### CANDIDATE'S ASSESSMENT SUMMARY RECORD

ASSESSMENT CENTRE	XPRIENZ PTE LTD					
Competency Unit WSQFOLLOW	FOOD AND BEVERAGE SAFETY	AND HYGIENE POLI	cies an	D PROC	EDURES (BASIC FOO	
Candidate Name (As in NRIC)	wassikar ong					
Candidate's NRIC	S7160894H	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. UseSafeIngredients		С	С	С	С	
3. Handle Food Safely			С	С	С	
4. Store Food Safely			С	С	С	
5. Maintain Cleanliness of Uten: Services/Storage Areas	nliness of Utensils, Equipment and CCCCC			С		
PP : Practical Performance / MCG	2 : Multiple-Choice Questions	s / OQ : Oral Que	es tionin	g		
his candidate has been assesse	das:		C	OMPE T	ENT	
			NO	OT -YE I	-COMPETENT	
Assessar Name						
Assessor's Signature		Date	2015-05-11			
Candidate's Signature	<b>√√√</b>	Date	2015-05-11			
By signing, the candid		he overall asses	sment	outcor	me	
Eeedback on outcome by Assessa	or/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 Name: WASSIKAR ONG		NRIC: \$7160894H			
Assessor's Name:		Date: 2015-05-11			
Candidate's Special Needs:		Start Time:	End	d Time:	
Underpinning Knowledge	Question			k (✔)	Comments
CE 1 – Practis e good per	s onal hygiene				
UK 1.1(K)	MCQ 1				
Importance of good pers and hygiene	Why must food handlers observe good per Ans: To prevent contamination of food tha illness		>		
UK 1.4 (K) Importance of working only when in good hedth	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	MCQ3 Which of the following is a good personal h foodborne illness? Ans: Wash hands with soap & water after		<b>√</b>		
UK 1.3 (A) Hand was hing 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 ingredients					
UK 2.1 (K) Importance of using ingredients from	MCQ.6 Why is it important to use food items from		<b>√</b>		
approved sources  UK 2.2 (K)  Environmental Public  Health (Food Hygiene)	Ans: The food items have undergone quality checks  MCQ.7  Which of the following is INCORRECT?		<b>√</b>		
Regulations	Ans: Usespaltingredients to prepare fo	od.			
CE 3 – Handle food safel	У				
UK 3.1 (C) Impact of safe defrosting to prevent contamination	MCQ.8  Which of the following is the INCORRECT prevent contamination?  Ans: Place on the table tap.	way to defrost frozen food to	<b>√</b>		
UK 3.2 (K) Importance of preventing cross- contamination	MCQ 9 Cross-contamination may lead to foodborr following would cause cross-contamination  Ans: Use the same chapping board to ha	n?	<b>√</b>		
UK 3.3 (C) Considerations for handling ready-to- eat food	MCQ 10 Which of the following practice is INCORR Ans: Handle money with gloved hand.	ECT?	<b>√</b>		
UK 3.4 (K) Importance of maintaining food hygiene during food trans portation	Ans: Flande money win gloved nand.  MCQ 11  Which of the fallowing food transportation practice is INCORRECT?  Ans: Food trays & containers are placed on the floor of the delivery truck.		<b>√</b>		

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	<b>✓</b>	
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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:			
WASSIKAR ONG		S7160894H			
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
	od Pers onal Hyglene				
PC 1.1	Candidate is able to practise good per	sand hygiene, which may			
Practise good	indude:				
persond hygiene	<ul> <li>Washing hands thoroughly with s HPB's procedures:</li> </ul>	oap and water aligned to			
	- wetting hands with running w	ater			
	- applying scap onto palm of o	ne hand	<b>~</b>		
	- rubbing hands together to ma	ake a lather			
	- rubbing hands together for al	oout 20 s econds			
	- rinsing hands tharoughly 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	<ul> <li>Wearing dean dothes and apron (PPE)</li> </ul>				
habits	<ul> <li>Facing the mirror, condidate checks</li> </ul>				
	- hair is neat and tidy		✓		
	- tying hair back for candidates	with long hair			
	<ul> <li>Keeping fingernals shart and de-</li> </ul>	an			
	<ul> <li>Not wearing nail palish, artificial fingernails and accessories</li> </ul>				
CE2 – Use Safe Ing	gredients		,		1
PC 2.1 Use safe and	Candidate is able to use safe and whingredients:	desame food			
wholesame food ingredients	<ul> <li>Reading label on food-packaging before date /date of preparation</li> </ul>	to check shelf life/best-			
	Selecting ingredient labeled with a	arlier date			
	<ul> <li>Inspecting ingredients to ensure the</li> </ul>				
	contaminated	, , , , , , , , , , , , , , , , , , ,			
PC 2.2 Clean and wash	Candidate is able to dean and wash t	food			
food as required	<ul> <li>Rinsing ingredent in water thoroug</li> </ul>		✓		
'	<ul> <li>Checking the ingredients are proposed before use.</li> </ul>	erly deaned and washed			
CE3 - Handle Foo					
PC 3.5	Candidate is able to use safe food ha	ndina practices:			
Use safe food	<ul> <li>Using disposable gloves to hand</li> </ul>	0.1			
handing practices	Checking gloves are intact and w	·	<b>✓</b>		
	<ul> <li>Ensuring hands are dry before pu</li> </ul>	•			
	Fitting gloves into hands properly	9 9			
PC 3.6	Candidate is able to contain and wrap	food safely:			
Contain and wrap food safely	<ul> <li>Checking food container is dear is a lating braken container / container</li> </ul>		<b>✓</b>		
	Placing one ready-to-eat food in				

	disposable gloves or appropriate utensils		
	<ul> <li>Ensuring food container is tightly covered</li> </ul>		
	<ul> <li>Labeling date of preparation</li> </ul>		
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)	<b>✓</b>	
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	<ul> <li>Removing/discard expired food items from storage area</li> </ul>		
safely	<ul> <li>Removing all deaning supplies / insecticides forms tarage area</li> </ul>		
	Removing empty cartan boxes from starage area	<b>/</b>	
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	<b>✓</b>	
s ys tem	<ul> <li>Arranging according to FEFO based on shelf life/best-before</li> </ul>		
	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	<b>/</b>	
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.	<b>✓</b>	
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 anow to 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)	<b>✓</b>	
and appliances	<ul> <li>Isolating crockery (e.g. plates or bowls ) that are stained,</li> </ul>		
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	<b>√</b>	
	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:	✓	
	<ul> <li>Using foot pedal bin lined with plastic bag</li> </ul>		
	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	ne: Wassikar ong	NRIC:			
		S7160894H			
<b>Assessor's</b> Nam	ne:	Date: 2015-05-11			
Candidate's Spe	ecial Needs:	Start Time:	En	d Time	<del>;</del> :
Performance Criteria	As s es s ment Crit	teria	С	NYC	Comments
CE 1 - Practise G	cood Pers onal 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-Usesafeir	L ngredients				
PC2.1	00.2				
Use safe and	What are the signs of food spailage?				
whalesame			<b>✓</b>		
food					
ingredients CE3 – Handle foo	l odsafely				
PC 3.1	Eor practical reason, this portion of PC	will be assessed using			
Defrost food	MCQ		✓		
safely					
PC 3.2	<u>0Q3</u>				
Prepare food	State two (2) places where food preparat	ion CANNOL be carried out			
safely					
			/		
	<u>0Q4</u>		,		
	Why must you use separate chopping bo				
	arodkery used to handle raw & ready-to-6	eallood?			
PC 3.3					
Ensure that	005				
high-risk food is handled	State one example of a high-risk food.				
appropriately					
Jojo. Opriory			✓		
	<u>0Q6</u>				
	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 The product safety  What is the correct temperatures for holding hol & cold prepared food?  V  V  PC 4.2 The product of the temperature for holding hol & cold prepared food?  V  V  V  V  V  V  V  V  V  DC 11 What is the food in the chiller, state two (2) safe practices.  V  V  PC 4.4 What is hould be the set temperature of chiller and freezer?  Itemperature  OQ 12 What is hould be the set temperature of chiller and freezer?  Itemperature  OQ 13 State two (2) ways to maintain the chiller / freezer at apprapriate temperature.  PC 4.5 State aty GQ 15 State two (2) places where food should NOT be stored at.  CE 5 - Maintain cleanliness of utensils, equipment and services for age areas  PC 5.5 CQ 16 State and (1) way to keep the chiller / freezer dean.  V  V  PC 5.7 PC 6.7 PC 6	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			<b>V</b>	
Display food safely  PC 3.8  For practical reason, this PC will be assessed using MCQ  I cansport Product safely  PC 4.2  PC 4.2  PC 4.2  Had What are the correct temperatures for holding hot & cold prepared foods afely out of the temperature and in the element of the element				
Transport Product safety  CE4 - Store food safety  PC 4.2 Had What are the correct temperatures for holding holl & cold prepared food?  I codsafety out of the temperature are foods after the temperature are foods after the temperature are foods.  Store, chill & freeze food safety  PC 4.3 Store, chill & When storing food in the chiller, state two (2) safe practices.  PC 4.3 What should be the set temperature of chiller and freezer? temperature of chiller and freezer  CO 13 State two (2) ways to maintain the chiller / freezer at apprapriate temperature.  PC 4.5 Store ary groots safety  PC 4.5 Store ary groots safety  PC 5.5  OD 16 State two (2) places where food should NOT be stored at.  CE5 - Maintain a deanliness of utensils, equipment and service/storage areas  PC 5.5  CO 16 State one (1) way to keep the chiller / freezer dean.  PC 5.7 PC 5.7 CO 17 Practise good When should you empty the refuse bin? When should you empty the refuse bin? When should you empty the refuse bin?  V and the product of the child of the chiller / freezer bin? V and the product of the chiller / freezer bin? V and the product of the chiller / freezer bin? V and the product of the chiller / freezer bin? V and the product of the chiller / freezer bin? V and the product of the chiller / freezer bin? V and the product of the product of the chiller / freezer bin?	Display food		<b>√</b>	
Transport Product safety  CE4 - Store food safety  PC 4.2 Had What are the correct temperatures for holding holl & cold prepared food?  I codsafety out of the temperature are foods after the temperature are foods after the temperature are foods.  Store, chill & freeze food safety  PC 4.3 Store, chill & When storing food in the chiller, state two (2) safe practices.  PC 4.3 What should be the set temperature of chiller and freezer? temperature of chiller and freezer  CO 13 State two (2) ways to maintain the chiller / freezer at apprapriate temperature.  PC 4.5 Store ary groots safety  PC 4.5 Store ary groots safety  PC 5.5  OD 16 State two (2) places where food should NOT be stored at.  CE5 - Maintain a deanliness of utensils, equipment and service/storage areas  PC 5.5  CO 16 State one (1) way to keep the chiller / freezer dean.  PC 5.7 PC 5.7 CO 17 Practise good When should you empty the refuse bin? When should you empty the refuse bin? When should you empty the refuse bin?  V and the product of the child of the chiller / freezer bin? V and the product of the chiller / freezer bin? V and the product of the chiller / freezer bin? V and the product of the chiller / freezer bin? V and the product of the chiller / freezer bin? V and the product of the chiller / freezer bin? V and the product of the product of the chiller / freezer bin?	PC 3.8	For practical reason, this PC will be assessed using MCQ		
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.	<b>✓</b>	
PC 4.2 Had	·	ts of elv		
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?				
aut of the temperature danger zone (5°C - 60°C) PC 4.3 Store, shill & freeze food safely  PC 4.4 Maintain proper temperature of chiller and freezer?  PC 4.5 Store atry goods safely  PC 4.5 Store atry goods safely  PC 5.5 Reep food starage and preparature of utensils, equipment and service/storage areas  CE5 – Maintain cleanliness of utensils, equipment and service/storage areas  CE5.5 Reep food starage and preparation areas dean  PC 5.7 Practise good  When staring food in the chiller, state two (2) safe practices.  V  When staring food in the chiller, state two (2) safe practices.  V  When staring food in the chiller, state two (2) safe practices.  V  When staring food in the chiller, state two (2) safe practices.  V  What is the set temperature of chiller and freezer?  What is the set temperature of chiller and freezer?  V  What is the work to maintain the chiller / freezer at appropriate  V  OO 14 What is the minimum shelve height for racks used to store food?  V  OO 15 State two (2) places where food should NOT be stored at.  V  CE5 – Maintain cleanliness of utensils, equipment and service/storage areas  CE5.5  Reep food starage and preparation  V  PC 5.7 Practise good was the service of the chiller / freezer dean.	Hald prepared	What are the correct temperatures for holding hot & cold prepared		
PC 4.3 Store, chill & When staring food in the chiller, statle two (2) safe practices.  PC 4.4 Maintain proper 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 apprapriate temperature.  PC 4.5 Store dry goods safely  What is the minimum shelve height for racks used to store food?  Why?  CE 5 = Maintain cleanliness of utensils, equipment and service/storage areas  PC 5.5 Keep tood storage and preparation  State one (1) way to keep the chiller / freezer dean.  V  V  V  V  V  V  V  V  V  V  V  V  V	temperature dangerzone			
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