### CANDIDATE'S ASSESSMENT SUMMARY RECORD

ASSESSMENT CENTRE	XPRIENZ PTE LTD	XPRIENZ PTE LTD				
Competency Unit WSQFOLLOW	FOOD AND BEVERAGE SAFETY	AND HYGIENE POLI	cies an	D PROC	Edures (Basic food	
Candidate Name (As in NRIC)	GUO LU XING					
Candidate's NRIC	G2572108Q	Asses	s ment	Date	2015-09-14	
Compete	ency Element		s es s me Vlethoc ate C or	l	Overall Result	
'	,	MCQ	PP	000	Indicate C or NYC	
1. Practise Good Personal Hygi	ene	С	С	С	С	
2. UseSafeIngredients		С	С	С	С	
3. Handle Food Safely	Handle Food Safely C			С	С	
4. Store Food Safely	Store Food Safely C C C			С		
5. Maintain Cleanliness of Uten Services/Storage Areas	sils , E quipment and	C C C C				
PP : Practical Performance / MCG	Q : Multiple-Choice Questions	5 / 0Q : Oral Que	es tionin	g	1	
This candidate has been assesse	das:		C	DMPE T	ENT	
			NC	OT -YE T	-COMPETENT	
Assessar Name						
Assessor's Signature		Date	2015-09-14			
Candidate's Signature	<b>√√√</b>	Date	2015-09-14			
By signing, the candid	Late is agreeing to accept t	he overall asses	sment	outcor	me	
eedback on outcome by Assess	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 Nome: GUO LU XING		NRIC: G2572108Q			
Assessor's Name:		Date: 2015-09-14			
Candidate's Special Needs:		Start Time:		d Time:	
Underpinning Knowledge	Question			k (✔) NYC	Comments
CE 1 – Practis e good per	s onal hygiene		<u> </u>		
UK 1.1(K) Importance of good pers and hygiene	MCQ 1 Why must food handers observe good pe Ans: To prevent contamination of food th illness		<b>✓</b>		
UK 1.4 (K) Importance of working only when in good health	MCQ 2 When you are sick with diarrhoea & /ar vamiting, you should Ans: All of the above.		<b>✓</b>		
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 foodborne illness?  Ans: Wash hands with scap & water after		<b>√</b>		
UK 1.3 (A) Hand washing procedures	after handling raw food? <u>Ans</u> : Wash hands with soap & running w	MCQ 4 Which of the fallowing is the CORRECT way to dean your hands			
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		<b>√</b>		
approved sources  UK 2.2 (K)  Environmental Public  Health (Food Hygiene)	Ans: The food items have undergane quality checks  MCQ.7  Which of the following is INCORRECT?		✓		
Regulations CE 3 – Handle food s afel	Ans: Usespailtingrealents to prepare fo	ood.			
	•				
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 top.	「way to defrost frozen food to	<b>√</b>		
UK 3.2 (K) Importance of preventing cross- contamination	MCQ 9 Cross-contamination may lead to foodbor following would cause aross-contamination may lead to foodbor following would cause aross-contamination has:	on?	<b>√</b>		
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?	<b>~</b>		
UK 3.4 (K) Importance of maintaining food hygiene during food trans portation	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:  Assessor's Name:  Date: 2016 19-14  Candidate's Special Needs:  Start Time:  Performance Caterial  CEI - Practise Good Personal Hygiene PCI.1  Prodise good personal hygiene  Washing hands tharoughly with soop and water digned to HHPB's procadures:  - welling hands tharoughly with soop and water digned to HHPB's procadures:  - welling hands tharoughly with soop and water digned to HHPB's procadures:  - welling hands tharoughly with soop and water digned to HHPB's procadures:  - welling hands together to make a latther  - rubbing hands together for about 20 seconds rinsing hands tharoughly with paper towel  Condidate is date to be average application hygiene habits:  - trising hands tharoughly with paper towel  Condidate is date to be averaged personal hygiene habits:  - trising hands tharoughly with paper towel  Condidate is date to be averaged personal hygiene habits:  - trising hands tharoughly with paper towel  Condidate is date to be averaged personal hygiene habits:  - trising hands for candidates with long hair  - Keeping fingernals shart and idea  - Not wearing roll polish a riffed tingernals and accessories  CE2 - Use Safe Ingredients  Candidate is date to use safe and wholes are food ingredients:  - Reading label and food packaging to check sheft life best-before addite, Abite of preparation  - Seeding ingredient flowed with earlier date  - Inspecting ingredient bedeatish earlier date  - Inspecting ingredient in water tharoughly (where applicatio).  - Condidate is date to use safe food handing practices:  - Using disposable gloves to hander ready to earl food  - Condidate is date to use safe food handing practices:  - Using disposable gloves to hander ready to earl food  - Checking flower are initial and whap food safely:  - Checking flower are initial and whap food safely:  - Checking flower are initial and whole tood continuer using  - Placing one ready-be earl food into tood continuer using  - Placing one ready-be earl food into tood continuer using  - Placing one ready-before and						
Assessor's Name: Date: 2015-69-14   Candidate's Special Needs: Start Time: End Time: End Time:	Candidate's Name	e:	NRIC:			
Candidate's Special Needs:  Performance Oriteria  CE 1 - Practise Good Personal Hyglene  PC 1.1  Practise good personal Hyglene  Condidate is table to practise good personal hyglene, which may include:  Washing hands tharoughly with scop and water aligned to HPB's procedures:  - welling hands individual to rubbing hands together for about 20 seconds rinsing hands tharoughly with paper lowel  PC 1.2  Observe good personal hyglene habits:  - welling hands tharoughly with paper lowel  - rubbing hands together for about 20 seconds rinsing hands tharoughly with paper lowel  - rubbing hands tharoughly with paper lowel  PC 1.2  Observe good personal hyglene habits:  - Wearing clean dothes and apron (PPE)  - Facing the mirror, candidate checks  - hair is neat and tidy  - Minghair bode for candidate sheds  - hair is neat and tidy  - Minghair bode for candidates with long hair  - Keeping fingernals shart and clean  - Not wearing nail patish, attitiod fingernals and accessories  CE2 – Use Safe Ingredients  PC 2.1  Uses adia and wholes and approach of the paper lower in the paper lower in greater than the paper lower in the pape	GUO LU XING		G2572108Q			
Performance Criteria  CE 1 – Practise Cood Persand Hygiene  Candidate is date to practise good persand hygiene, which may induste:  - Washinghands tharoughly with scap and water aligned to HPB's processor.  - Washinghands with running water - captiying scap onlo patm of one hand - rubbinghands together for about 20 seconds - rinsinghands tharoughly with running water - driying hands tharoughly with paper lowel  Candidate is date to beserve good personal hygiene habits: - Wearing dean dother and apron (PPE) - Earing the mirrar, candidate with lang hair - Keeping tingernals shart and dean - Not vearing nail patish, artificial fingernals and accessories  CE2 – Use Safe Ingredients  PC 2.1  Uses safe and wholescene food ingredents - Reading ingredents to ensure they are not spoilt or contaminated - Inspecting gedent in water tharoughly (where applicable), - Chedwing the ingredent are properly deaned and washed before use.  CC3 – Handle Food Safety  PC 3.6  Condidate is date to use safe food handing practices: - Using disposable gioves to hande ready-to-eat food - Checking gioves are infloat and whap foods - Enting gloves into hands properly - Condidate is date to use safe food handing practices: - Using disposable gloves to hande ready-to-eat food - Checking gloves are infloat and without any tear - Fersi unighands are at y before puffing an gloves - Fitting gloves into hands properly - Condidate is date to contain and warp foods safety: - Checking food container is deen and in good condition / is dating food container is deen and in good condition / is dating food container is deen and in good condition / is dating food container is deen and in good condition / is dating food container is deen and in good condition / is dating food container is deen and in good condition / is dating food container is deen and in good condition / is dating food container is deen and in good condition / is dating food container is deen and in good condition / is dating food container.	Assessor's Name:					
CTI - Practise Good Pers and Hyglene PC 1.1 Practise good pers and hyglene  Washing hands tharoughly with soap and water aligned to HPB's procedures: - welling hands with running water - applying soap onto path of one hand - rutbing hands together for about 20 seconds - rinsing hands throughly with paper lowel  PC 1.2 Observe good pers and hyglene habits  PC 2.1  Candidate side to about 90 seconds - rinsing hands throughly with paper lowel  Candidate's able to abserve good personal hyglene habits: - Wearing dean dothes analogran (PPE) - Faing the mitror, candidate shelks - hair is neat and flidy - hying hair book for acadidates with long hair - Keeping fingenals shart and alexa - Not wearing nall patish, artified fingerandis and accessories  CE2 – Use Safe Ingredients  CE2 – Use Safe Ingredients  CE2 – Use Safe Ingredients  CE3 – Use Safe Ingredients - Reading label on food pookaging to check shalf life; best-before abite /abite of preparation - Reading label of preparation - Reading label of preparation - Selecting ingredents to ensure they are not spoilt or contaminated - Rinsing ingredent in water tharoughly (where applicable), - Chedwing the ingredents are properly deamed and washed before use.  CE3 – Handle Food Safety  PC 3.6 Use so food handing practices: - Using disposable gloves to handle ready-to eat food handing practices: - Using disposable gloves are intext and without any tear - Ensuring hands are dry before putiling an gloves - Fitting gloves into hands praperly  Candidate is able to contain and warp food safety: - Checking place and incort and warp food safety: - Checking too container of container with bracken over	Candidate's Spec	id Needs:	Start Time:	En	dTime:	
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- rubbing hands tagether for about 20 seconds - rinsing hands thoroughly with running water - drying hands thoroughly with paper towel  PC 1.2 Observe good personal hygiene habits: - Wearing dean dothes and apron (PPE) - Facing the mirror, candidate checks - hair is neat and tidy - tying hair book for candidates with long hair - Keeping fingernals shart and dean - Not wearing nall patish, artificial fingernals and accessories  CE2 – Use Safe Ingredients  PC 2.1 Use safe and whotesome food ingredients - 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 spail to contaminated  PC 2.2 Clean and wash food as required  Candidate is able to dean and wash food - Rinsing ingredient in water tharoughly (where applicable), checking the ingredients are properly deaned and washed before use.  CE3 – Handler Food Safety  PC 3.5 Use safe food handing practices - Using disposable gloves to handle ready-to-eat food handing practices: - Using disposable gloves are intact and without any tear - Ensuring hands are dry before puttling an gloves - Fitting gloves into hands properly  Candidate is able to cantain and wap food safety: - Checking those container is dean and in good condition / isolating bracken container / container with broken cover		- applying soap onto palm of o	ne hand	<b>✓</b>		
PC 1.2 Observe good personal hygiene habits date to deserve good personal hygiene habits  PC 2.2 Use Safe Ingredients  PC 2.1 Use safe and wash food as required  PC 2.2 Clean and wash food as required  PC 2.2 Clean and wash food as required  PC 2.3 Use safe food handing practices  PC 2.5 Use Safe Ingredients  Cancidate is able to use safe food handing practices:  PC 3.5 Use safe food handing practices  PC 3.5 Use safe food handing practices  PC 3.6 Conlidar and wasp food safely  PC 3.6 Conlidar and wasp food safely:  Checking food container is dean and in good candition / is adding braken container with broken cover		- rubbing hands together to ma	ake a lather			
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PC 1.2 Chserve good personal hygiene habits:  • Wearing dean dothes and apron (PPE)  • Fazing the mirrar, candidate checks  • hair is nest and tidy  • tying hair book for candidates with long hair  • Keeping fingernalls shart and dean  • Not wearing nall palish, artified fingernalls and accessories  CE2 – Use Safe Ingredients  PC 2.1 Use safe and wholesame food ingredients  PC 2.1  See safe and wholesame food ingredients  • Reading label on food-packaging to check shelf life, best-before date /date of preparation  • Selecting ingredients to ensure they are not spoilt or contaminated  PC 2.2 Clean and wash food as required  • Rinsing ingredient in water than oughly (where applicable).  • Checking the ingredients are properly deaned and washed before use.  CE3 – Handle Food Safely  PC 3.5  Use safe food handing practices  • Using disposable gloves to handle ready-to-eat food  • Checking gloves are intact and without any tear  • Ensuring hands are dry before putfling on gloves  • Fitting gloves into hands properly  • Candidate is able to contain and wrap food safely:  • Checking food container / container with broken cover		- rinsing hands tharoughly with	running water			
Observe good personal hygiene habits  • Wearing clean dothes and apron (PPE)  • Facing the mirrar, candidate checks  - hair is neaf and tidy  - tying hair back far candidates with long hair  • Keeping fingernals shart and clean  • Not wearing nall polish, artificial fingernals and accessories  CE2 – Use Safe Ingredients  PC 2.1  Use safe and wholes are food ingredients:  • Reading label on food-packaging to check shelf life/best-befare date /date of preparation  • Selecting ingredent labeled with earlier date  • Inspecting ingredents to ensure they are not spoilt or confaminated  PC 2.2  Clean and wash food as required  • Rinsing ingredent in water tharoughly (where applicable).  • Checking the ingredients are property deaned and washed befare use.  CE3 – Handle Food Safely  PC 3.5  Use safe food handing practices  • Using alsposable gloves to hande ready-to-eat food  • Checking gloves are intact and without any tear  • Ensuring hands are dry before puttling on gloves  • Fiffing gloves into hands property  • Candidate is able to contain and wap food safely;  • Checking broken container / container with broken cover		- drying hands tharoughly with	paper towel			
personal hygiene habits  - Facing the mirrar, candidate checks - hair is neat and tidy - tying hair book for candidates with long hair - Keeping fingernals short and dean - Not wearing nail polish, artificial fingernals and accessories  - CE2 – Use Safe Ingredients  - Reading label to use safe and wholesame food ingredents - Reading label on food-packaging to check shelf life, best-before date (date of preparation - Selecting ingredient tabeled with earlier date - Inspecting ingredient labeled with earlier date - Inspecting ingredients to ensure they are not spoilt or contaminated  - Candidate is able to dean and was histoat - Rinsing ingredient in water than oughly (where applicable) Checking the ingredient are properly deaned and washed before use.  - CE3 – Handle Food Safely - Candidate is able to use safe food handling practices: - Use safe food handling practices: - Using disposable gloves to hande ready-to-eat food - Checking gloves into hands properly  - Ensuring hands are dry before putting on gloves - Fitting gloves into hands properly - Checking food contain and wrap food safely: - Checking food contain and wrap food safely: - Checking food container is dean and in good condition / is idating broken container with broken cover		Candidate is able to abserve good pe	ersonal hygiene habits:			
PC 2.2 Clean and wash food as required PC 3.5 Use safe food handing practices PC 3.6 Contain and wrap food safely PC 3.6 Contain and wrap food safely: PC 3.6	_	<ul> <li>Wearing dean dothes and apron</li> </ul>	(PPE)			
- hair is neat and tidy - tying hair back for candidates with long hair - Keeping fingernals shart and dean - Not wearing nall polish, artificial fingernals and accessories  CE2 – Use Safe Ingredients  PC2.1 Use safe and wholesame food ingredients - Reading label on tood-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 - Rinsing ingredient in water thar oughly (where applicable) Checking the ingredients are properly deaned and washed before use.  CE3 – Handle Food Safety  Candidate is able to use safe food handling practices: - Using alsposable gloves to handle ready-to-eat food - Checking gloves are intact and without any tear - Ensuring hands are dry before puttling on gloves - Fitting gloves into hands praperly  PC 3.6 Contain and wrap food safely - Checking food container is dean and in good condition / is datling broken container / container with broken cover		<ul> <li>Facing the mirror, candidate the</li> </ul>	dks			
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PC 3.5 Use safe food handling practices:  Use safe food handling practices:  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 Condidate is able to contain and wrap food safely:  Checking food container is dean and in good condition / is alating braken container / container with broken cover			ony acamba ana waomea			
Use safe food handling practices  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:  Checking food container is dean and in good condition / is a lating braken container / container with broken cover						
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Fitting gloves into hands properly  PC 3.6 Contain and wrap food safely: Contain and wrap food condition / food safely  Checking food container is dean and in good condition / is a latting broken container / container with broken cover	, real real light shell des	<ul> <li>Checking gloves are intact and wi</li> </ul>	ithout any tear	✓		
PC 3.6 Condidate is able to contain and wrap food safely: Contain and wrap food condition / food safely  Checking food container is dean and in good condition / is a lating braken container / container with broken cover		<ul> <li>Ensuring hands are dry before pu</li> </ul>	ıtting on gloves			
Contain and wrap food safely  Checking food container is dean and in good condition / is a lating braken container / container with broken cover		Fitting gloves into hands properly				
food safely is a latting braken container / container with broken cover		Candidate is able to contain and wrap	food safely:			
is dain garden will and villing over tweet				~		
	,					

	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 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)	<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	me: GUOLU XING	NRIC: G2572108Q			
Assessor's Nam	ne:	Date: 2015-09-14			
Candidate's Spe	ecial Needs:	Start Time:	End Time:		
Performance Criteria	As s es s ment Crit	teria	С	NYC	Comments
CE 1 - Practise G	Good Persional Hyglene				
PC 1.2	<u>0Q 1</u>				
Observe good	If you have a cut on your hand, what sho	uld you do?	/		
pers ond					
hygiene habits	<u> </u>				
CE2-Usesafeir					
PC 2.1	OQ 2				
Use safe and whalesame	What are the signs of food spailage?		/		
food			ľ		
ingredients					
CE3 - Handle foo	L odsafelv				
PC 3.1	For practical reason, this portion of PC	will be assessed using			
Defrost food	MCQ	111111111111111111111111111111111111111	<b>✓</b>		
safely					
PC 3.2	<u>0Q3</u>				
Prepare food	State two (2) places where food preparat	ion CANNOT be carried out			
safely					
	00.4		✓		
	<u>0Q 4</u>   Why must you use separate chopping bo	oorde knivee utoneile 8			
	arodkery used to handle raw & ready-to-				
	a ookay used to harate raw a ready-to-	edilloca?			
PC 3.3					
Ensure that	<u>0Q 5</u>				
high-risk food	State one example of a high-risk food.				
is handed					
appropriately					
			<b>✓</b>		
	006				
	State two (2) precautions when handling	nign-tisk tood			

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  V  DC 11 What should be the set temperature of chiller and freezer?  temperature of chiller and freezer dispraying temperature.  V  PC 4.4 What should be the set temperature of chiller and freezer?  temperature  OQ 12 What is hould be the set temperature of chiller and freezer?  temperature  OQ 13 State two (2) ways to maintain the chiller / freezer at apprapriate temperature.  PC 4.5 State aty goods safety  Why?  OQ 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 are (1) way to keep the chiller / freezer dean.  V  PC 5.7 PC 5.7 CQ 17 Prodice area food was the constant of the crise bin? Was be was be a food bin? What should you empty the refuse bin? Was be a food and a food and area food and area food was be a food and area food.	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  OO 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  OO 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		
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PC 4.2 Had	·	ts of elv		
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