CANDIDATE'S ASSESSMENT SUMMARY RECORD

Assessment centre	XPRIENZ PTE LTD					
Competency Unit WSQFOLLOW	FOOD AND BEVERAGE SAFETY AND F	HYGIENE POLI	CIES ANI	PROC	EDURES (BASIC FOOD I	
Candidate Name (As in NRIC)	GAN SEOK HOON (YAN SHUFEN)					
Candidate's NRIC	S76 16463J	Asses	2015-09-15			
			sessme Method ate Cor	Overall Result		
Comparer	ncy Element	MCQ	PP	00	Indicate C or NYC	
1. Practise Good Personal Hygie	me	С	С	С	С	
2. Use Safe Ingredients		С	С	С	С	
3. Handle Food Safely		С	с с с с			
4. Store Food Safely		С	c c c c			
 Maintain Cleanliness of Utens Services /Storage Areas 	ils , E quipment and	c c c c				
PP : Practical Performance / MCG	: Multiple-Choice Questions / O	Q : Oral Que	estionine	9		
his candidate has been assessed	las:		CC	MPET	ENT 🗸	
			NC	OT -YE T	-COMPETENT	
Assessar Name	SONG LEE MING					
Assessor's Signature	(O)_	Date	Date 2015-09-15			
Candidate's Signature	·	Date	Date 2015-09-15			
By signing, the candid	ate is ag reeing to accept the o	verallasses	sment	outcor	me	
eedback on outcome by Assessa	r/Feedback by candidate:					

ASSESMENT RECORD FOR WRITTEN (MCQ) ASSESSMENT (50 MINUTES ASSESSMENT) SET A / B

This abaument is far 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: GAN	SEOK HOON (YAN SHUFEN)	NRIC: \$7616463J			
Assessor's Name:	LEE MNG	Date: 2015-09-15			
Candidate's Special Nee			End	Time:	
Underpinning Knowledge	Question			k (✔) NYC	Comments
CE 1 - Practis e good per	rs onal hygiene				
UK 1.1(K) Importance of good personal hygiene	MCQ 1 Why must food handlers observe good p Ans: To prevent contamination of food the illness		V		
UK 1.4 (K) Importance of working only when in good health	MCQ 2 When you are sick with diarrhoea &/or vomitting, you should Ans: All of the above.				
UK 1.2 (C) Impact of good pers and hygiene on prevention of foodbarne illness es					
UK 1.3 (A) Hand was hing procedures	MCQ 4 Which of the following is the CORRECT of the following of the CORRECT of the following is the CORRECT of the following with soap & running of the following of the followi		~		
UK 1.5 (K) Environmental Public Health (Food Hygiene) Regulations	MCQ 5 Which of the following personal hygiene Ans: Handle food with untied long hair.	pradice is INCORRECT?	~		
CE 2 - Us es afeingredie	nts				
UK 2.1 (K) Importance of using ingredients from approveds ources	MCQ 6 Why is it important to use food items from Ans: The food items have undergone au		v		
UK 2.2 (K) Environmental Public Health (Food Hygiene) Regulations	MCQ.7 Which of the following is INCORRECT? Ans: Use spailt ingredients to prepare f		~		
CE 3 - Handle foods afel					
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.	IT way to defrost frozen food to	~		
UK 3.2 (K) Importance of preventing cross- contamination	MCQ ♀ Crass-contamination may lead to foodbot fallowing would cause arcss-contamination Mass: Use the same chapping board to h	on?	~		
UK 3.3 (C) Considerations for handling ready-to-eat food	MCQ 10 Which of the following pradice is INCOR Ans: Handle money with gloved hand.	RECT?	V		
UK 3.4 (K) Importance of maintaining food hygiene during food transportation	MCQ 11 Which of the following food transportatio Ans: Food trays & containers are place truck.	•	~		

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Considerations for	MCQ 12 Which of the following practice is INCORRECT?	_	
handling high-risk food	Ans: Place cooked meat on the floor.		
Environmental Public Health (Food Hygiene)	MCQ 13 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	MCQ 14 When using meat grinders, which of the following practice is INCORRECT?	v .	
for processing mutton, park & beef	Ans: Use one grinder for all types of meat.		
CE4 – Store foods afely			
UK 4.1 (K) How temperature affects growth of germs in food	MOQ 15 To prevent germs from multiplying quickly to high levels, _ Ans: All of the above.	×	
UK 4.2 (K) Importance of holding &storing food at	MCQ 16 To avoid selling food that is unfit for human consumption, you should throw away cooked food stored at room temperature for more than	·	
proper temperatures UK 4.3 (K)	Ans: 4 hours MCQ 17		
Importance of maintaining proper starage 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 are stored away from potential sites of contamination	MCQ 18 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)	MCQ 19 What is the benefit of using the first expire, first out (FEFO) stock ratation system?	~	
system	Ans: To ensure that expired food are not used.		
UK 4.6 (K) Environmental Public Health (Food Hygiene) Regulations	MCQ 20 Which of the following is the INCORRECT method to store food in the chiller? Ans: Stare raw meat above ready-to-eat food.	×	
	s of utensils, equipment & service/storage areas		
UK 5.1 (K) Importance of using carrect procedures during cleaning	MCQ 21 Which of the following practice would attract pests to food premises? Ans: Leave dirty plates & utensils overnight	v	
UK 5.2 (K) Importance of using dean & safe utensils & equipment to prepare food	MCQ 22 Chipped & cracked crockery should not be used because Ans: All of the above.	~	
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) Impact of good refuse management	Ans: Neat & dean work surfaces. MCQ 24 Which of the following would attract pests & cause food contamination? Ans: Leave refuse bag with food was te on the floor	V	
UK 5.5 (K) Importance of effective pest control at food establishment	MCQ 25 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	v	

ASSESSMENT RECORD FOR PRACTICAL PERFORMANCE

(25-MINUTES ASSESSMENT)

This abcument 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 Nome	e :	NRIC:			
GAN SEOK HOON (YAN SHUFEN) \$76 16463J					
Assessor's Name: Date: SONGLEE MING 2015-09-15					
Candidate's Spec	id Needs:	Start Time:	En	dTime:	
Performance Criteria	As sessment C	riteria	С	NYC	Comments
	od Personal Hygiene				
PC 1.1 Practise good pers and hygiene	Candidate is able to practise good per include: Washing hands tharoughly with s HPB's procedures:				
	- wetting hands with running w - applying scap onto palm of o - rubbing hands together to mo - rubbing hands together for at - rinsing hands tharoughly with - drying hands tharoughly with	ne hand ake a lather cout 20 seconds running water	~		
PC 1.2 Observe good pers and hygiene habits	Candidate is able to abserve good personal hygiene habits: Wearing dean dothes and apron (PPE) Facing the mirror, candidate checks hair is neat and tidy tying hair back for candidates with long hair Keeping fingernails short and dean Not wearing nail palish, artificial fingernails and accessories		✓		
CE2 - Use Safe Ing	gredients				
PC 2.1 Use safe and wholesame food ingredients	Candidate is able to use safe and whingredients: Reading label an food-packaging before date /date of preparation Selecting ingredient labeled with e Inspecting ingredients to ensure the contaminated	to check shelf life/best- earlier date	~		
PC 2.2 Clean and wash food as required	Candidate is able to dean and wash: Rinsing ingredient in water tharoug Checking the ingredients are propulations.	ghly (where applicable).	~		
CE3 - Handle Foo	d S afely			,	
PC 3.5 Use safe food handling practices	Candidate is able to use safe food ha Using disposable gloves to hand Checking gloves are intact and w Ensuring hands are dry before pu Fitting gloves into hands properly	e ready-to-eat food ithout any tear utting on gloves	✓		
PC 3.6 Contain and wrap food safely	Candidate is able to contain and wrap Checking food container is dear is diating braken container / contai Placing one ready-to-eat food in	n and in good condition / iner with broken cover	√		

dsposcible gloves ar appropriate utersitis Establing food conditions is tightly covered Labeling date of preparation CE-4 - Handle Food Safety PC-4.1 Use appropriate containers for strappe Candidate is date use to use appropriate containers for strappe containers for strappe of food PC-4.5 Stare dry goods safety Removing discontainer with tracken cover (spedified in PC-3.6) Stare dry goods safety Removing discontainer with tracken cover (spedified in PC-3.6) Candidate is date to use first expire first out (FEFO) stock rotation system Removing discontainer in strappe area Removing discontainer in tracken cover (spedified in PC-3.6) Candidate is date to use first expire first out (FEFO) stock rotation system Removing discontainer in tracken covery (spedified in PC-3.6) Candidate is date to which coding utensits and covery with determiner of the strapped out of the strapped ou				I
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Securing plastic bag before disposal		Using foot pedal bin lined with plastic bag		
		Securing plastic bag before disposid		

ASSESSMENT RECORD FOR OR AL QUESTIONING

(15-MINUTES ASSESSMENT)

This abcument 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: gan seok hoon (yan shufen)	NRIC: 87616463J			
Assessor's Nam	ne: Song lee ming	Date: 2015-09-15			
Candidate's Spe	ecial Needs:	Start Time:	En	End Time:	
Performance Criteria	As s ess ment Crit	reria	С	NYC	Comments
CE 1 - Practise G	ood Personal Hyglene				
PC 1.2 Observe good personal hygiene habits	OQ 1 If you have a cut on your hand, what sho	uld you do?	~		
CE2-Usesafeir	naredients				
PC 2.1 Use safe and wholesame food ingredients	OQ 2 What are the signs of food spoilage?		~		
CE3 - Handle foo	od safely				
PC 3.1 Defrost food safely	For practical reason, this portion of PC MCQ	will be assessed using	√		
PC 3.2 Prepare food safely	OQ 3 State two (2) places where food preparati OQ 4 Why must you use separate chopping boardery used to handle raw & ready-to-e	oards, knives, utensils &	~		
PC 3.3 Ensure that high-risk food is handled appropriately	OQ 5 State one example of a high-risk food. OQ6 State two (2) precautions when handling	hich-risk food	√		

PC 3.4 Cook and reheat food thoroughly	OQ 7 How do you know when food is cooked that oughly?		
	OQ 8 How many times can food be reheated?	~	
PC 3.7	OQ9		
Display food safely	State ane (1) precaution when als playing food.	~	
PC 3.8	For practical reason, this PC will be assessed using MCQ		
Transpart		✓	
Product safely			
CE 4 – Store food	dis afely		
PC 4.2	OQ 10		
Hald	What are the carrect temperatures for holding hot & cold prepared		
prepared foodsafely	food?		
out of the		✓	
temperature			
danger zone			
(5°C - 60°C)			
PC 4.3	OQ 11		
S tore, chill & freeze food	When storing food in the chiller, state two (2) safe practices.	1,	
safely		•	
Joseph			
PC 4.4	OQ 12		
Maintain proper	What should be the set temperature of chiller and freezer?		
temperature of chiller and			
freezer	OQ 13		
1100201	State two (2) ways to maintain the chiller / freezer at appropriate	✓	
	temperature.		
PC 4.5	OQ 14		
S tore dry	What is the minimum shelve height for racks used to store food?		
goods safely	Why?		
		✓	
	<u>OQ 15</u>		
	State two (2) places where food should NOT be stored at.		
CE5 – Maintain d	cleanliness of utensils, equipment and service/storage areas		<u> </u>
PC 5.5	OQ 16		
Keep food	State one (1) way to keep the chiller / freezer dean.		
starage and preparation		'	
areas dean			
PC 5.7	OQ 17	+	
Practise good	When should you empty the refuse bin?		
waste		'	
management			