CANDIDATE'S ASSESSMENT SUMMARY RECORD

ASSESSMENT CENTRE	XPRIENZ PTE LTD					
Competency Unit WSQFOLLOW	/ FOOD AND BEVERAGE SAFETY.	AND HYGIENE POLI		D PROC	EDURES (BASIC FOOD	
Candidate Name (As in NRIC)	TE O TENG KHAI					
Candidate's NRIC	S0161670F	Asses	s ment	2015-05-11		
Competency Element		Assessment Method Indicate C or NYC			Overall Result	
	, =	MCQ	PP	00	Indicate C or NYC	
1. Practise Good Personal Hygi	ene	С	С	С	С	
2. Use Safe Ingredients		С	С	С	С	
3. HandeFoodSafely			С	С	С	
4. Store Food Safely			С	С	С	
5. Maintain Cleanliness of Uten Services/Storage Areas	sils , E quipment and	C C C C			С	
PP : Practical Performance / MCG	Q : Multiple-Choice Questions	5 / 00 : Oral Que	s tionin	g		
This candidate has been assesse	das:		C	OMPE T	ENT	
			NO	OT -YE 1	-COMPETENT	
Assessar Name						
Assessor's Signature		Date	2015-05-11			
Candidate's Signature	√√√	Date	2015-05-11			
By signing, the candi	date is agreeing to accept the	he overall asses	sment	outcor	me	
eedback on outcome by Assess	ar/Feedbadk 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 Nome: TEOTENGKHAI		NRIC: \$0161670F			
Assessor's Name:		Date: 2015-05-11			
Candidate's Special Needs:		Start Time:		dTime:	
Underpinning Knowledge	Question .			k (✔) NYC	Comments
CE 1 – Practis e good per	s onal hygiene				
UK 1.1(K) Importance of good pers and hygiene	MCQ 1 Why must food handlers observe good pe Ans: To prevent contamination of food th illness	ers and hygiene? at could lead to foodborne	✓		
UK 1.4 (K) Importance of warking anly when in good health	MCQ 2 When you are sidk with diarrhoea &/ar vamiting, you should Ans: All of the above.		√		
UK 1.2 (C) Impact of good pers and hygiene on prevention of foodbarne illness es	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 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.				
CE 2 – Us e s afe ingredie	nts				
UK 2.1 (K) Importance of using ingredients from	MCQ 6 Why is it important to use food items from Ans: The food items have undergone qu		√		
approved sources UK 2.2 (K) Environmental Public Health (Food Hygiene)	MCQ.7 Which of the following is INCORRECT?		√		
Regulations CE 3 - Handle food s afel	Ans: Use spoilt ingredients to prepare for	ooa.			
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.	way to defrost frozen food to	✓		
UK 3.2 (K) Importance of preventing cross- contamination	MCQ 9 Cross-contamination may lead to foodbofollowing would cause cross-contamination Ans: Use the same chapping board to ha	on?	√		
UK 3.3 (C) Considerations for handling ready-to- eat food	MCQ 10 Which of the following practice is INCOR (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) Cansiderations for	MCQ 12 Which of the following practice is INCORRECT?		
handling high-risk food	Ans: Place cooked meat on the floor.	·	
UK 3.6 (K) Environmental Public Health (Food Hygiene)	MCQ 13 Which of the following practice on handling cooked/ready-to-eat food is INCORRECT?	✓	
Regulations UK 3.7 (C)	Ans: Reheat leftover food & serve the next day. MCQ 14		
Separated & labeled meat grinders used	When using meat grinders , which of the following practice is INCORRECT?	✓	
for processing mutton, park & beef	Ans: Use one grinder for all types of meat.		
CE 4 - Store foods afely	, , , , , , , , , , , , , , , , , , ,		
UK 4.1 (K)	MCQ 15		
How temperature affects growth of germs in food	To prevent garms from multiplying quickly to high levels, _ Ans: All of the above.	✓	
UK 4.2 (K)	MCQ 16		
Importance of holding &storing food at proper temperatures	To avoids elling 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)	MCQ 17		
Importance of maintaining proper storage conditions	Which of the following starage condition will allow germs to multiply quickly to high level? Ans: Keep cocked food at between 5°C to 60°C.	V	
UK 4.4 (K)			
Importance of ensuring that food products & items used in food preparation& service	MCQ 18 Chemicals such as insecticides & detergent should not be stored together with food because they may cause food.	✓	
are stored away from potential sites of contamination	Ans: To be contaminated		
UK 4.5 (K) Importance of stock rotation, such as first expire, first out (FEFO)	$\underline{MCQ\ 19}$ What is the benefit of using the first expire, first out (FEFO) stock rotation system?	✓	
system	Ans: To ensure that expired food are not used.		
UK 4.6 (K) Environmental Public Health (Food Hygiene)	MCQ 20 Which of the following is the INCORRECT method to store food in the chiller?	✓	
Regulations	Ans: Store raw meat above ready-to-eat food.		
CE 5 – Maintain cleanline	ss of utensils, equipment & service/storage areas		
UK 5.1 (K) Importance of using correct procedures	MCQ 21 Which of the following practice would attract pests to food premises?	✓ I	
during deaning	Ans: Leave dirty plates & utensils overnight		
UK 5.2 (K) Importance of using	MCQ 22 Chipped & aracked arackery should not be used because		
dean & safe utensils & equipment to prepare	Ans: All of the above.	✓	
food			
UK 5.3 (K) Importance of keeping premises	MCQ 23 Which of the following will ensure safe food preparation?	✓	
dean to prepare food UK 5.4 (C)	Ans: Neat & dean work surfaces. MCQ 24		
Impact of good refuse management	Which of the following would attract pests & cause food contamination?	✓	
LIV 5 5 (V.)	Ans: Leave refuse bag with food was te on the floor		
UK 5.5 (K) Importance of effective pest control at food	MCQ 25 Why is pest control important in a food establishment?	✓	
establishment UK 5.6 (K)	Ans: All of the above.	\vdash	
Environmental Public Health (Food Hygiene) Regulations	MCQ covered in earlier questions; Q2 1& Q25	✓	
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ASSESSMENT RECORD FOR PRACTICAL PERFORMANCE

(25-MINUTES ASSESSMENT)

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

Candidate's Name:		NRIC:			
TEOTENGKHAI		S0161670F			
Assessor's Name:		Date: 2015-05-11			
Candidate's Spec	id Needs:	Start Time:	En	dTime:	
Performance Criteria	As s es s ment C	riteria	С	NYC	Comments
	L od Pers onal Hygiene				
PC 1.1	Candidate is able to practise good per	s and hygiene, which may			
Practise good	indude:	,			
persond hygiene	 Washing hands thoroughly with s HPB's procedures: 	oap and water aligned to			
	- wetting hands with running w	ater			
	- applying scap onto palm of o	ne hand	✓		
	- rubbing hands together to ma	ake a lather			
	- rubbing hands together for at	oout 20 s econds			
	- rinsing hands thoroughly with	running water			
	- drying hands tharoughly with	paper towel			
PC 1.2	Candidate is able to abserve good pe	ersonal hygiene habits:			
Observe good personal hygiene	Wearing dean dothes and apron	(PPE)			
habits	Facing the mirror, condidate checks				
	- hair is neat and tidy		✓		
	- tying hair back for candidates	s with long hair			
	Keeping fingernals shart and deNot wearing nail polish, artificial fi				
CE2 – Use Safe Ing	or ediants				
PC 2.1	Candidate is able to use safe and wh	idesame food			
Use safe and	ingredients:	act and too			
wholesame food ingredients	Reading label on food-packaging	to check shelf life/best-			
	befare date /date of preparation		✓		
	 Selecting ingredient labeled with e 				
	 Inspecting ingredients to ensure the contaminated 	ney are not spoilt or			
PC 2.2	Candidate is able to dean and wash	food	+		
Clean and wash	Rinsing ingredient in water thorough		/		
food as required	Checking the ingredients are properties.		•		
	before use.	· 			
PC 3.5 Candidate is able to use safe food handling practices:					
Use safe food	Candidate is able to use safe food ha	0.1			
handing practices	 Using disposable gloves to handle ready-to-eat food 				
	 Checking gloves are intact and w 	,	✓		
	 Ensuring hands are dry before pu 	0 0			
	Fitting gloves into hands properly				
PC 3.6	Candidate is able to contain and wrap	food safely:			
Contain and wrap food safely	 Checking food container is dear 		✓		
1000 Johnson	is dating broken container / conta				
	 Placing one ready-to-eat food in 	io iooa container Using	1	1	

	disposable gloves or appropriate utensils		
	 Ensuring food container is tightly covered 		
	 Labeling date of preparation 		
CE4 - Handle Food	d C of all		
PC 4.1	a sarery Candidate is able use to use appropriate containers for starage		
Use appropriate	Checking food container is dean and in good condition /		
containers for	isolating container with broken cover (specified in PC 3.6)	✓	
storage of food	To staining carrier with a creat cope and arm to stop		
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 deaning supplies / insecticides forms tarage area 		
	Removing empty cartan boxes from starage area	/	
PC 4.6	Candidate is able to use first expire first out (FEFO) stock rotation		
Use first expire.	system:		
first out (FEFO)	System.		
stock rotation	Reading label on food packaging	✓	
s ys tem	 Arranging according to FEFO based on shelf life/best-before 		
	date, such that items expiring should be used first		
055 01 5 1			
CE5 - Store Food	Safety 		
PC 5.1 Wash cooking	Candidate is able to wash cooking utensils crockery, storage		
utensils crockery,	containers and equipment:		
storage containers	Washing and rinsing appropriate utensils and a ockery with	/	
and equipment	detergent		
after use			
PC 5.2	Candidate is able to store plates, arockery and cooking utensils on		
Stare plates,	dean raised shelves, racks, cupboards or hooks:		
arockery and			
cocking utensils on dean raised	Checking shelves, racks and aupboards are dean before storing graduary and for utapsils.	✓	
shelves, racks,	storing arockery and/ar utensils Storing appropriate arockery and/ar utensils on rack after		
aupboards or	washing and allow to air dry		
hooks.	wasting and anowne an ary		
PC 5.3	Candidate is able to use dean grockery, utensils and appliances		
Use dean	that are in good condition:		
aroakery, utensils	Checking candition of a ockery (e.g. plates or bowls)	✓	
and appliances	 Isolating crockery (e.g. plates or bowls) that are stained, 		
that are in good	chipped, broken ar cracked.		
condition.			
Use and launder	Candidate is able to select and use the designated towel for different deaning task:		
towels correctly	_		
,	Distinguishing towels for specific tosks		
	Selecting carrect designated towel for task(e.g. dean	√	
	table top used for food preparation)		
	Washing towels using suitable detergent		
PC 5.5	Considerate in add a to dispersive expensive expensive expensive		
Keep foods tarage	Candidate is able to dean preparation area: Cleaning table top used for food preparation with designated towel		
and preparation	Geating rate topasea for rowalpleparation with designated tower	✓	
areas dean			
PC 5.6			
Keep premises	Candidate is able to keep premises free from pests and practice		
free from pests	good was te management:	✓	
	 Using foot pedal bin lined with plastic bag 		
	Securing plastic bag before disposid		

ASSESSMENT RECORD FOR OR AL 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 Nor	ME: TEOTENGKHAI	NRIC: 80161670F			
Assessor's Name:		Date: 2015-05-11			
Candidate's Spe	ecial Needs:	Start Time:	En	d Time	; ;
'					
Performance Criteria	As s es s ment Crit	teria	С	NYC	Comments
	ood Personal Hygiene				
PC 1.2	<u>0Q 1</u>				
Observe good	If you have a cut on your hand, what sho	uld you do?	✓		
persional					
hygiene habits CE2 – Usesafe ir	 				
PC 2.1	OQ 2				
Use safe and	What are the signs of food spailage?				
whalesame			✓		
food					
ingredients					
CE3 - Handle foo					
PC 3.1	<u>For practical reason, this portion of PC</u>	will be assessed using			
Defrost food	MCQ		~		
safely	00.3				
PC 3.2 Prepare food	OQ 3 State two (2) places where food preparat	ion CANNOT be overied out			
safely	3 Idle IWO (2) places Whale Icod preparal	iarcannor be camedical			
Jacoby					
			/		
	<u>0Q4</u>		•		
	Why must you use separate chopping bo				
	arockery used to handle raw & ready-to-6	eat food?			
PC 3.3					
Ensure that	<u>0Q 5</u>				
high-risk food	State one example of a high-risk food.				
is handled					
appropriately					
			✓		
	006				
	State two (2) precautions when handling	high-risk food			

PC3.4 Cock and reheal food the health of the				
PC 3.7 Display food State are (1) precaution when displaying food safety PC 3.8 Transport Product safety CE 4 = State food safety PC 4.2 Hold What are the correct temperatures for holding hol & cold prepared food? What are the correct temperatures for holding hol & cold prepared food? What are the correct temperatures for holding hol & cold prepared food? V PC 4.2 Hold What are the correct temperatures for holding hol & cold prepared food? V PC 4.2 Hold What are the correct temperatures for holding hol & cold prepared food? V V V V V V V V V V V DC 11 What should be the set temperature of chiller and freezer? Interperature of chiller and freezer of appropriate temperature. V PC 4.4 What should be the set temperature of chiller and freezer of appropriate temperature. V PC 4.5 State two (2) ways to maintain the chiller / freezer at appropriate temperature. PC 4.5 State ary GO 15 State two (2) places where food should NOT be stored at. CE 5 - Maintain cleanliness of utensils, equipment and services for age areas. CE 5 - Maintain cleanliness of utensils, equipment and services for age areas. CE 5 - Maintain cleanliness of utensils, equipment and services for age areas. CE 6 - Maintain cleanliness of utensils, equipment and services for age areas. CE 7 - Maintain cleanliness of utensils, equipment and services for age areas. CE 7 - Maintain cleanliness of utensils, equipment and services for age areas. CE 7 - Maintain cleanliness of utensils, equipment and services for age areas. CE 8 - Maintain cleanliness of utensils, equipment and services for age areas. CE 9 - Maintain cleanliness of utensils, equipment and services for age areas. CE 9 - Maintain cleanliness of utensils, equipment and services for age areas. CE 9 - Maintain cleanliness of utensils, equipment and services for age areas. CE 9 - Maintain cleanliness of utensils, equipment and services for age areas. CE 9 - Maintain cleanliness of utensils, equipment and services for age areas. CE 9 - Maintain cleanliness are	Cook and reheat food			
Display food safely PC 3.8 PC 3.8 PC 3.8 PC 3.7 PC 4.5 State ane (1) precaution when displaying food State ane (1) precaution when displaying food y PC 4.2 PC 4.2 PC 4.2 PC 4.2 PC 4.0 What are the correct temperatures for holding holl & cold prepared foods afely out of the temperature and food? OO 10 When staring food in the chiller, state two (2) safe practices. PC 4.3 State, chill & freeze of driller and freezer? PC 4.4 Maintain proper temperature of driller and freezer? Vents hould be the set temperature of chiller and freezer? Vents hould be the set temperature of chiller and freezer? Vents hould be the set temperature of chiller and freezer? Vents hould be the set temperature of chiller and freezer? Vents hould be the set temperature of chiller and freezer? Vents hould be the set temperature of chiller and freezer? Vents hould be the set temperature of chiller and freezer and appropriate temperature. Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and appropriate Vents hould be the set temperature of chiller and freezer and			V	
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PC 4.2 Hatal What are the carrect temperatures for holding hot & cold prepared foods acticly and of the temperature danger zone (5°C - 60°C) PC 4.3 Store, Atill & When staring food in the chiller, state two (2) side practices. When staring food in the chiller and freezer food safely 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? What should be the set temperature of chiller and freezer? PC 4.5 State two (2) ways to maintain the chiller / freezer at appropriate temperature. PC 4.5 Store aty Goods safely Why? CO 15 State hwo (2) places where foodshould NOT be stored at. CE 5 - Maintain aleanlines of utensils, equipment and service/storage areas PC 5.5 OQ 16 State one (1) way to keep the chiller / freezer dean. V practice good preparation A 2 V practice good When should you empty the refuse bin? Waste	Transpart	To produce row on this rewill be do coved doing mee.	✓	
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Hold prepared food? What are the carrect temperatures for holding hot & cold prepared food? FC 4.3 Store, chill & freeze food safely PC 4.4 What should be the set 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? I store and freezer PC 4.5 Store two (2) ways to maintain the chiller / freezer at apprapriate temperature. PC 4.5 Store two (2) ways to maintain the chiller / freezer at apprapriate temperature. PC 4.5 Store two (2) ways to maintain the chiller / freezer at apprapriate V CO 13 Store two (2) ways to maintain the chiller / freezer at apprapriate V CO 15 Store two (2) places where food should NOT be stored at. CE 5 - Maintain cleanlines of utensils, equipment and service/storage areas PC 5.5 Keep food store one (1) way to keep the chiller / freezer dean. V proclise good PC 5.7 Proclise good What should you emply the refuse bin? V was the safe and preparation of the chiller refuse bin? V was the cold preparation of the chiller refuse bin?				
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PC 5.5 Keep food State one (1) way to keep the chiller / freezer dean. ✓ preparation areas dean PC 5.7 Practise good waste OQ 17 When should you empty the refuse bin?				
PC 5.5 Keep food State one (1) way to keep the chiller / freezer dean. v preparation areas dean PC 5.7 Practise good waste OQ 17 When should you empty the refuse bin?	CE 5 - Maintain a	Leanliness of utensils, equipment and service/starged gross		
PC 5.7 OQ 17 Practise good When should you empty the refuse bin? was te	PC 5.5 Keep food storage and preparation	OQ 16	✓	
	PC 5.7 Practise good waste		✓	