CANDIDATE'S ASSESSMENT SUMMARY RECORD

ASSESSMENT CENTRE	XPRIENZ P	XPRIENZ PTE LTD					
Competency Unit WSQFC	DLLOW FOOD AND BEV	ERAGE SAFETY AND H	HYGIENE POLI	CIES AN	D PROC	EDURES (BASIC FOO	
Candidate Name (As in NRIC) CHOY KOK H		NG					
Candidate's NRIC	S6935748B	S6935748B		s ment	2015-09-14		
Compatone Element			Assessment Method Indicate C or NYC			Overall Result	
Competency Element			MCQ	PP	000	Indicate C or NYC	
1. Practise Good Persand Hygiene			С	С	С	С	
2. Use Safe Ingredients			С	С	С	С	
3. Handle Food Safely			С	С	С	С	
4. Store F∞dSafely			С	С	С	С	
5. Maintain Cleanliness of Utensils, Equipment and Services, Storage Areas			С	С	С	С	
P: Practical Performance /	MCQ : Multiple-Ch	oice Questions / O	Q : Oral Que	es tionin	g		
This candidate has been assessed as:				COMPETENT			
				NG	OT -YE I	-COMPETENT	
Assessar Name	PEH SHIYUN F	PEH SHIYUN HAZEL					
Assessor's Signature			Date	2015-09-14			
Con of clotto's Ciomorth vo	**	<u> </u>	Date	2015-09-14			
Candidate's Signature							
	andidate is agreeir	ng to accept the o	verallasses	sment	outcor	me	