
- D36 On inspecting the heart of a deer you have just culled you notice the heart is swollen and discoloured and the pericardium is not loose and lubricated around the heart. What should you do?**
- a Ignore it and sell the carcass locally
  - b Remove the heart note its condition on the declaration before sending to the game dealer
  - c Sell it to the dealer telling him everything was ok
  - d Incinerate the whole carcass and organs and stop culling in that area

- D37 On inspecting the organs of a deer you have just culled you notice the liver is swollen and discoloured. What should you do?**
- a Ignore it and sell the carcass locally
  - b Remove the liver note its condition on the declaration before sending to the game dealer
  - c Sell it to the dealer telling him everything was ok
  - d Incinerate the whole carcass and organs and stop culling in that area
- D38 On inspecting the organs of a deer you have just culled you notice the kidneys are swollen and discoloured. What should you do?**
- a Ignore it and sell the carcass locally
  - b Remove the kidneys note its condition on the declaration before sending to the game dealer
  - c Sell it to the dealer telling him everything was ok
  - d Incinerate the whole carcass and organs and stop culling in that area
- D39 If lice are present which is the most likely area in which to notice them on a deer carcass?**
- a Ears
  - b Face
  - c Groin
  - d Rump
- D40 If the joint between the hock and canon bones is swollen, what would this suggest to you?**
- a An old deer
  - b A healthy deer
  - c The joint is affected by arthritis
  - d Plague
- D41 You shoot a deer with a badly infected leg wound and it shows signs of infection throughout the carcass. Should you:**
- a Ensure the infected leg is removed before butchering the remainder for sale
  - b Sell the carcass because it is still good to eat
  - c Only give the venison to some one who is going to eat it themselves
  - d Dispose of the carcass in a recognised manner
- D42 You shoot a deer with a deformed foot. Should you:**
- a Reject the carcass as unfit for human consumption
  - b Note the fact on your declaration
  - c Only give the venison to some one who is going to eat it themselves
  - d Ensure the deformed foot is removed before butchering the remainder for sale
- D43 You shoot an old deer with a scruffy coat and a number of scabs and lesions all over the animal. In relation to food hygiene what would you do with this carcass?**
- a It has a serious health problems and you should destroy the carcass by incineration
  - b It cannot be sold but can be given away
  - c It should be buried quickly
  - d It can be sold after inspection in the normal way
- D44 You shoot a Sika stag in winter with small antlers still in velvet. This suggests:**
- a It has a serious health problems and should be destroyed
  - b It cannot be sold but can be given away
  - c It should be buried quickly
  - d It may be sold after inspection in the normal way.
- D45 You shoot a roe doe, with two small antlers. Is this?**
- a Abnormal and should be considered as a health risk
  - b Normal
  - c Abnormal but of no significance as a health risk
  - d Abnormal and must be reported to Animal Health Divisional Office

- D46 A wild deer sees you approach and shows no fear. Is this:**
- a Abnormal behaviour at any time of year
  - b Normal behaviour for deer in the closed season
  - c Normal behaviour at any time of the year
  - d Abnormal behaviour for deer in the closed season
- D47 If you find blisters on the tongue and between the cleaves, what might that suggest to you?**
- a The animal had been licking fertilizer bags
  - b The animal had been feeding on thistles
  - c Possible Foot & Mouth disease
  - d The animal was suffering from swine fever
- D48 A injured deer which was thought to have lost a foot in a fox snare has been seen around for several years. When shot the carcass:**
- a Should be destroyed as unsafe to eat
  - b Should be inspected and sold in the normal way if found to be otherwise healthy
  - c Can only be fed to the dogs and not sold into the human food chain
  - d Should be reported to the Animal Health Divisional Office
- D49 A young deer shot in early spring has diarrhoea. It is in reasonable condition for the time of year and you can find no indication of disease. You should:**
- a Inform the Animal Health Divisional Office
  - b Reject the carcass and dispose of it
  - c Leave the carcass in the field to avoid contaminating your larder
  - d Send the carcass to the dealer in the normal way noting the condition on the declaration
- D50 You shoot a roe buck with corkscrew antlers. You should:**
- a Report the fact immediately to the Animal Health Divisional Office
  - b Inspect the animal carefully for signs of internal disease
  - c Send the head and pluck to your dealer with the carcass
  - d Reject the carcass as unfit for human consumption
- D51 You shoot a roe doe in winter with small antlers in velvet. This suggests:**
- a It has a serious hormone problems and should be destroyed
  - b It counts as a buck and cannot be sold out of season
  - c It can be sold after inspection in the normal way noting the condition on the declaration
  - d It should be buried quickly
- D52 If the retropharyngeal and mesenteric nodes are enlarged what might this suggest to you?**
- a An old deer
  - b Foot & Mouth Disease
  - c A healthy deer
  - d Suspect TB
- D53 Bovine Tuberculosis is a notifiable disease – the most common symptoms are:**
- a Loss of hair
  - b Enlarged and/or Infected lymph glands at the back of the throat, in the gralloch and/or in the pluck
  - c Swollen and blistered feet and tongue
  - d Blindness
- D54 If any or both kidneys are grossly enlarged with fluid, what might that suggest to you?**
- a Hydronephrosis (a urinary blockage)
  - b Suspect TB
  - c Suspect Anthrax
  - d A normal kidney during periods of heavy rain

- D55 If you suspected anthrax in a deer you had shot what should you do?**
- a Ignore it and sell the carcass locally
  - b Isolate carcass and inform Animal Health Divisional Office without delay
  - c Sell it to the dealer telling him everything was ok
  - d Incinerate the whole carcass and organs and stop culling in that area
- D56 An animal with a condition which you do not recognise could be a threat to food safety what should you do with this carcase?**
- a Seek guidance before submitting the deer into the food chain
  - b Ignore it and sell it on to the dealer
  - c Contact the RSPCA
  - d Ask local butcher
- D57 When gralloching a deer you discover she is pregnant and the foetus has been dead for a long time. You should:**
- a Sell the carcass to a dealer in the normal way after inspection
  - b Only use the carcass for your own consumption
  - c Dispose of the carcass properly - it should not enter the food chain.
  - d Report the matter immediately to the State Veterinary Service
- D58 In late autumn/early winter, which internal organ is most likely to be encased in fat?**
- a Spleen
  - b Liver
  - c Kidneys
  - d Ovaries/testes
- D59 If you observe a swollen retropharyngeal lymph node what should you do?**
- a Cut it out and throw it away
  - b Ignore it as carcass looks ok
  - c Ignore it as the game dealer is only going to make sausages from the head and neck meat
  - d Isolate the carcass from other carcasses and report to the Animal Health Divisional Office
- D60 If the retropharyngeal and mesenteric nodes are enlarged, what might that suggest?**
- a TB
  - b The animal had liver fluke
  - c The animal had been feeding on thistles
  - d The animal was suffering from lung worm
- D61 You find a dead deer which looks in very poor condition and is bleeding from all body openings a dark foul smelling blood. What would you suspect and do in these circumstances.**
- a Its common condition in UK deer ignore it and bury the carcass.
  - b Suspect Anthrax and call Animal Health Divisional Office straight away
  - c Suspect a disease but leave the carcass there and tell no one
  - d Is not dangerous to man and can be safely ignored and eaten
- D62 You shoot a limping deer in October. During carcass inspection you find a badly bruised shoulder the result of a rutting injury. You should:**
- a Report the condition by telephone to the Animal Health Divisional Office without delay
  - b Put the whole carcass into your car and take it to the local Animal Health Divisional Office the next day
  - c Dispose of it by burying the carcass at least 1 metre below ground as you do not need to inform anybody even though you cannot use it
  - d Record the condition on the declaration and send it to the dealer in the normal way.
- D63 You shoot a deer with a swollen knee joint on inspection you identify it is infected with septic arthritis. What should you do with that carcase?**
- a Labelled as correctly inspected, then delivered to the dealer
  - b Delivered to the dealer un-eviscerated and with head on
  - c Delivered to the dealer with its pluck and head with a note of the circumstances
  - d Destroyed as unfit for human consumption

- D64 You shoot a deer with a clear nasal discharge and rub patches on the side of the head, on inspection you identify it is infested with nasal bot fly larvae. What should you do with that carcass?**
- a Labelled as correctly inspected, then delivered to the dealer
  - b Delivered to the dealer un-eviscerated and with head on
  - c Delivered to the dealer with its pluck and head with a note of the circumstances
  - d Destroyed as unfit for human consumption
- D65 You observe a roe doe in Aug still retaining its previous year's winter coat. What would you suspect**
- a A serious health problem
  - b Seriously infested with internal parasites
  - c Seriously infested with external parasites
  - d Had been living on poor grazing
- D66 Who would you inform, if you suspect a notifiable disease?**
- a. The local police
  - b. The RSPCA
  - c. Animal Health Divisional Office
  - d. Local authority
- D67 If a vet inspects each carcass and a trained hunter inspects the pluck and gralloch and reports any abnormalities in behaviour:**
- a It is a great waste of money – all game is healthy
  - b The risk is unchanged: – they would not detect serious problems
  - c It leads to misplaced overconfidence in the health of game
  - d The risk to human health from eating game is greatly reduced
- D68 Whilst preparing a deer carcass, you drop your saw on the floor. Should you:**
- a Wash and sanitise it thoroughly before continuing or replace it with a clean one
  - b Wipe the blade clean on the deer's coat
  - c Wipe the blade clean with some paper towel
  - d Pick it up and carry on - thankful it did not injure your foot.
- D69 After each use, hooks and gambrels should be washed and sterilised to:**
- a Keep the larder clean in case the EHO visits
  - b Prevent bacteria being transferred to the next carcass
  - c Keep the game dealer happy
  - d Ensure they do not get rusty and last a lifetime
- D70 Not cleaning equipment between uses in the larder can lead to:**
- a Increased profit margins
  - b Less time in the larder, more time out in the field
  - c Increased risk from vermin and insects
  - d Bacteria / fungal cross contamination between carcasses
- D71 After gralloching deer in the field, which method reduces the risk of the environment contaminating the carcass?**
- a Keeping knife cuts small
  - b Avoiding dragging through dirty areas
  - c Using a drag bag
  - d All of the above
- D72 When gralloching deer in the field, using small cuts helps to minimise?**
- a Chemical contamination
  - b Physical damage
  - c Environmental contamination
  - d Financial losses
- D73 A deer shot incorrectly in the stomach can lead to:**
- a Chemical contamination
  - b Lower financial return for the carcass
  - c Carcass contamination from gun oil in the barrel
  - d Carcass contamination from gut contents

- D74 The hunter has shot a deer that was facing him and the bullet has exited near its anus. The carcass is:**
- a Perfectly safe for human consumption
  - b OK to sell when it has been hosed out and trimmed
  - c Required as evidence for the subsequent court case
  - d Likely to be grossly contaminated and unfit for the human food chain
- D75 If venison is contaminated with gut contents, the risk to humans eating the meat is that they could:**
- a Be offended by the tainted meat
  - b Be infected with a disease like Tuberculosis
  - c Become sick from bacterial food poisoning like e-coli.
  - d Be infected with worms such as tape worm
- D76 You have to leave the carcass in the woods for 30 minutes in summer while you go to back to fetch a vehicle, you should:**
- a Hang it up in the shade wrapped in muslin or a fly net
  - b Bury the carcass with leaves to keep the flies off
  - c Put it in a plastic sack in the shade to keep the flies off
  - d Leave the carcass hanging in the sun to dry off the meat
- D77 You are a short distance from your larder when you shoot a deer - it is best practice to:**
- a Gralloch in the field because the carcass will go green if you delay
  - b Drag it back to keep your vehicle clean
  - c Load it into a vehicle and gralloch in the larder
  - d Gralloch in the field because there is less problem disposing of the offal
- D78 Why is the inspection of the carcass important?**
- a To get the best price for the carcass
  - b To ensure that the carcass is fit to enter the human food chain
  - c So the carcass can be exported
  - d To ensure you keep the best cuts of venison
- D79 When transporting a carcass, how can you prevent contamination?**
- a Transport the carcass in a dedicated container away from other contamination risks in the vehicle
  - b Transport the carcass in an old fertiliser bag
  - c Transport the carcass on top of other equipment in the car
  - d Transport the carcass loose in the back of the car
- D80 Why is it important to hygienically transport a deer carcass?**
- a To ensure that the carcass is fit to enter the human food chain
  - b So as not to get the inside of your car dirty
  - c To get the best price for the carcass
  - d It does not matter - the carcass is going for export
- D81 If you drag a gralloched deer carcass through cow pats during extraction:**
- a It is a health hazard - e-coli is commonly found in animal dung
  - b It is not a health hazard if it is hosed down with potable water afterwards
  - c It is not a health hazard if the carcass is quickly refrigerated
  - d It is a health hazard only if there has been no frost recently
- D82 What is the maximum temperature that large game should be stored at?**
- a 3°C
  - b 5°C
  - c 7°C
  - d 9°C
- D83 What is the correct chilling temperature of a deer carcass?**
- a Progressively chilled to between 1 & 7°C
  - b Progressively chilled to between 1 & 8°C
  - c Progressively chilled to between 1 & 9°C
  - d Progressively chilled to between 1 & 10°C

- D84 Poor hygiene practices by the stalker can lead to the carcass being:**
- a A reduced financial return for the carcass
  - b Only saleable at farmers markets
  - c A risk to human health
  - d Only fit for sausage meat
- D85 A carcass which is handled in an unhygienic way must be:**
- a Only used as minced venison
  - b Only offered for sale at farmers markets
  - c Seen as a reduced financial return for the carcass
  - d Rejected from entering the human food chain
- D86 When gralloching a carcasses in the larder what should you do?**
- a Carry out good hygienic practices according to legal requirements
  - b Gralloch carcass in order of weight
  - c Gralloch carcasses in order of financial value
  - d Not waste time cleaning equipment between carcasses so time out of the chiller is kept to a minimum
- D87 A deer is killed during a drive on a pheasant shoot with a shotgun using No 6 shot. Can you legally sell the carcase?**
- a No it had been taken by an illegal hunting method in the UK
  - b. Yes as long as you inspect the carcase
  - c. Yes as long as the shoot owner agrees its your carcase
  - d. As long as you tell DEFRA first

**DSC 1 Common hygiene questions October 2010**

- H1 You have been instructed to immediately cull a deer on a field which has recently been spread with slurry. What would you do in regard to food hygiene?**
- a Shoot and gralloch the animal in the field and sell to the game dealer as normal
  - b Shoot the deer but reject the carcass because of potential contamination
  - c Cull the deer and wash the carcass down
  - d Wait until the deer has moved off the field, then cull it and treat it as normal
- H2 Ideally in the field you should where practically possible try to hang a deer when field gralloching because?**
- a It stops you getting back ache
  - b Reduces the risk of environmental contamination
  - c Reduces risk of fly strike
  - d Encourages external parasites to drop off
- H3 Floating a gralloched deer carcass down a stream is:**
- a A good way to transport a heavy load without dragging it
  - b An ideal way to wash any dirt off the deer's skin
  - c A sure way to transmit bacteria to the exposed flesh
  - d An aid to hygiene because all big rivers are classed as potable water
- H4 Water is required to keep a game larder and utensils clean and to wash minor contamination off game carcasses. Such water can come from:**
- a Rain water which has been collected from the roof in a plastic butt
  - b A river, as long as it is not dirty or coloured due to being in flood
  - c Any spring or stream source which can be piped into the larder
  - d Any potable (drinkable) supply
- H5 A shot deer runs and falls on a rubbish dump, best practice says you should?**
- a Retrieve the deer and brush off any potential contamination
  - b Leave the deer to decay
  - c Retrieve the deer and dispose of it in accordance with the law on wild animals
  - d Bring it back to the larder and hose the animal off

- H6 Soil and plant debris from the countryside:**
- a Can contaminate game meat with bacteria
  - b Is what makes game organic and is not dangerous to health
  - c Cannot transfer disease to meat or other animals.
  - d Can make game gritty to eat but is not dangerous
- H7 You are asked to collect a deer carcass with your vehicle which has been carrying a chemical sprayer, a chainsaw and petrol you should:**
- a Thoroughly wash your vehicle out then collect the deer
  - b Put the deer on some fresh leaves and/or straw and bring it to the larder
  - c Just put it in the back
  - d Drag the deer behind the vehicle back to the larder
- H8 Before loading a deer carcass into the back of a pick-up you should:**
- a Put a good layer of straw down to absorb the blood and gut contents
  - b Clean out the back and sterilise
  - c Use clean hessian or plastic seed sacks to absorb the blood and gut contents
  - d Push the spare petrol can aside so you can load dogs and deer over the tailgate
- H9 You shoot 3 Fallow deer and 2 Muntjac on a morning stalk. Can you transport all of the deer together in your vehicle?**
- a Yes as long as you apply hygienic practices for transporting carcasses
  - b No species must be separated for transporting
  - c No not in the same vehicle as there is a risk of cross contamination
  - d As long as your game dealer agrees
- H10 The rule of storing fuel in a game larder is:**
- a It is fine to do so if there is no game in the larder at the same time
  - b The fuel is kept well away from any game hanging up
  - c You scrub out the game larder properly afterwards before using it for game
  - d You should never store fuel in the game larder
- H11 A carcass stored in a garden shed for two days will be?**
- a A risk to human health
  - b Better tasting than one stored in a chiller
  - c Worth less when offered for sale
  - d Only fit for sausage meat
- H12 What is zoonosis?**
- a A disease transmittable from wild animals to cattle
  - b A disease transmittable from animal to animal
  - c A disease transmittable from animals to bird
  - d A disease transmittable from animals to humans
- H13 Identify the zoonotic diseases from the groups listed below:**
- a Yellow fever, Diphtheria, Polio, Cholera and Plague.
  - b Foot rot, arthritis, dermatitis, sway back and laminitis:
  - c Ticks, Keds, Lice, Warble fly and Nasal Bot fly
  - d TB, Rabies and Brucellosis
- H14 Which of the following notifiable diseases can be transmitted to humans from animals?**
- a Liver fluke, lung worm, nasal bot, warble
  - b TB , Brucellosis, Rabies
  - c Measles
  - d Yellow fever
- H15 If bacteria from the environment get into game meat they could?**
- a Always be detected and the meat thrown away
  - b Cause no harm to health
  - c Cause serious food poisoning
  - d Only harm babies

- H16 What is the most suitable material for lining a game larder?**
- a Oak panelling
  - b Lime washed brick walls
  - c Smooth, light in colour, impervious materials
  - d Unpainted thermal blocks
- H17 If when preparing game you damage a work surface. You should:**
- a Repair it as soon as possible
  - b Wait until you get time before repairing the damage
  - c Wait until an EHO spots the damage
  - d Cover it up and hope that it won't get spotted
- H18 Which does not describe a minimum requirement for game larders?**
- a Cleanable hanging facilities
  - b A segregated hanging area, stainless steel fixtures and fittings
  - c Wooden handled knives
  - d A well ventilated brick building with good lighting
- H19 How often should you check your larder temperature:**
- a Daily
  - b Only after its been serviced
  - c Only during cold weather
  - d Only during hot weather
- H20 Why should larders have impervious ceilings, floors and walls?**
- a So you can write clearly on the wall
  - b To stop flies settling
  - c To keep the larder cool in the summer
  - d So the larder can be easily cleaned and sanitised
- H21 What material should be used for larder knife handles:**
- a Wood
  - b Plastic
  - c Glass
  - d Soft rubber
- H22 Which is the best method of cleaning a larder knife?**
- a Wash, rinse, and dry
  - b Disinfect and dry with a towel
  - c Rinse and dry with a cloth
  - d Wash, sanitise, and leave to dry
- H23 Larder tools and equipment are cleaned:**
- a After each use and before starting a new carcass
  - b Regularly once every two weeks
  - c At the beginning and end of the shooting season
  - d Only when heavily soiled
- H24 Cleaning equipment between uses:**
- a Is not necessary if tools have plastic handles
  - b Is not necessary if tools are made of stainless steel
  - c Reduces the risk of cross contamination
  - d Is not necessary if the larder is secure from pests and predators
- H25 Whilst preparing a carcass in the larder, you drop your knife on the floor. You should:**
- a Pick it up and carry on - thankful it did not go through your foot
  - b Wipe the blade clean on the deer's coat
  - c Wipe the blade clean on a piece of disposable paper towel
  - d Wash and sanitise it thoroughly before continuing, or replace it with a clean one

- H26 A game larder can be used to store:**
- a Carcasses and firearms and other shoot equipment
  - b Carcasses only and preparation tools and equipment
  - c Controlled chemicals as long as game is not present at the same time
  - d Equipment and firearms but not controlled chemicals
- H27 Smoking when working with carcasses:**
- a Good because it hides the smell
  - b Allowed, as long as the butts are disposed safely
  - c Not allowed as it creates a risk to food safety
  - d Good because it keeps the flies away from the carcasses
- H28 You arrive at the larder with several deer. You should:**
- a Unload everything onto the ground outside the larder
  - b Unload everything onto the larder floor to sort it out
  - c Unload straight from the vehicle onto gambrels in the larder
  - d Put the game in the cold store in sacks to hang up later
- H29 Which of the following statements is true:**
- a Fur and feathered game must be hung separately in the larder only if they were shot in different woods on the estate
  - b Fur and feathered game can be hung together in the larder
  - c You require two separate larders for fur and feather
  - d Fur and feathered game must be hung separately
- H30 Which one of the following is a common food pest:**
- a Spider
  - b Blowfly
  - c Woodlice
  - d Bee
- H31 The most effective way for laying pest bait (poison) is:**
- a On saucers in the larder, so it is easy to see how much bait has been taken
  - b Outside the larder in approved bait boxes
  - c Inside the larder in a wire cage
  - d In plastic sachets inside the larder, so it is easy to see when the bags are missing
- H32 Your larder door lets flies in through a gap by the hinges. You can best solve this problem by:**
- a Spraying the deer carcasses inside and out with fly spray
  - b Hanging up sticky fly papers near the carcasses
  - c Use a sealant in the gap to make the door fly-proof
  - d Giving a few squirts of fly spray into the air each time you close the door.
- H33 Contamination caused by pests in a larder can be dealt with by:**
- a Leaving food outside the larder for the pests to eat
  - b Using cats to control the pests
  - c Good temperature control
  - d Preventing access to pests
- H34 Indicate the main reason why pests are not allowed in a game larder**
- a Pests make customers nervous
  - b Pests make staff nervous
  - c Pests can transfer food poisoning bacteria which they carry in and on their bodies to food
  - d It is very expensive to employ private contractors to get rid of pests
- H35 When should the larder be cleaned?**
- a Regularly once a month
  - b After each use and between batches of game
  - c At the beginning and end of the season
  - d Only when heavily soiled

- H36 Which of the following actions will help ensure that disinfectants are used effectively?**
- a Keep them topped up regularly
  - b Always store in a dark room
  - c Make them up as strong as possible
  - d Use them in accordance with the manufacturer's instructions
- H37 What disinfectant should you use when cleaning the larder floor and walls?**
- a A strong-smelling disinfectant like Jeyes fluid
  - b A pine-scented toilet disinfectant like Harpic
  - c An approved food safe cleaner
  - d Dilute ammonia or Savlon.
- H38 Disinfectants will do which of the following?**
- a Remove bacteria completely
  - b Remove stains from impervious surfaces
  - c Reduce the number of bacteria to a safe level
  - d Remove grease from working surfaces
- H39 If inappropriate cleaning agents are used in the larder, it may lead to:**
- a Game meat only being fit for your own consumption
  - b A public health risk if it contaminates the game and enters the human food chain
  - c A lower financial return for the carcasses
  - d Sweet smelling carcasses
- H40 Your larder drain is smelly. You should:**
- a Flush it out well with clean water and an approved cleaning agent
  - b Pour a whole bottle of lavatory cleaner down it
  - c Use any brand of cleaner as long as it has a strong pine smell
  - d Use an air freshener until the weather gets colder
- H41 Which one of the following is the correct method of storing cleaning materials?**
- a In the game larder
  - b In the Gun room
  - c In a clearly marked cupboard
  - d On a window sill in the tool store
- H42 How can you make sure that cleaning agents are used properly?**
- a By always following the manufacturers instructions
  - b Store them in the toilet area and only use them for the toilet and drains
  - c Use double the concentration to ensure they kill bacteria and destroy viruses
  - d Add them to a detergent for better cleaning
- H43 Which one of the following statements is true?**
- a A detergent kills bacteria
  - b A sterilizer removes dirt
  - c Disinfectants cannot be used to sterilise a surface
  - d A sanitizer kills bacteria
- H44 Cleaning chemicals which are not rinsed from food handling areas:**
- a Can contaminate the food and may be a risk to human health
  - b Will help to keep the area clean over a longer period of time
  - c Demonstrate you have cleaned the larder
  - d Will breakdown when in contact with meat
- H45 Which one of the following statements best describes the action of a detergent?**
- a. It kills all bacteria and cleans floors
  - b. It removes grease and food debris but does not kill bacteria
  - c. It sterilises worktops and leaves no smell
  - d. It reduces the number of bacteria on worktops

- H46 The main reason for the use of disinfectants in the game meat industry is to:**
- Mask the smell of rotten game
  - Kill all bacteria on work surfaces and equipment
  - Reduce bacteria to a safe level on work surfaces and equipment
  - Remove dirt, grease and food particles
- H47 Disinfectants are used in food preparation areas to:**
- Remove stains from surfaces
  - Reduce bacteria to a safe level
  - Reduce smells from drains
  - Reduce the need for scrubbing
- H48 After each use, larders should be cleaned to:**
- Keep the larder clean in case the EHO visits
  - To keep the game dealer happy
  - To ensure they do not get rusty and last a lifetime
  - To prevent bacteria being transferred to the next batch of game
- H49 It is important to store larder waste in a sealed container, why?**
- To keep the waste fresh
  - To reduce the risk of cross contamination
  - To help keep overalls clean
  - To keep the temperature of the waste down
- H50 What is the minimum depth below ground that you should bury animal waste?**
- 1inch
  - 1cm
  - 1m
  - 1 foot
- H51 What should you do if you cut your finger whilst handling game?**
- Carry on working
  - Bandage the cut
  - Stop work and go home
  - Cover the cut with a waterproof blue coloured detectable dressing and record in accident book
- H52 Why should you wash your hands frequently whilst handling game?**
- Stops you smelling of game
  - To protect yourself from infection
  - To reduce the risk of cross contamination
  - To prevent your hands getting sore
- H53 Eating food of any type in the game larder is?**
- Allowed if you wash your hands
  - Poor hygiene practice and should not be allowed
  - Allowed if you do not put food wrappers in the rubbish bin
  - Allowed if you do not use the knives or other tools
- H54 Your under-stalker has diarrhoea and you are short-handed. You should tell him:**
- To stay close to a toilet and do all the larder work
  - To go out to the woods but take plenty of toilet paper with him
  - Do not handle game or do any larder work
  - To stop complaining, take a pill and wear plastic gloves when handling game
- H55 You have a small open wound. You should:**
- Wash the cut and apply antiseptic before dealing with game carcasses
  - Put on a blue dressing and a plastic glove before handling any game
  - Put on a bandage dressing to absorb the blood
  - Ignore the wound, there is plenty of blood about anyway

- H56 It is muddy and wet. When you get to the deer larder, what is the minimum precaution you should take?**
- a Get finished quickly even if your clothes and boots are very muddy
  - b Not touch any carcass until you have changed into white clothes and a hairnet
  - c Wash your boots outside and put on a clean apron
  - d Keep a set of old overalls in the larder to protect your clothes from blood
- H57 When preparing deer carcasses in the larder, you should wash your hands and knife:**
- a On each occasion before you touch or cut exposed flesh
  - b Before you start and when you finish working on each carcass
  - c Only if they are very dirty
  - d Only if the deer had to be dragged during extraction and is muddy
- H58 You are suffering from food poisoning on the day of a shoot. Which ONE of the following should you do?**
- a Not work with the game meat or in the larder
  - b Work as normal.
  - c Take the day off
  - d Keep quiet about it
- H59 If a gamekeeper has a boil on his/her arm what should they do?**
- a Stay at home
  - b Tell the Environmental Health Department
  - c Work as normal
  - d Stay at work but wear a blue plaster over the boil and don't handle the meat
- H60 Why would you have to avoid handling game meat if a member of your household has food poisoning symptoms?**
- a Handling meat could trigger symptoms in you
  - b Bacteria from the meat could make the sick person's symptoms worse
  - c You might need to leave work quickly
  - d You may be carrying food poisoning germs without showing symptoms of illness
- H61 Which one of the following is a common symptom of food poisoning?**
- a Vomiting
  - b Rashes
  - c Sore throat
  - d Blurred vision
- H62 Which one of the following is a common symptom of food poisoning?**
- a Diarrhoea
  - b Aching muscles
  - c Tiredness
  - d Sneezing
- H63 Which one of the following statements about food law is correct?**
- a Only the owner of a food business can be prosecuted
  - b You do not have to tell your supervisor if you have diarrhoea
  - c You could break the law if you do not maintain minimum standards of cleanliness at work
  - d You cannot break Food Law if you work more hours than the minimum set down in the Working Time Directive
- H64 Which one of the following statements about food law is correct?**
- a A food business only needs to be registered if selling more than 300 deer
  - b Any supply of un/processed game meat requires registration as a food business
  - c Only game dealers, shops and pubs selling food are considered food businesses
  - d If you prepare game in a dwelling house for your own consumption you must be registered as food business

- H65 If you are delivering carcasses to a Meat Handling Establishment, what minimum principles should you meet for personal hygiene?**
- a You should observe the current regulations and codes of practice for personal hygiene while handling wild game
  - b You can only handle game you shot and transported
  - c Make sure you have wiped any blood off your hands before handling the carcass
  - d You do not need to abide by any regulations for export carcasses
- H66 You have to change a wheel on your ATV. Before gralloching a deer:**
- a There is no need to wash your hands; deer guts are much more dirty
  - b You should wash your hands in the nearest puddle or stream
  - c There is no hygiene problem as long as the equipment used is clean
  - d You should wear clean plastic gloves whenever you touch exposed flesh
- H67 Protective clothing is worn in the larder to:**
- a Protect personal clothing from becoming spoiled with blood
  - b Make the larder workforce look professional
  - c Impress the Environmental Health Officer
  - d Limit the possibility of personal clothing being a source of contamination
- H68 Hygiene regulations help ensure game larders maintain:**
- a Personal safety
  - b Food safety
  - c The working time directive
  - d Access to the workplace
- H69 The light in a game larder must be:**
- a Not less than 2000 lux
  - b Not less than 3 x 5 foot neon tubes
  - c Sufficient to see disease symptoms
  - d A single 150 watt bulb
- H70 Which one of the following statements is correct?**
- a Food Laws protects the consumer from poor food hygiene practices
  - b Only large food companies have to have hazard analysis
  - c Food Laws do not apply to a stand selling hot dogs at a funfair
  - d Food laws only applies to medium-high risk food
- H71 Which one of the following statements about bacteria is correct?**
- a Insects do not spread bacteria
  - b All bacteria can be washed off food
  - c Bacteria grow best at 5°C
  - d Dirty dish cloths can spread bacteria
- H72 At which one of the following temperatures do food poisoning bacteria grow best?**
- a 7° C
  - b 53° C
  - c 37° C
  - d 75° C
- H73 Which one of the following statements is true?**
- a All food businesses must be registered with the local authority
  - b Lavatories must lead directly into food rooms
  - c Smoking is not allowed within 50 meters of a food production area
  - d All food handlers with less than 12 months experience need a medical before they start work
- H74 Which one of the following is a legal requirement for a food business?**
- a They must only employ staff aged 18 or over
  - b Premises must be maintained in good condition and kept clean
  - c There must be a canteen serving hot drinks for breaks
  - d There must be a 'NO SMOKING' notice in the toilets

- H75 A well designed game larder has:**
- a Sufficient room and light to handle/inspect game easily and store it at the correct temperature
  - b Good insulation to prevent game from freezing in cold weather
  - c No door to hinder access with trays and carcasses
  - d A porous floor so blood can drain away easily
- H76 Hygiene regulations lay down measures to ensure that game transport:**
- a Maintains the safety of food
  - b Maintains driver and operator safety
  - c Has a limited environmental impact
  - d Transports stipulated minimum quantities of food
- H77 When recovering game from the field to the larder, the best method of transport is:**
- a The quickest and cheapest to run
  - b The largest and best cross-country performance
  - c The one which gets the game home in best condition.
  - d The one which has the most traditional image
- H78 It is a legal requirement for larder equipment & tools to be?**
- a Cleanable
  - b Easy to use
  - c Recorded
  - d Disposable
- H79 Which of the following features of larder tools and equipment is controlled by food hygiene legislation?**
- a Safety
  - b Ease of cleaning
  - c Appearance
  - d Colour
- H80 All work surfaces used in a game larder must be made of:**
- a Sanded planks and timber with 2 coats of varnish
  - b Non-absorbent materials
  - c Solid beech blocks and sawn wood
  - d Asbestos sheeting.
- H81 HACCP Plan (Hazard Analysis Critical Control Point) should start :**
- a When preparing to hunt game
  - b When disposing of game
  - c When the game arrives at the larder
  - d When game arrives at the game dealer
- H82 Which one of the following statements about HACCP is true?**
- a It is primarily concerned with the management of food safety
  - b It is intended to reduce weekly working hours
  - c The purpose is to reduce accidents by game delivery vehicles
  - d It increases the value of wild game meat
- H83 Which one of the following statements best describes 'Hazard Analysis Critical Control Point system' (HACCP)?**
- a HACCP seeks to identify food hygiene hazards and control them
  - b HACCP is mainly concerned with fire prevention and escape on the premises
  - c The entire HACCP system only needs to be reviewed once every 4 years
  - d HACCP is not suitable for use in game collecting centres
- H84 Who must follow the HACCP principles?**
- a Game dealers only
  - b Only stalkers and game shooters
  - c The local authority Environmental Health Officer
  - d Everyone involved in handling game carcasses

- H85 Who must maintain records when placing a carcass into the human food chain?**
- a The Veterinary officer at an approved game dealer only
  - b Licensed game dealers only
  - c Everyone who supplies game at each level
  - d The local authority Environmental Health Officer
- H86 All game being supplied to an approved Game Handling Establishment must first be inspected by:**
- a The land owner or representing agent
  - b Any Gamekeeper/ stalker
  - c A trained person
  - d The driver of the delivery vehicle
- H87 Good record keeping is important for food safety because it enables:**
- a The accountants and tax man to detect fraud
  - b Customers to sue the suppliers of tough meat more easily
  - c The police to get written evidence to prosecute poachers
  - d Game and game meat to be traced both forward and back up the food chain
- H88 Labelling of large game is required if it is being supplied to a game dealer - at what stage should this be undertaken?**
- a Immediately the deer is removed from where it was shot
  - b On arrival at the game larder
  - c When it is delivered to the game dealer's door
  - d After inspection by a trained person
- H89 If you sell a carcass to a game dealer with a declaration you have signed, but have not actually inspected the carcass or internal organs you have?**
- a Committed an offence under the Food Hygiene Regulations 2005
  - b To tell the game dealer
  - c Sell carcass to be processed into burgers in the local hotel only
  - d To ensure you keep the best cuts of venison
- H90 Traceability requires labelling of large game carcasses. At what stage should this be undertaken?**
- a As soon as the animal is found
  - b Before removal from the larder
  - c After inspection by a trained person
  - d On delivery to the game dealer
- H91 All operators of food businesses must keep sufficiently detailed and accurate records to allow:**
- a Food to be traced from supplier to those supplied at each stage
  - b The weight loss in processing to be calculated
  - c County of origin to be put on the label
  - d Any fraud to be detected
- H92 The declaration completed by a trained hunter for a large game carcass after inspection and before sale must show:**
- a Name and address of trained hunter to whom payment should be made
  - b Weight, age and species of animal only
  - c Name of trained hunter and number time, date and place of killing and declare it shows no disease
  - d Name of trained hunter, temperature and weight before gralloching.
- H93 As the only trained hunter on a shoot, you should:**
- a Ask the other hunters if the game was behaving normally before being shot and inspect all carcasses and entrails yourself
  - b Only inspect those carcasses where a problem is reported
  - c Require all deer to be kept un-gralloched until the end of the day so you can do everything yourself at the same time
  - d Issue all hunters and assistants with your labels and tell them to inspect the carcasses and plucks themselves

- H94 You are the only trained hunter on the estate but you have 2 assistants helping you with a deer cull. They may:**
- a Gralloch and inspect everything as long as they report to you any abnormalities found
  - b Gralloch the deer themselves but must retain the offal for your inspection
  - c Gralloch and dispose of the green offal if you have previously shown them how to inspect it
  - d Do nothing to the carcass without you being present
- H95 A deer runs onto a frozen pond, falls through the ice and drowns. A trained hunter may:**
- a Retrieve it, inspect it and sell it to a dealer in the normal way after draining it of water
  - b Retrieve it, inspect it and give it away to the beaters but not sell it
  - c Retrieve it, inspect it, fire a shot into it and then sell to the dealer
  - d None of these – the carcass must not enter the food chain because it was not killed by a legal hunting method
- H96 Your assistant is a good shot but not a trained hunter. You place him in a high seat and should tell him to:**
- a Note the animal's behaviour before shooting, gralloch but wait for you to inspect it.
  - b Gralloch the deer completely, leave the offal in the wood and drag out the carcass.
  - c Gralloch the green offal only and bury it
  - d Leave the un-gralloched carcass at the foot of the high seat and walk home.
- H97 A deer suspected of being killed in a road traffic accident can not go into the food chain because.**
- a It was not killed by a legal method of hunting in the UK
  - b You can not be sure of what killed the deer
  - c You can not be sure of what condition of health the deer was in before it died
  - d All of the above
- H98 You find a deer freshly dead by the side of a road. What can you do with the carcass?**
- a Inform the local authority so they can dispose of the carcass
  - b Take it home and eat it yourself
  - c Give it away only
  - d Sell it to a game dealer only
- H99 You find a dead deer with minimal damage lying by the roadside, what should you do?**
- a Sell it to a licensed game dealer after inspecting and labelling the carcass
  - b Take it home to eat yourself
  - c Ensure that it cannot enter the food chain
  - d Take it home to feed your dog
- H100 How must a deer carcass with a notifiable disease be disposed off?**
- a Feed it to your dogs
  - b Incineration
  - c Bury it in a deep pit
  - d Leave the carcass in the woods for scavengers
- H101 Best practice for the disposal of gralloch after a field evisceration is to:**
- a Leave it in the open for scavengers
  - b Bury it more than 1m below the surface of the ground where possible
  - c Place it in a sealed plastic bag before placing it in a public litter bin
  - d Throw it into a river.
- H102 The correct disposal route for large amounts of game larder offal and waste products is to:**
- a Bury it in a deep pit if permitted on that site
  - b Sell it as pig food to a farmer who farms no more than 20 mile from where the deer was shot
  - c Put it in a galvanized dustbin for Council rubbish collection
  - d Take it back out to the woods for scavengers.
- H103 For good food hygiene practice, when should waste be removed from the workplace?**
- a When the game has been collected by the dealer
  - b When the Environmental Health Officer is due to visit
  - c When it starts to get smelly
  - d When preparation of game for storage is complete

- H104 If you suspect game has been exposed to veterinary medication what is your legal responsibility?**
- a Label it dog food only
  - b Reject the carcass(s) from the human food chain
  - c Bury in the woods and tell nobody
  - d You must inform all your friends that the meat may have side affects when eaten
- H105 You manage a deer park and your best stag has to be darted with Immobilon under veterinary supervision. Two months (eight weeks) later he is shot. The carcass:**
- a Can go into the food chain immediately it has been inspected
  - b Can never go into the food chain
  - c Could have gone into the food chain 6 months (26 weeks) after treatment
  - d Could have gone into the food chain 1 months (4 weeks) after treatment
- H106 What is the withdrawal period for Immobilon/Revivon?**
- a Can never go into the food chain as they have no withdrawal period
  - b Can go into the food chain immediately after recovery
  - c Can go into the food chain 3 months (12 weeks) after treatment
  - d Can go into the food chain 1.5 months (6 weeks) after treatment
- H107 If game has been recently treated with drugs , what is your legal responsibility?**
- a Ensure you observe any withdrawal period before it enters the food chain
  - b Shoot it and label it as dog food only
  - c Shoot it and bury in the woods and tell nobody
  - d Shoot it and attach a label stating that the meat may have side affects when eaten
- H108 If park deer have been recently treated with drugs prior to culling what is your legal responsibility as far a record keeping is concerned?**
- a Attach a label to the deer carcasses stating it has been recently treated with drugs and keep a copy of the label
  - b No records are required
  - c Maintain a record of the drugs administered and note the withdrawal period expiry date
  - d Tell the vet to record and report it
- H109 Why is it important to keep records of any medical treatments you have administered?**
- a So that you can avoid treating more than you need to
  - b To be able to report the treatment to the FSA
  - c So you can let the Vet know how well the treatment worked
  - d So you can monitor withdrawal periods and ensure game meat is safe to eat
- H110 If you suspect a notifiable disease you must?**
- a Label carcass as dog food only
  - b Report it to the Animal Health Divisional Office at the earliest opportunity
  - c Bury carcass in the woods and tell nobody
  - d Warn all your friends the meat may have long term health effects if eaten
- H111 If you have a carcass with abnormal symptoms, what should you do?**
- a Feed it to the dogs
  - b Keep it for home use
  - c Make sausages out of the normal looking parts
  - d Report it and act on the instructions of the appropriate authority
- H112 A carcass with a suspected notifiable disease must be:**
- a Hung up with others until disease is confirmed
  - b Separated from other carcasses immediately
  - c Left in the woods where it was culled
  - d Used for animal food only
- H113 The reason the law requires even suspicion of certain diseases to be reported to the Animal Health Divisional Office is that:**
- a These diseases pose a risk to both human and animal health.
  - b Media action may be required to prevent a food scare
  - c The animal is suffering and it is cruel not to report it
  - d Researchers can only obtain their samples this way

**H114 Who would you inform if you suspected a notifiable disease?**

- a Police & Chief environmental health officer
- b District Council
- c Animal Health Divisional Office
- d Local Vet

**H115 If you report a suspicion of bovine TB to your local Animal Health Divisional Office, the correct response from them is to:**

- a Tell you to preserve samples associated organs and hold the carcass for their inspection
- b Order you to incinerate the carcass immediately
- c Tell you to bury the carcass immediately
- d Send you written permission to sell the carcass

**H116 On inspection, you find symptoms which lead you to suspect TB. You should report the fact to Animal Health Divisional Office and:**

- a Incinerate or bury the infected glands and pluck and then sell the carcass
- b Keep the infected glands and associated organs in a plastic bag in a cool place and hold the carcass for examination
- c Sell the carcass and freeze the glands in a double plastic bag
- d Incinerate or bury the whole carcass

**H117 If you suspect a notifiable disease and inform the Animal Health Divisional Office, what records must you keep?**

- a Weather, name of hunter and carcass sex and weight
- b Date and place of cull
- c The game dealer keeps records, you need keep none
- d A receipt from the game dealer

**H118 If you suspect notifiable disease in game, you must?**

- a Collect and retain a receipt from the game dealer
- b Record carcass details in your larder register
- c Ask the game dealer to keep records, you need keep none
- d Keep samples and carcass separate from other game and report to the Animal Health Divisional Office