### CANDIDATE'S ASSESSMENT SUMMARY RECORD

ASSESSMENT CENTRE	XPRIENZ PTE LTD	XPRIENZ PTE LTD				
Competency Unit WSQFOLL	OW FOOD AND BEVERAGE SAFETY	AND HYGIENE POLI	cies an	D PROC	EDURES (BASIC FOOL	
Candidate Name (As in NRIC	T AN CHOON WE E					
Candidate's NRIC	G7344557X	Asses	s ment	Date	2015-05-11	
Competency Element		As s es s ment Method Indicate C or NYC			Overall Result	
3311,10	orene, Eremen	MCQ	PP	00	Indicate C or NYC	
1. Practise Good Persandl H	ygiene	С	С	С	С	
2. UseSafeIngredients		С	С	С	С	
3. Handle Food Safely			С	С	С	
4. Store Food Safely	С	С	С	С		
5. Maintain Cleanliness of Ut Services/Storage Areas	ensils , E quipment and	C C C C			С	
PP : Practical Performance / M	1CQ : Multiple-Choice Question	s / OQ : Oral Que	es tionin	g		
his candidate has been asses	sedas:		CC	OMPE T	ENT	
			NO	OT -YE 1	-COMPETENT	
Assessar Name						
Assessor's Signature		Date	2015-05-11			
Candidate's Signature	<b>✓</b> ✓ ✓	Date	2015-05-11			
By signing, the can	alidate is agreeing to accept t	the overall asses	sment	outcor	me	
andhadu an autarma bu Assa	ssar/Feedback 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)

TAN CHOON WEE		G7344557X			
Assessor's Name:		Date: 2015-05-11			
Candidate's Special Nee	eds :	Start Time:	End	ſime:	
Underpinning Knowledge	Ques tion		Tick C	(✓) NYC	Comments
CE 1 – Practis e good per	rs onal hygiene				
UK 1.1(K) Importance of good pers and hygiene	MCQ 1 Why must food handlers observe good po Ans: To prevent contamination of food the illness		<b>~</b>		
UK 1.4 (K) Importance of working only when in good health	MCQ 2 When you are sidk with diarrhoed & /ar vo Ans: All of the above.	omiting, you should	<b>✓</b>		
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		<b>✓</b>		
UK 1.3 (A) Hand was hing procedures	MCQ 4 Which of the following is the CORRECT value of the following is the CORRECT value of the handling raw food? Ans: Wash hands with soap & running value of the following is the CORRECT value of the following is t	way to clean your hands	✓ <b>.</b>		
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.	oradice is INCORRECT?	✓		
CE 2 – Us es afeingredie	ants				
UK 2.1 (K) Importance of using ingredients from approved sources UK 2.2 (K) Environmental Public Health (Food Hygiene)	MCQ 6 Why is it important to use food items from Ans: The food items have undergone qu MCQ 7 Which of the following is INCORRECT?		✓ ✓		
Regulations	   Ans: Usespoiltingredientstopreparef	ood.			
CE 3 – Handle food safel					
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.	T way to defrast frazen food to	<b>~</b>		
UK 3.2 (K) Importance of preventing arass- contamination	MCQ 9 Cross-contamination may lead to foodbot fallowing would cause cross-contamination Ans: Use the same chapping board to h	on?	<b>~</b>		
UK 3.3 (C) Considerations for handling ready-to- eat food	MCQ 10 Which of the following practice is INCORI 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 following food transportation Ans: Food trays & containers are place 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:			
T AN CHOON WEE		G7344557X			
Assessor's Name:		Date: 2015-05-11			
Candidate's Speci	id Needs:	Start Time:	En	dTime:	
Performance Criteria	As s es s ment C	riteria	С	NYC	Comments
	L od Pers onal Hyglene				
PC 1.1	Candidate is able to practise good per	s and hygiene, which may	T		
Practise good	indude:	, ,			
persond hygiene	<ul> <li>Washing hands thoroughly with se 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>		
	<ul> <li>rubbing hands together to ma</li> </ul>	ake a lather			
	<ul> <li>rubbing hands together for all</li> </ul>	oout 20 seconds			
	<ul> <li>rinsing hands thoroughly with</li> </ul>	running water			
	- drying hands tharoughly with	paper towel			
PC 1.2	Candidate is able to observe good pe	ersonal hygiene habits:			
Observe good persond hygiene	<ul> <li>Wearing dean dothes and apron (PPE)</li> </ul>				
habits	Facing the mirror, condidate checks				
	- hair is neat and tidy		✓		
	- tying hair back for candidates	with long hair			
	<ul><li>Keeping fingernals shart and dee</li><li>Not wearing nail palish, artificial fi</li></ul>				
CE2 – Use Safe Ing	or edients				
PC 2.1	Candidate is able to use safe and wh	desame food			
Use safe and	ingredients:	act and rood			
wholesame food ingredients	<ul> <li>Reading label on food-packaging t</li> </ul>	to check shelf life/best-			
Ing edd is	before date /date of preparation		<b>_</b>		
	<ul> <li>Selecting ingredient labeled with e</li> </ul>				
	<ul> <li>Inspecting ingredients to ensure the contaminated</li> </ul>	ney are not spoilt or			
PC 2.2	Candidate is able to dean and wash f	food			
Clean and wash	<ul> <li>Rinsing ingredient in water thorough</li> </ul>	ahly (where applicable).			
food as required	<ul> <li>Checking the ingredients are properties.</li> </ul>		'		
OF 2 . H II - F	before use.				
CE3 - Handle Food	•	on allie access and a con-	Τ		1
Use safe food	Candidate is able to use safe food ha	01			
handing practices	Using disposable gloves to handle ready-to-eat food				
	Checking gloves are intact and wi	•	<b>\</b>		
	<ul> <li>Ensuring hands are dry before pu</li> <li>Fitting gloves into hands properly</li> </ul>	0 0			
			1		
PC 3.6	Candidate is able to contain and wrap	*			
Contain and wrap food safely	<ul> <li>Checking food container is dean is dating broken container / container</li> </ul>		<b>✓</b>		
,	<ul> <li>Placing one ready-to-eat food in:</li> </ul>				
1			1	1	1

	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 topaseator root peparallon will 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: TAN CHOON WEE	NRIC: G7344557X			
Assessor's Name:		Date: 2015-05-11			
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	ood Personal Hyglene				
PC 1.2	<u>0Q 1</u>				
Observe good	If you have a cut on your hand, what sho	ould you do?	✓		
pers ond					
hygiene habits					
CE2-Usesafeir					
PC 2.1	00.2				
Use safe and	What are the signs of food spoilage?				
wholesome			<b>~</b>		
food ingredients					
CE3-Handle foo	l de delv				
PC 3.1	For practical reason, this portion of PC	will be assessed using			
Defrast food	MCQ		/		
safely	- Mass				
PC 3.2	<u>0</u> Q3				
Prepare food	State two (2) places where food preparat	ion CANNOT be carried out			
safely					
			<b>V</b>		
	004				
	Why must you use separate chopping bo				
	croakery used to handle raw & ready-to-(	eariooa?			
PC 3.3					
Ensure that	<u>0Q5</u>				
high-risk food	S tate one example of a high-risk food.				
is handled	· -				
appropriately					
			<b>√</b>		
	006				
	State two (2) precautions when handling	nigh-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 the correct temperature of chiller and freezer?  V  V  PC 4.4 What should be the set temperature of chiller and freezer?  Interperature  OQ 12 What should be the set temperature of chiller and freezer?  Interperature  OQ 13 State two (2) ways to maintain the chiller / freezer at apprapriate temperature.  PC 4.5 State and What is the minimum shelve height for racks used to stare food?  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  CE 5.5 CO 16 State and (1) way to keep the chiller / freezer dean.  V  PC 5.7 PC 6.3 OO 17 Prodies egood When should you empty the refuse bin? Was let an an area of the correct temperature.	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 areas dean  PC 5.7 Practice good When should you empty the refuse bin? Waste	Transport	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?  W was temperature or children food?  V proclise good  What should you emply the refuse bin?  V proclise good  W hat should you emply the 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 Store dry goods safely  PC 4.5 Store dry goods safely  PC 5.5 State two (2) ways to maintain the chiller / freezer at apprapriate temperature.  PC 6.5 State two (2) ways to maintain the chiller / freezer at apprapriate temperature.  PC 6.5 State two (2) places where food should NOT be stored at.  CE 5 - Maintain cleanliness of utensils, equipment and service/storage areas  PC 5.5 Keep tood storage and preparation areas dean PC 5.7 Practise good was terminated by the refuse bin? When should you empty the refuse bin?	temperature dangerzone			
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