### 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	DPROC	EDURES (BASIC FOOL	
Candidate Name (As in NRI	C) LIANG GIAOYU					
Candidate's NRIC	G5435586L	Asses	s ment	Date	2015-09-14	
Competency Element		Assessment Method Indicate C or NYC			Overall Result	
33114	cione, Eromoni	MCQ	PP	00	Indicate C or NYC	
1. Practise Good Persanal H	lygiene	С	С	С	С	
2. UseSafeIngredients		С	С	С	С	
3. HandeFoodSafely	С	С	С	С		
4. Store F∞dSafely	С	С	С	С		
5. Maintain Cleanliness of U Services/Storage Areas	tensils , E quipment and	C C C C			С	
PP : Practical Performance / N	MCQ : Multiple-Choice Question	s / OQ : Oral Que	es tionin	g		
his candidate has been asses	ssedas:		CC	OMPE T	ENT	
			NO	OT -YE 1	-COMPETENT	
Assessar Name						
Assessor's Signature		Date	2015-09-14			
Candidate's Signature	<b>✓ ✓ ✓</b>	Date	2015-09-14			
By signing, the car	ndidate is agreeing to accept t	the overall asses	sment	outcoi	me	
a a alla arak, a sa a utaannaa lay. Aa a a	essar/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: LIANG GIAOYU		NRIC: ©5435586L			
Assessor's Name: Date		Date: 2015-09-14			
Candidate's Special Needs:		Start Time:	Enc	d Time:	
Underpinning Knowledge	Question			k (✔)	Comments
CE 1 – Practis e good pe	s onal hygiene				
UK 1.1(K)	MCQ 1				
Importance of good pers and hygiene	Why must food handlers observe good pe Ans: To prevent contamination of food tha 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 foodborne illness es	MCQ.3 Which of the following is a good personal foodborne illness?  Ans: Wash hands with scap & water after		<b>~</b>		
UK 1.3 (A) Hand was hing procedures	MCQ 4 Which of the following is the CORRECT was after handling raw food? Ans: Wash hands with soap & running w	vay to dean your hands	<b>~</b>		
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 ingredents from	MCQ 6 Why is it important to use food items from		✓		
approved sources  UK 2.2 (K)  Environmental Public  Health (Food Hygiene)	Ans: The fooditems have undergone quadrate MCQ.7 Which of the following is INCORRECT?	airy checks	✓		
Regulations	Ans: Usespoiltingredients to prepare fo	ood.			
CE 3 – Handle food safe	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 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 arcss-contamination  Ans: Use the same chapping board to ha	n?	✓		
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.		<b>✓</b>		
UK 3.4 (K) Importance of maintaining food hygiene during food transportation	Ans: Handle money with gloved hand.  MCQ 11  Which of the following 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:			
LIANG GIAOYU		G5435586L			
Assessor's Name:		Date: 2015-09-14			
Candidate's Spec	id Needs:	Start Time:	En	dTime:	
Performance Criteria	As s es s ment C	riteria	С	NYC	Comments
	od Pers onal Hygiene				
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 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 alt	oout 20 s econds			
	- rinsing hands tharoughly with	running water			
	- drying hands thoroughly 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		<b>✓</b>		
	- tying hair back far candidates	with long hair			
	<ul> <li>Keeping fingernals short and de</li> </ul>	9			
	<ul> <li>Not wearing nail palish, artificial fi</li> </ul>				
CE2 - Use Safe Ing	gredients				
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 thorough</li> </ul>		✓		
'	<ul> <li>Checking the ingredients are proposed before use.</li> </ul>	erly deaned and washed			
CE3 - Handle Food					
PC 3.5	Candidate is able to use safe food ha	nding practices:	Τ		
Use safe food	<ul> <li>Using disposable gloves to hand</li> </ul>	0.			
handing practices	<ul> <li>Checking gloves are intact and wi</li> </ul>	,	<b>/</b>		
	<ul> <li>Ensuring hands are dry before pu</li> </ul>	•			
	Fitting gloves into hands properly	0 0			
PC 3.6	Candidate is able to contain and wrap	food safely:			
Contain and wrap foodsafely	<ul> <li>Checking food container is dean is a lating braken container / container</li> </ul>		~		
	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 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 and are a		
Keep foods tarage	Candidate is able to dean preparation area: Cleaning table top used for food preparation with designated towel		
and preparation	Geating rate representational peparalian 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 Nome: LIANG QIAOYU		NRIC: G5435586L			
Assessor's Nan	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	ood Personal 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					
CE2-Usesafeir					
PC 2.1	00.2				
Use safe and	What are the signs of food spoilage?		/		
whalesame food			ľ		
ingredients					
CE3-Handle foo	l od safely				
PC 3.1	For practical reason, this portion of PC	will be assessed using			
Defrast food	MCQ		/		
safely	- Mass				
PC 3.2	<u>0Q3</u>				
Prepare food	State two (2) places where food preparat	ion CANNOT be carried out			
safely					
			<b>✓</b>		
	$\frac{QQ 4}{W}$				
	Why must you use separate chopping bo				
	crockery used to handle raw & ready-to-	eariooa?			
PC 3.3					
Ensure that	<u>0Q 5</u>				
high-risk food	State one example of a high-risk food.				
is handled					
appropriately					
			✓		
	<u>096</u>				
	State two (2) precautions when handling	high-risk food			
I	I		1	1	

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 the constant of the crise bin? Was be was the constant of the crise bin? Was be was the constant of the crise bin?	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>	
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PC 4.2 Hatal What are the carrect temperatures for holding hot & cold prepared foods acticly and of the temperature danger zone (5°C - 60°C) PC 4.3 Store, Atill & When staring food in the chiller, state two (2) side practices.  When staring food in the chiller and freezer food safely  PC 4.4 Maintain proper temperature of chiller and freezer?  What should be the set temperature of chiller and freezer?  What should be the set temperature of chiller and freezer?  What should be the set temperature of chiller and freezer?  PC 4.5 State two (2) ways to maintain the chiller / freezer at appropriate temperature.  PC 4.5 Store aty Goods safely Why?  CO 15 State hwo (2) places where foodshould NOT be stored at.  CE 5 - Maintain aleanlines of utensils, equipment and service/storage areas  PC 5.5 OQ 16 State one (1) way to keep the chiller / freezer dean.  V practice good preparation areas dean  PC 5.7 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?  V 5.5 State fwo (2) ways to maintain the chiller / freezer at apprapriate temperature.  PC 4.5 Store fwo (2) ways to maintain the chiller / freezer at apprapriate temperature.  PC 4.5 Store fwo (2) ways to maintain the chiller / freezer at apprapriate temperature.  PC 4.5 Store fwo (2) ways to maintain the chiller / freezer at apprapriate / why?  PC 5.5 State fwo (2) places where foodshould 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.  FC 5.7 When should you emply the refuse bin?  W 5 - What should you emply the refuse bin?  W 6 - What should you emply the refuse bin?  W 7 - When should you emply the refuse bin?				
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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			
Store, chill & freeze 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 What is the minimum shelve height for racks used to store food? Why?  CC 5 - Maintain aleanliness of utensils, equipment and service/storage areas  PC 5.5 State two (2) places where food should NOT be stored at.  CC 5 - Maintain aleanliness of utensils, equipment and service/storage areas  PC 5.5 Keep food state one (1) way to keep the chiller / freezer dean.  y area food starage and preparation areas dean  PC 5.7 Practise good When should you empty the refuse bin?  y was to safe practices.		OQ 11		
Maintain proper temperature of chiller and freezer?  What should be the set temperature of chiller and freezer?  OQ 13 State two (2) ways to maintain the chiller / freezer at appropriate temperature.  PC 4.5 Store dry goods safety  What is the minimum shelve height for racks used to store food? Why?  OQ 15 State two (2) places where food should NOT be stored at.  CE5 - Maintain cleanliness of utensils, equipment and service/storage areas  PC 5.5 Keep food starage and preparation areas dean  PC 5.7 Practise good waste What is the minimum shelve height for racks used to store food?  V  V  V  V  V  V  V  What is the minimum shelve height for racks used to store food? Why?  V  Why?  V  Why?  V  Why  V  When should you empty the refuse bin? When should you empty the refuse bin? V  V  V  V  V  V  V  V  V  V  V  V  V	S tore, chill & freeze food	When staring food in the chiller, state two (2) safe practices.	<b>~</b>	
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