

CANDIDATE'S ASSESSMENT SUMMARY RECORD

ASSESSMENT CENTRE	XPRIENZ PTE LTD		
Competency Unit	WSQ FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES (2014) BFHC-161216-C		
Candidate Name (As in NRIC)	LING AI CHOO		
Candidate's NRIC	S1837465Z	Assessment Date	2016-12-16

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	PHUA YI MING ROY		
Assessor's Signature		Date	2016-12-16

Candidate's Signature	✓✓✓	Date	2016-12-16
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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: LING AI CHOO		NRIC: S1837465Z		
Assessor's Name: PHUA YI MING ROY		Date: 2016-12-16		
Candidate's Special Needs:		Start Time:	End Time:	
Underpinning Knowledge	Question	Tick (✓)		Comments
CE1 – Practise good personal hygiene				
UK 1.1 (K) Importance of good personal hygiene	MCQ 1 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	MCQ 2 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	MCQ 3 Which of the following is a good personal hygiene practice to prevent foodborne illness? Ans: Wash hands with soap & water after visiting the toilet.	✓		
UK 1.3 (A) Hand washing procedures	MCQ 4 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	MCQ 5 Which of the following personal hygiene practice is INCORRECT ? Ans: Handle food with untied long hair.	✓		
CE2 – Use safe ingredients				
UK 2.1 (K) Importance of using ingredients from approved sources	MCQ 6 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	MCQ 7 Which of the following is INCORRECT ? Ans: Use spoilt ingredients to prepare food.	✓		
CE3 – Handle food safely				
UK 3.1 (C) Impact of safe defrosting to prevent contamination	MCQ 8 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	MCQ 9 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	MCQ 10 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	MCQ 11 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	<u>MCQ 12</u> Which of the following practice is INCORRECT ? Ans: Place cooked meat on the floor.	✓		
UK 3.6 (K) Environmental Public Health (Food Hygiene) Regulations	<u>MCQ 13</u> 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	<u>MCQ 14</u> When using meat grinders, which of the following practice is INCORRECT ? Ans: Use one grinder for all types of meat.	✓		
CE4 – Store food safely				
UK 4.1 (K) How temperature affects growth of germs in food	<u>MCQ 15</u> 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	<u>MCQ 16</u> 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	<u>MCQ 17</u> 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	<u>MCQ 18</u> 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	<u>MCQ 19</u> 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	<u>MCQ 20</u> Which of the following is the INCORRECT method to store food in the chiller? Ans: Store raw meat above ready-to- eat food.	✓		
CE5 – Maintain cleanliness of utensils, equipment & service/storage areas				
UK 5.1 (K) Importance of using correct procedures during cleaning	<u>MCQ 21</u> 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	<u>MCQ 22</u> 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	<u>MCQ 23</u> Which of the following will ensure safe food preparation? Ans: Neat & clean work surfaces.	✓		
UK 5.4 (C) Impact of good refuse management	<u>MCQ 24</u> 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	<u>MCQ 25</u> 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: Q2 1& 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: LING AI CHOO		NRIC: S1837465Z		
Assessor's Name: PHUA YI MING ROY		Date: 2016-12-16		
Candidate's Special Needs:		Start Time:	End Time:	
Performance Criteria	Assessment Criteria	C	NYC	Comments
CE1 – 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 	✓		
CE2 – 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. 	✓		
CE3 – 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 / isolating 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 			
CE4 – Handle Food Safely				
PC 4.1 Use appropriate containers for storage of food	<p>Candidate is able use 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 form 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 	✓		
CE5 – 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: 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: LING AI CHOO		NRIC: S1837465Z		
Assessor's Name: PHUA YI MING ROY		Date: 2016-12-16		
Candidate's Special Needs:		Start Time:	End Time:	
Performance Criteria	Assessment Criteria	C	NYC	Comments
CE1 – 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?	✓		
CE2 – Use safe ingredients				
PC 2.1 Use safe and wholesome food ingredients	<u>QQ 2</u> What are the signs of food spoilage?	✓		
CE3 – 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>QQ6</u> State two (2) precautions when handling high-risk food	✓		

PC 3.4 Cook and reheat food thoroughly	<u>QQ 7</u> How do you know when food is cooked thoroughly? <u>QQ 8</u> How many times can food be reheated?	✓		
PC 3.7 Display food safely	<u>QQ 9</u> State one (1) precaution when displaying food.	✓		
PC 3.8 Transport Product safely	<u>For practical reason, this PC will be assessed using MCQ</u>	✓		
CE4 – Store food safely				
PC 4.2 Hold prepared food safely out of the temperature danger zone (5°C - 60°C)	<u>QQ 10</u> What are the correct temperatures for holding hot & cold prepared food?	✓		
PC 4.3 Store, chill & freeze food safely	<u>QQ 11</u> When storing food in the chiller, state two (2) safe practices.	✓		
PC 4.4 Maintain proper temperature of chiller and freezer	<u>QQ 12</u> What should be the set temperature of chiller and freezer? <u>QQ 13</u> State two (2) ways to maintain the chiller / freezer at appropriate temperature.	✓		
PC 4.5 Store dry goods safely	<u>QQ 14</u> What is the minimum shelf height for racks used to store food? Why? <u>QQ 15</u> 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	<u>QQ 16</u> State one (1) way to keep the chiller / freezer clean.	✓		
PC 5.7 Practise good waste management	<u>QQ 17</u> When should you empty the refuse bin?	✓		