

CANDIDATE'S ASSESSMENT SUMMARY RECORD

| | | | |
|-----------------------------|--|-----------------|------------|
| ASSESSMENT CENTRE | XPRIENZ PTE LTD | | |
| Competency Unit | WSQ FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES (BASIC FOOD HYGIENE) | | |
| Candidate Name (As in NRIC) | ZHENG HAO | | |
| Candidate's NRIC | G3141239R | Assessment Date | 2015-05-11 |

| Competency Element | Assessment Method Indicate C or NYC | | | Overall Result |
|---|--|----|----|-------------------|
| | MCQ | PP | OQ | Indicate C or NYC |
| 1. Practise Good Personal Hygiene | C | C | C | C |
| 2. Use Safe Ingredients | C | C | C | C |
| 3. Handle Food Safely | C | C | C | C |
| 4. Store Food Safely | C | C | C | C |
| 5. Maintain Cleanliness of Utensils, Equipment and Services/Storage Areas | C | C | C | C |

PP : Practical Performance / MCQ : Multiple-Choice Questions / OQ : Oral Questioning

This candidate has been assessed as:

COMPETENT



NOT-YET-COMPETENT



| | | | |
|----------------------|--|------|------------|
| Assessor Name | | | |
| Assessor's Signature | | Date | 2015-05-11 |

| | | | |
|-----------------------|-----|------|------------|
| Candidate's Signature | ✓✓✓ | Date | 2015-05-11 |
|-----------------------|-----|------|------------|

By signing, the candidate is agreeing to accept the overall assessment outcome

Feedback on outcome by Assessor/Feedback by candidate:

| |
|--|
| |
| |
| |

ASSESSMENT RECORD FOR
WRITTEN (MCQ) ASSESSMENT
 (50 MINUTES ASSESSMENT)
SET A / B

This document is for recording the evidence presented by the candidate during Written (MCQ) Assessment for the Competency Unit: Follow Food & Beverage Safety & Hygiene Policies & Procedures (FB-RM-102C-1)

| Candidate's Name: ZHENGHAO | | NRIC: G3141239R | | |
|--|--|------------------|-----------|----------|
| Assessor's Name: | | Date: 2015-05-11 | | |
| Candidate's Special Needs : | | Start Time: | End Time: | |
| Underpinning Knowledge | Question | Tick (✓) | | Comments |
| CE 1 – Practice good personal hygiene | | | | |
| UK 1.1(K) Importance of good personal hygiene | <u>MCQ 1</u> Why must food handlers observe good personal hygiene? Ans: To prevent contamination of food that could lead to foodborne illness | ✓ | | |
| UK 1.4 (K) Importance of working only when in good health | <u>MCQ 2</u> When you are sick with diarrhoea &/or vomiting, you should Ans: All of the above. | ✓ | | |
| UK 1.2 (C) Impact of good personal hygiene on prevention of foodborne illnesses | <u>MCQ 3</u> Which of the following is a good personal hygiene practice to prevent foodborne illnesses? Ans: Wash hands with soap & water after visiting the toilet. | ✓ | | |
| UK 1.3 (A) Hand washing procedures | <u>MCQ 4</u> Which of the following is the CORRECT way to clean your hands after handling raw food? Ans: Wash hands with soap & running water. | ✓ | | |
| UK 1.5 (K) Environmental Public Health (Food Hygiene) Regulations | <u>MCQ 5</u> Which of the following personal hygiene practice is INCORRECT ? Ans: Handle food with untied long hair. | ✓ | | |
| CE 2 – Use safe ingredients | | | | |
| UK 2.1 (K) Importance of using ingredients from approved sources | <u>MCQ 6</u> Why is it important to use food items from approved sources? Ans: The food items have undergone quality checks | ✓ | | |
| UK 2.2 (K) Environmental Public Health (Food Hygiene) Regulations | <u>MCQ 7</u> Which of the following is INCORRECT ? Ans: Use spoilt ingredients to prepare food. | ✓ | | |
| CE 3 – Handle food safely | | | | |
| UK 3.1 (C) Impact of safe defrosting to prevent contamination | <u>MCQ 8</u> Which of the following is the INCORRECT way to defrost frozen food to prevent contamination? Ans: Place on the table top. | ✓ | | |
| UK 3.2 (K) Importance of preventing cross-contamination | <u>MCQ 9</u> Cross-contamination may lead to foodborne illness. Which of the following would cause cross-contamination? Ans: Use the same chopping board to handle raw & ready-to-eat food | ✓ | | |
| UK 3.3 (C) Considerations for handling ready-to-eat food | <u>MCQ 10</u> Which of the following practice is INCORRECT ? Ans: Handle money with gloved hand. | ✓ | | |
| UK 3.4 (K) Importance of maintaining food hygiene during food transportation | <u>MCQ 11</u> Which of the following food transportation practice is INCORRECT ? Ans: Food trays & containers are placed on the floor of the delivery truck. | ✓ | | |

| | | | | |
|--|--|---|--|--|
| UK 3.5 (C) Considerations for handling high-risk food | MCQ 12 Which of the following practice is INCORRECT ? Ans: Place cooked meat on the floor. | ✓ | | |
| UK 3.6 (K) Environmental Public Health (Food Hygiene) Regulations | MCQ 13 Which of the following practice on handling cooked / ready-to-eat food is INCORRECT ? Ans: Reheat leftover food & serve the next day. | ✓ | | |
| UK 3.7 (C) Separated & labeled meat grinders used for processing mutton, pork & beef | MCQ 14 When using meat grinders, which of the following practice is INCORRECT ? Ans: Use one grinder for all types of meat. | ✓ | | |
| CE 4 – Store food safely | | | | |
| UK 4.1 (K) How temperature affects growth of germs in food | MCQ 15 To prevent germs from multiplying quickly to high levels, _ Ans: All of the above. | ✓ | | |
| UK 4.2 (K) Importance of holding & storing food at proper temperatures | MCQ 16 To avoid selling food that is unfit for human consumption, you should throw away cooked food stored at room temperature for more than _. Ans: 4 hours | ✓ | | |
| UK 4.3 (K) Importance of maintaining proper storage conditions | MCQ 17 Which of the following storage condition will allow germs to multiply quickly to high level? Ans: Keep cooked food at between 5°C to 60°C. | ✓ | | |
| UK 4.4 (K) Importance of ensuring that food products & items used in food preparation & service are stored away from potential sites of contamination | MCQ 18 Chemicals such as insecticides & detergent should not be stored together with food because they may cause food _. Ans: To be contaminated | ✓ | | |
| UK 4.5 (K) Importance of stock rotation, such as first expire, first out (FEFO) system | MCQ 19 What is the benefit of using the first expire, first out (FEFO) stock rotation system? Ans: To ensure that expired food are not used. | ✓ | | |
| UK 4.6 (K) Environmental Public Health (Food Hygiene) Regulations | MCQ 20 Which of the following is the INCORRECT method to store food in the chiller? Ans: Store raw meat above ready-to-eat food. | ✓ | | |
| CE 5 – Maintain cleanliness of utensils, equipment & service/storage areas | | | | |
| UK 5.1 (K) Importance of using correct procedures during cleaning | MCQ 21 Which of the following practice would attract pests to food premises? Ans: Leave dirty plates & utensils overnight | ✓ | | |
| UK 5.2 (K) Importance of using clean & safe utensils & equipment to prepare food | MCQ 22 Chipped & cracked crockery should not be used because _. Ans: All of the above. | ✓ | | |
| UK 5.3 (K) Importance of keeping premises clean to prepare food | MCQ 23 Which of the following will ensure safe food preparation? Ans: Neat & clean work surfaces. | ✓ | | |
| UK 5.4 (C) Impact of good refuse management | MCQ 24 Which of the following would attract pests & cause food contamination? Ans: Leave refuse bag with food waste on the floor | ✓ | | |
| UK 5.5 (K) Importance of effective pest control at food establishment | MCQ 25 Why is pest control important in a food establishment? Ans: All of the above. | ✓ | | |
| UK 5.6 (K) Environmental Public Health (Food Hygiene) Regulations | MCQ covered in earlier questions: Q21 & Q25 | ✓ | | |

ASSESSMENT RECORD FOR PRACTICAL PERFORMANCE (25-MINUTES ASSESSMENT)

This document is for recording the evidence presented by the candidate during Practical Performance for the Competency Unit: Follow Food & Beverage Safety and Hygiene Policies and Procedures (FB-RM-102C-1)

| Candidate's Name: ZHENGHAO | | NRIC: G3141239R | | |
|---|---|----------------------------|------------------|----------|
| Assessor's Name: | | Date: 2015-05-11 | | |
| Candidate's Special Needs: | | Start Time: | End Time: | |
| Performance Criteria | Assessment Criteria | C | NYC | Comments |
| CE 1 – Practise Good Personal Hygiene | | | | |
| PC 1.1 Practise good personal hygiene | Candidate is able to practise good personal hygiene, which may include: <ul style="list-style-type: none"> ▪ Washing hands thoroughly with soap and water aligned to HPB's procedures: <ul style="list-style-type: none"> - wetting hands with running water - applying soap onto palm of one hand - rubbing hands together to make a lather - rubbing hands together for about 20 seconds - rinsing hands thoroughly with running water - drying hands thoroughly with paper towel | ✓ | | |
| PC 1.2 Observe good personal hygiene habits | Candidate is able to observe good personal hygiene habits: <ul style="list-style-type: none"> ▪ Wearing clean clothes and apron (PPE) ▪ Facing the mirror, candidate checks <ul style="list-style-type: none"> - hair is neat and tidy - tying hair back for candidates with long hair ▪ Keeping fingernails short and clean ▪ Not wearing nail polish, artificial fingernails and accessories | ✓ | | |
| CE 2 – Use Safe Ingredients | | | | |
| PC 2.1 Use safe and wholesome food ingredients | Candidate is able to use safe and wholesome food ingredients: <ul style="list-style-type: none"> ▪ Reading label on food packaging to check shelf life/best-before date /date of preparation ▪ Selecting ingredient labeled with earlier date ▪ Inspecting ingredients to ensure they are not spoilt or contaminated | ✓ | | |
| PC 2.2 Clean and wash food as required | Candidate is able to clean and wash food <ul style="list-style-type: none"> ▪ Rinsing ingredient in water thoroughly (where applicable). ▪ Checking the ingredients are properly cleaned and washed before use. | ✓ | | |
| CE 3 – Handle Food Safely | | | | |
| PC 3.5 Use safe food handling practices | Candidate is able to use safe food handling practices: <ul style="list-style-type: none"> ▪ Using disposable gloves to handle ready-to-eat food ▪ Checking gloves are intact and without any tear ▪ Ensuring hands are dry before putting on gloves ▪ Fitting gloves into hands properly | ✓ | | |
| PC 3.6 Contain and wrap food safely | Candidate is able to contain and wrap food safely: <ul style="list-style-type: none"> ▪ Checking food container is clean and in good condition / is dating broken container / container with broken cover ▪ Placing one ready-to-eat food into food container using | ✓ | | |

| | | | | |
|---|--|---|--|--|
| | <p>disposable gloves or appropriate utensils</p> <ul style="list-style-type: none"> Ensuring food container is tightly covered Labeling date of preparation | | | |
| CE 4 – Handle Food Safely | | | | |
| PC 4.1 Use appropriate containers for storage of food | <p>Candidate is able to use appropriate containers for storage</p> <ul style="list-style-type: none"> Checking food container is clean and in good condition / isolating container with broken cover (specified in PC 3.6) | ✓ | | |
| PC 4.5 Store dry goods safely | <p>Candidate is able to store dry goods safely :</p> <ul style="list-style-type: none"> Removing/ discard expired food items from storage area Removing all cleaning supplies / insecticides from storage area Removing empty carton boxes from storage area | ✓ | | |
| PC 4.6 Use first expire, first out (FEFO) stock rotation system | <p>Candidate is able to use first expire first out (FEFO) stock rotation system:</p> <ul style="list-style-type: none"> Reading label on food packaging Arranging according to FEFO based on shelf life/ best-before date, such that items expiring should be used first | ✓ | | |
| CE 5 – Store Food Safely | | | | |
| PC 5.1 Wash cooking utensils, crockery, storage containers and equipment after use | <p>Candidate is able to wash cooking utensils, crockery, storage containers and equipment:</p> <ul style="list-style-type: none"> Washing and rinsing appropriate utensils and crockery with detergent | ✓ | | |
| PC 5.2 Store plates, crockery and cooking utensils on clean raised shelves, racks, cupboards or hooks. | <p>Candidate is able to store plates, crockery and cooking utensils on clean raised shelves, racks, cupboards or hooks:</p> <ul style="list-style-type: none"> Checking shelves, racks and cupboards are clean before storing crockery and/or utensils Storing appropriate crockery and/or utensils on rack after washing and allow to air dry | ✓ | | |
| PC 5.3 Use clean crockery, utensils and appliances that are in good condition. | <p>Candidate is able to use clean crockery, utensils and appliances that are in good condition:</p> <ul style="list-style-type: none"> Checking condition of crockery (e.g. plates or bowls) Isolating crockery (e.g. plates or bowls) that are stained, chipped, broken or cracked | ✓ | | |
| PC 5.4 Use and launder towels correctly | <p>Candidate is able to select and use the designated towel for different cleaning task:</p> <ul style="list-style-type: none"> Distinguishing towels for specific tasks Selecting correct designated towel for task (e.g. clean table top used for food preparation) Washing towels using suitable detergent | ✓ | | |
| PC 5.5 Keep food storage and preparation areas clean | <p>Candidate is able to clean preparation area</p> <p>Cleaning table top used for food preparation with designated towel</p> | ✓ | | |
| PC 5.6 Keep premises free from pests | <p>Candidate is able to keep premises free from pests and practice good waste management:</p> <ul style="list-style-type: none"> Using foot pedal bin lined with plastic bag Securing plastic bag before disposal | ✓ | | |

ASSESSMENT RECORD FOR ORAL QUESTIONING (15-MINUTES ASSESSMENT)

This document is for recording the evidence presented by the candidate during Practical Performance for the Competency Unit: Follow Food & Beverage Safety and Hygiene Policies and Procedures (FB-RM-102C-1)

| | | | | |
|---|---|----------------------------|------------------|----------|
| Candidate's Name: ZHENG HAO | | NRIC: G3141239R | | |
| Assessor's Name: | | Date: 2015-05-11 | | |
| Candidate's Special Needs: | | Start Time: | End Time: | |
| Performance Criteria | Assessment Criteria | C | NYC | Comments |
| CE 1 – Practise Good Personal Hygiene | | | | |
| PC 1.2 Observe good personal hygiene habits | <u>QQ 1</u> If you have a cut on your hand, what should you do? | ✓ | | |
| CE 2 – Use safe ingredients | | | | |
| PC 2.1 Use safe and wholesome food ingredients | <u>QQ 2</u> What are the signs of food spoilage? | ✓ | | |
| CE 3 – Handle food safely | | | | |
| PC 3.1 Defrost food safely | <u>For practical reason, this portion of PC will be assessed using MCQ</u> | ✓ | | |
| PC 3.2 Prepare food safely | <u>QQ 3</u> State two (2) places where food preparation CANNOT be carried out <u>QQ 4</u> Why must you use separate chopping boards, knives, utensils & crockery used to handle raw & ready-to-eat food? | ✓ | | |
| PC 3.3 Ensure that high-risk food is handled appropriately | <u>QQ 5</u> State one example of a high-risk food <u>QQ 6</u> State two (2) precautions when handling high-risk food | ✓ | | |

| | | | | |
|---|--|---|--|--|
| PC 3.4 Cook and reheat food thoroughly | <u>OQ 7</u> How do you know when food is cooked thoroughly? <u>OQ 8</u> How many times can food be reheated? | ✓ | | |
| PC 3.7 Display food safely | <u>OQ 9</u> State one (1) precaution when displaying food. | ✓ | | |
| PC 3.8 Transport Product safely | <u>For practical reasons, this PC will be assessed using MCQ</u> | ✓ | | |
| CE 4 – Store food safely | | | | |
| PC 4.2 Hold prepared food safely out of the temperature danger zone (5°C - 60°C) | <u>OQ 10</u> What are the correct temperatures for holding hot & cold prepared food? | ✓ | | |
| PC 4.3 Store, chill & freeze food safely | <u>OQ 11</u> When storing food in the chiller, state two (2) safe practices. | ✓ | | |
| PC 4.4 Maintain proper temperature of chiller and freezer | <u>OQ 12</u> What should be the set temperature of chiller and freezer? <u>OQ 13</u> State two (2) ways to maintain the chiller / freezer at appropriate temperature. | ✓ | | |
| PC 4.5 Store dry goods safely | <u>OQ 14</u> What is the minimum shelf height for racks used to store food? Why? <u>OQ 15</u> State two (2) places where food should NOT be stored at. | ✓ | | |
| CE 5 – Maintain cleanliness of utensils, equipment and service/storage areas | | | | |
| PC 5.5 Keep food storage and preparation areas clean | <u>OQ 16</u> State one (1) way to keep the chiller / freezer clean. | ✓ | | |
| PC 5.7 Practise good waste management | <u>OQ 17</u> When should you empty the refuse bin? | ✓ | | |