CANDIDATE'S ASSESSMENT SUMMARY RECORD

ASSESSMENT CENTRE	XPRIENZ PTE LTD					
Competency Unit						
Candidate Name (As in NRIC)						
Candidate's NRIC		Asses	sment [Date		
Competer	ncy Element	r	sessme //ethod te C or		Overall Result	
Competer	icy Liement	MCQ	PP	oQ	Indicate C or NYC	
Practise Good Personal Hygie	ne	С	С	С	С	
2. Use Safe Ingredients		С	C	С	С	
3. Handle Food Safely		С	С	С	С	
4. Store Food Safely		С	С	С	С	
Maintain Cleanliness of Utensils, Equipment and Services/Storage Areas			С	С	С	
PP : Practical Performance / MCQ	: Multiple-Choice Questions / OQ :	Oral Que	stioning	I		
This candidate has been assessed	as:		СО	MPET	ENT ✓	
			NO	T-YET	-COMPETENT	
Assessor Name						
Assessor's Signature		Date				
		1				
Candidate's Signature	√√ √	Date				
By signing, the candidate is agreeing to accept the overall assessment outcome						
Feedback on outcome by Assesso	/ Feedback by candidate:					

ASSESMENT 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:		NRIC:			
Assessor's Name:		Date:			
Candidate's Special Nee	eds:	Start Time:	Enc	d Time:	
Underpinning Knowledge	Question		Tic	k (√)	Comments
CE1 – Practise good per	rsonal hygiene			1	
UK 1.1(K) Importance of good personal hygiene	MCQ 1 Why must food handlers observe good pe Ans: To prevent contamination of food th illness		✓		
UK 1.4 (K) Importance of working only when in good health UK 1.2 (C)	MCQ 2 When you are sick with diarrhoea &/or vo	omiting, you should	√		
Impact of good personal hygiene on prevention of foodborne illnesses	MCQ 3 Which of the following is a good personal foodborne illness? Ans: Wash hands with soap & water after		✓		
UK 1.3 (A) Hand washing procedures	MCQ 4 Which of the following is the CORRECT vafter handling raw food? Ans: Wash hands with soap & running wash		✓		
UK 1.5 (K) Environmental Public Health (Food Hygiene) Regulations	MCQ 5 Which of the following personal hygiene pane: Ans: Handle food with untied long hair.	practice is INCORRECT ?	~		
CE2 – Use safe ingredie					
UK 2.1 (K) Importance of using ingredients from approved sources	MCQ 6 Why is it important to use food items from Ans: The food items have undergone qu		✓		
UK 2.2 (K) Environmental Public Health (Food Hygiene) Regulations	MCQ 7 Which of the following is INCORRECT? Ans: Use spoilt ingredients to prepare for	ood.	~		
CE3 – Handle food safe					
UK 3.1 (C) Impact of safe defrosting to prevent contamination	MCQ 8 Which of the following is the INCORREC prevent contamination? Ans: Place on the table top.	T way to defrost frozen food to	✓		
UK 3.2 (K) Importance of preventing cross-contamination	MCQ 9 Cross-contamination may lead to foodbor following would cause cross-contamination May lead to foodbor following would cause cross-contamination May lead to foodbor following would cause cross-contamination May lead to foodbor following would be same chopping board to have a supplied to foodbor following would be same chopping board to have the same chopping board to have th	on?	√		
UK 3.3 (C) Considerations for handling ready-to-eat food	MCQ 10 Which of the following practice is INCORF Ans: Handle money with gloved hand.	RECT?	√		
UK 3.4 (K) Importance of maintaining food hygiene during food transportation	MCQ 11 Which of the following food transportation Ans: Food trays & containers are placed truck.		√		

UK 3.5 (C) Considerations for handling high-risk	MCQ 12 Which of the following practice is INCORRECT ?	1	
food UK 3.6 (K)	Ans: Place cooked meat on the floor. MCQ 13		
Environmental Public Health (Food Hygiene) Regulations	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)	MCQ 14		
Separated & labeled meat grinders used for processing mutton,	When using meat grinders, which of the following practice is INCORRECT ?	✓	
pork & beef	Ans: Use one grinder for all types of meat.		
CE4 – Store food safely			
UK 4.1 (K)	MCQ 15		
How temperature affects growth of	To prevent germs from multiplying quickly to high levels, _	1	
germs in food UK 4.2 (K)	Ans: All of the above. MCQ 16		
Importance of holding & storing food at	To avoid selling food that is unfit for human consumption, you should throw away cooked food stored at room temperature for more than	1	
proper temperatures	Ans: 4 hours		
UK 4.3 (K) Importance of maintaining proper	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.	1	
storage conditions UK 4.4 (K)	Aris. Reep cooked rood at between 5 C to 60 C.		
Importance of ensuring	MCQ 18		
that food products & items used in food	Chemicals such as insecticides & detergent should not be stored together with food because they may cause food.		
preparation& service		✓	
are stored away from potential sites of	Ans: To be contaminated		
contamination			
UK 4.5 (K) Importance of stock	MCQ 19 What is the benefit of using the first expire, first out (FEFO) stock		
rotation, such as first	rotation system?	✓	
expire, first out (FEFO) system	Ans: To ensure that expired food are not used.		
UK 4.6 (K)	MCQ 20		
Environmental Public	Which of the following is the INCORRECT method to store food in	1	
Health (Food Hygiene) Regulations	the chiller? Ans: Store raw meat above ready-to- eat food.	,	
	ss of utensils, equipment & service/storage areas		
UK 5.1 (K)	MCQ 21		
Importance of using correct procedures	Which of the following practice would attract pests to food premises?	1	
during cleaning	Ans: Leave dirty plates & utensils overnight		
UK 5.2 (K)	MCQ 22		
Importance of using clean & safe utensils &	Chipped & cracked crockery should not be used because	1	
equipment to prepare	Ans: All of the above.		
food	MOO 22		
UK 5.3 (K) Importance of	MCQ 23 Which of the following will ensure safe food preparation?		
keeping premises		✓	
clean to prepare food UK 5.4 (C)	Ans: Neat & clean work surfaces. MCQ 24		
Impact of good refuse	Which of the following would attract pests & cause food	1	
management	contamination? Ans: Leave refuse bag with food waste on the floor		
UK 5.5 (K)	MCQ 25		
Importance of effective pest control at food	Why is pest control important in a food establishment?	✓	
<u>establishment</u>	Ans: All of the above.		
UK 5.6 (K) Environmental Public	MCQ covered in earlier questions: Q2 1& Q25		
Health (Food Hygiene)	,	✓	
Regulations			

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	e:	NRIC:			
Assessor's Name:		Date:			
Candidate's Special Needs: Start Time:		End Time:			
Performance Criteria	Assessment C	riteria	С	NYC	Comments
	od Personal Hygiene				•
PC 1.1 Practise good personal hygiene	Candidate is able to practise good persinclude: Washing hands thoroughly with so HPB's procedures: wetting hands with running was applying soap onto palm of or rubbing hands together to ma	oap and water aligned to ater hand like a lather	~		
PC 1.2	rubbing hands together for ab rinsing hands thoroughly with drying hands thoroughly with Condidate is able to change good pa	running water paper towel			
Observe good personal hygiene habits	 Candidate is able to observe good pe Wearing clean clothes and apron Facing the mirror, candidate chectory hair is neat and tidy tying hair back for candidates Keeping fingernails short and cleatory Not wearing nail polish, artificial fired 	(PPE) cks s with long hair	~		
CE2 – Use Safe In	gredients		_		
PC 2.1 Use safe and wholesome food ingredients	Candidate is able to use safe and who ingredients: Reading label on food-packaging to before date /date of preparation Selecting ingredient labeled with e Inspecting ingredients to ensure the contaminated	o check shelf life/best- arlier date	✓		
PC 2.2 Clean and wash food as required	 Candidate is able to clean and wash f Rinsing ingredient in water thoroug Checking the ingredients are proper before use. 	hly (where applicable).	~		
CE3 – Handle Foo	d Safely				_
PC 3.5 Use safe food handling practices	 Candidate is able to use safe food ha Using disposable gloves to handle Checking gloves are intact and wi Ensuring hands are dry before pu Fitting gloves into hands properly 	e ready-to-eat food thout any tear	✓		
PC 3.6 Contain and wrap food safely	 Candidate is able to contain and wrap Checking food container is clean isolating broken container / container Placing one ready-to-eat food into 	and in good condition / ner with broken cover	√		

		1	1	
	disposable gloves or appropriate utensils			
	 Ensuring food container is tightly covered 			
	 Labeling date of preparation 			
CE4 – Handle Foo	d Cafaly			
PC 4.1	Candidate is able use to use appropriate containers for storage			
Use appropriate	Checking food container is clean and in good condition /			
containers for	isolating container with broken cover (specified in PC 3.6)	✓		
storage of food				
PC 4.5	Candidate is able to store dry goods safely:			
Store dry goods	Removing/ discard expired food items from storage area			
safely	 Removing all cleaning supplies/ insecticides form storage area Removing empty carton boxes from storage area 	1		
	- Removing empty carton boxes from storage area	*		
PC 4.6	Candidate is able to use first expire first out (FEFO) stock rotation			
Use first expire.	system:			
first out (FEFO)				
stock rotation	Reading label on food packaging	✓		
system	 Arranging according to FEFO based on shelf life/ best-before date, such that items expiring should be used first 			
	date, such that items explining should be used hist			
CE5 – Store Food	Safely		<u> </u>	
PC 5.1				
Wash cooking	Candidate is able to wash cooking utensils crockery, storage			
utensils crockery,	containers and equipment:	1		
storage containers	Washing and rinsing appropriate utensils and crockery with			
and equipment after use	detergent			
PC 5.2	Candidate is able to store plates, crockery and cooking utensils on			
Store plates,	clean raised shelves, racks, cupboards or hooks:			
crockery and	·			
cooking utensils	Checking shelves, racks and cupboards are clean before	1		
on clean raised	storing crockery and/or utensils			
shelves, racks, cupboards or	 Storing appropriate crockery and/or utensils on rack after washing and allow to air dry 			
hooks.	washing and allow to all dry			
PC 5.3	Candidate is able to use clean crockery, utensils and appliances			
Use clean	that are in good condition:			
crockery, utensils	Checking condition of crockery (e.g. plates or bowls)	1		
and appliances	 Isolating crockery (e.g. plates or bowls) that are stained, 			
that are in good condition.	chipped, broken or cracked.			
PC 5.4	Candidate is able to select and use the designated towel for			
Use and launder	different cleaning task:			
towels correctly	Distinguishing towels for specific tasks			
	Selecting correct designated towel for task(e.g. clean	1		
	table top used for food preparation)			
	Washing towels using suitable detergent			
PC 5.5	Candidate is able to clean preparation area:			
Keep food storage	Cleaning table top used for food preparation with designated towel			
and preparation	The state of the s	✓		
areas clean				
PC 5.6	Candidate is able to keep premises free from pests and practice			
Keep premises	good waste management:			
free from pests	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)

FUILOW FUUL & BEVEL	age Salety and Hygiene Folicles and Frocedule	5 (FD-KW-1020-1)			
Candidate's Nar	ne:	NRIC:			
Assessor's Nam	ne:	Date:			
Candidate's Spe	ecial Needs:	Start Time:	End Time:		
Performance Criteria	Assessment Cri	teria	С	NYC	Comments
CE1 – Practise G	ood Personal Hygiene				
PC 1.2 Observe good personal hygiene habits	OQ 1 If you have a cut on your hand, what sho	ould you do?	✓		
CE2 – Use safe in	ngredients				
PC 2.1 Use safe and wholesome food ingredients	OQ 2 What are the signs of food spoilage?		✓		
CE3 – Handle food safely					
PC 3.1 Defrost food safely	For practical reason, this portion of PC MCQ	will be assessed using	✓		
PC 3.2 Prepare food safely	OQ 3 State two (2) places where food preparate OQ 4 Why must you use separate chopping be crockery used to handle raw & ready-to-	pards, knives, utensils &	1		
PC 3.3 Ensure that high-risk food is handled appropriately	OQ 5 State one example of a high-risk food. OQ6 State two (2) precautions when handling	high-risk food	✓		

PC 3.4 Cook and reheat flood thoroughly PC 3.7					
PC 3.7 Display food safety PC 3.8 Transport Product safety CE4 - Store food safety Hold Display and safety OQ 10 What are the correct temperatures for holding hot & cold prepared food? What are the correct temperatures for holding hot & cold prepared food? FC 4.2 Hold Display and Store, thil & freeze food safety OQ 11 When storing food in the chiller, state two (2) safe practices. FC 4.3 Store, thil & freeze food safety PC 4.4 Maintain proper temperature of chiller and freezer? What should be the set temperature of chiller and freezer? What should be the set temperature of chiller and freezer? FC 4.5 Store dry goods safety What is the minimum shelve height for racks used to store food? Why? CE5 - Maintain cleanliness of utensils, equipment and service/storage areas PC 5.5 Ckep food storage and preparation areas clean PC 5.7 OQ 17 Practice good When should you empty the refuse bin?	reheat food	OQ 7 How do you know when food is cooked thoroughly?			
Display food safely PC 3.8 Transport Product safely CE4 - Store food safely PC 4.2 Hold What are the correct temperatures for holding hot & cold prepared food safely out of the temperature danger zone (5°C - 60°C) PC 4.3 Store, chill & freeze food safely PC 4.4 Maintain proper temperature of chiller and freezer freeze food safely All state two (2) ways to maintain the chiller / freezer at appropriate temperature. PC 4.5 Store dry goods safely PC 4.5 Store dry goods safely PC 5.5 Keep food safely What is the minimum shelve height for racks used to store food? What is the minimum shelve height for racks used to store food? Why? CE5 - Maintain cleanliness of utensils, equipment and service/storage areas PC 5.5 Keep food storage and preparation areas clean PC 6.7 PC 6.7 PC 6.7 PC 6.7 PC 6.5 Verent Carbon Store food Should NOT be stored at.			✓		
Display food safely PC 3.8 Transport Product safely CE4 - Store food safely PC 4.2 Hold What are the correct temperatures for holding hot & cold prepared food safely out of the temperature danger zone (5°C - 60°C) PC 4.3 Store, chill & freeze food safely PC 4.4 Maintain proper temperature of chiller and freezer freeze food safely All state two (2) ways to maintain the chiller / freezer at appropriate temperature. PC 4.5 Store dry goods safely PC 4.5 Store dry goods safely PC 5.5 Keep food safely What is the minimum shelve height for racks used to store food? What is the minimum shelve height for racks used to store food? Why? CE5 - Maintain cleanliness of utensils, equipment and service/storage areas PC 5.5 Keep food storage and preparation areas clean PC 6.7 PC 6.7 PC 6.7 PC 6.7 PC 6.5 Verent Carbon Store food Should NOT be stored at.	PC 3.7	00.9			
Transport Product safely CE4 - Store food safely PC 4.2 Hold What are the correct temperatures for holding hot & cold prepared food? I hold prepared food safely out of the temperature danger zone (5°C - 60°C) PC 4.3 Store, chill & freeze food safely PC 4.4 Maintain proper temperature of chiller and freezer? What should be the set temperature of chiller and freezer PC 4.5 Store dry goods safely PC 4.5 Store dry GOQ 15 State two (2) ways to maintain the chiller / freezer at appropriate temperature. PC 5.5 State two (2) places where food should NOT be stored at. CE5 - Maintain cleanliness of utensils, equipment and service/storage areas PC 5.5 Keep food storage and preparation areas clean PC 5.7 When should you empty the refuse bin? When should you empty the refuse bin? When should you empty the refuse bin? What are the correct temperatures for holding hot & cold prepared food? V and the stored the cold prepared food? V and the temperature of chiller and freezer? V and the temperature of chiller and freezer? V and the temperature of chiller and freezer? V because the cold prepared food? V and the temperature of chiller and freezer at appropriate temperature. V and the temperature of chiller and freezer at appropriate temperature. V and the temperature of chiller and freezer at appropriate temperature. V and the temperature of chiller and freezer at appropriate temperature.	Display food		✓		
PC 4.2 Hold prepared food safety out of the temperature (s°C - 60°C) PC 4.3 Store, chill & freeze food safety safe precision of safety safe precision of safety saf	Transport	For practical reason, this PC will be assessed using MCQ	✓		
PC 4.2 Hold prepared food safety out of the temperature (s°C - 60°C) PC 4.3 Store, chill & freeze food safety safe precision of safety safe precision of safety saf	CE4 - Store food	safely		I	
temperature danger zone (5°C - 60°C) PC 4.3 Store, chill & freeze food safely PC 4.4 Maintain proper temperature of chiller and freezer OQ 12 What should be the set temperature of chiller and freezer? OQ 13 State two (2) ways to maintain the chiller / freezer at appropriate temperature. PC 4.5 Store dry goods safely PC 4.5 Store dry goods safely OQ 15 State two (2) places where food should NOT be stored at. CE5 - Maintain cleanliness of utensils, equipment and service/storage areas PC 5.5 Keep food storage and preparation areas clean PC 5.7 Practise good waste	PC 4.2 Hold prepared food safely	OQ 10 What are the correct temperatures for holding hot & cold prepared	✓		
Store, chill & freeze food safely PC 4.4 Maintain proper temperature of chiller and freezer? What should be the set temperature of chiller and freezer? OQ 12 What should be the set temperature of chiller and freezer? OQ 13 State two (2) ways to maintain the chiller / freezer at appropriate temperature. PC 4.5 Store dry goods safely What is the minimum shelve height for racks used to store food? Why? OQ 15 State two (2) places where food should NOT be stored at. CE5 - Maintain cleanliness of utensils, equipment and service/storage areas PC 5.5 Keep food storage and preparation areas clean PC 5.7 Practise good When should you empty the refuse bin? When should you empty the refuse bin? When should you empty the refuse bin?	temperature danger zone (5°C - 60°C)	OQ 11			
Maintain proper temperature of chiller and freezer? What should be the set temperature of chiller and freezer? OQ 13 State two (2) ways to maintain the chiller / freezer at appropriate temperature. PC 4.5 Store dry goods safely Why? OQ 15 State two (2) places where food should NOT be stored at. CE5 - Maintain cleanliness of utensils, equipment and service/storage areas PC 5.5 Keep food State one (1) way to keep the chiller / freezer clean. PC 5.7 When should you empty the refuse bin? What is the minimum shelve height for racks used to store food? Why? V V OQ 15 State two (2) places where food should NOT be stored at.	Store, chill & freeze food safely	When storing food in the chiller, state two (2) safe practices.	✓		
PC 4.5 Store dry goods safely OQ 14 What is the minimum shelve height for racks used to store food? Why? OQ 15 State two (2) places where food should NOT be stored at. CE5 - Maintain cleanliness of utensils, equipment and service/storage areas PC 5.5 Keep food storage and preparation areas clean PC 5.7 PC 5.7 PC 5.7 Practise good waste When should you empty the refuse bin?	Maintain proper temperature of chiller and	What should be the set temperature of chiller and freezer? OQ 13			
Store dry goods safely What is the minimum shelve height for racks used to store food? Why? OQ 15 State two (2) places where food should NOT be stored at. CE5 - Maintain cleanliness of utensils, equipment and service/storage areas PC 5.5 Keep food storage and preparation areas clean PC 5.7 Practise good waste What is the minimum shelve height for racks used to store food? Why? OQ 15 State one (1) places where food should NOT be stored at.					
OQ 15 State two (2) places where food should NOT be stored at. CE5 - Maintain cleanliness of utensils, equipment and service/storage areas PC 5.5	Store dry	What is the minimum shelve height for racks used to store food?			
PC 5.5 Keep food State one (1) way to keep the chiller / freezer clean. ✓ PC 5.7 Practise good waste OQ 16 State one (1) way to keep the chiller / freezer clean. ✓ When should you empty the refuse bin?					
PC 5.5 Keep food State one (1) way to keep the chiller / freezer clean. ✓ PC 5.7 Practise good waste OQ 16 State one (1) way to keep the chiller / freezer clean. ✓ When should you empty the refuse bin?	CE5 – Maintain c	leanliness of utensils, equipment and service/storage areas			
PC 5.7 Practise good waste OQ 17 When should you empty the refuse bin?	PC 5.5 Keep food storage and preparation	OQ 16	✓		
	PC 5.7 Practise good waste		✓		