
Question 16 (2 marks)

What is the value to a worker of getting individual feedback from their supervisor?

2

I can make an individual feel good about themselves and can improve the worker pace of work attitude and all around helpfulness.

Question 17 (6 marks)

- (a) Outline the benefits of managing kitchen waste effectively. 2

A much cleaner and healthier environment for all workers, less chance of food contamination and all around looks nicer which can improve worker productivity.

- (b) Describe practices that establishments use to manage kitchen waste effectively. 4

By using gloves when taking trash out or better yet washing hands after handling food waste, always making sure bins when full, are taken out so not to contaminate the air around.

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Question 18 (10 marks)

- (a) State the intent of ONE piece of legislation related to food safety. 2

Food Health and Safety 2007
is related to food safety as
it consists on protecting
peoples health.

- (b) Describe the conditions that are most likely to lead to the microbiological contamination of food. 3

unwashed hands and the handling
of raw meats with other food e.g
salads other meats etc, are two of
the leading causes of microbiological
food contamination

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Question 18 (continued)

- (c) Explain the hygienic work practices involved in the preparation of crumbed fish and salad.

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Wash hands before anything so
wash your hands, make sure you arent
cross contaminating the two foods
prepare salad and fish on separate
cutting ~~board~~ boards of whatever it
is you are using, then when all is
well serve your food.

End of Question 18

Question 19 (9 marks)

- (a) How does the transfer of heat differ for convection and conduction cooking methods? 2

In the way the heat is transmitted...
convection is all about where it is...
while conduction focusses on one...
particular ~~hot spot~~ food.

- (b) Compare the purpose of cleaning procedures with the purpose of sanitising procedures in a commercial kitchen. 2

Cleaning refreshes the surfaces but cleaning...
does not get rid of bacteria like sanitising...
does, sanitising kills bacteria.

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Question 19 (continued)

- (c) Explain the factors to be considered when plating and presenting food to meet industry standards.

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There must be a plan you are mimicing
this plan must be used correctly to
in some the food's process is conducted
efficiently. The ~~right~~ ingredients
must be of quality insoring ultimate
flavour of the dish presentation
must be clean and appealing to
the eye.

End of Question 19

Question 20 (8 marks)

Explain the responsibilities of the Person Conducting Business or Undertaking (PCBU), the worker and the union in the implementation of work health and safety (WHS) requirements.

8

The responsibilities in the PCBU include making sure the procedures and rules of (WHS) are strictly followed by the workers and owners of said food establishment, make sure all employees and employers are washing hands, handling food correctly, not breaching any food contamination codes of anything of the like, ~~but~~ the pcbu will make sure all equipment is safe and used properly and will give a review on ~~the~~ the ~~kitchens~~ ~~the~~ workplaces well being of mistaker.

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