
Question 16 (2 marks)

What is the value to a worker of getting individual feedback from their supervisor? 2

The importance of feedback to a worker is great. This is due to the individual gaining an understanding of what they are doing right and what needs improvement.

Question 17 (6 marks)

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

By managing kitchen waste effectively an establishment is ensured that the premises is kept clean and with nothing to attract rodents/pests. It also ensures that the waste is disposed of in the appropriate bins (garbage, recycling, compost) this prevents the establishment from getting fines.

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

- Having designated bins located on premises for the different types of waste (garbage, recycling, compost).
- The bins located inside the premises being emptied at the ^{scheduled} appropriate times to prevent garbage buildup

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Question 18 (10 marks)

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

The Food Regulations act 2010 ensures that all food is to the highest quality, and that no spoilt or unsafe food is served to and consumed by the customer. HACCP is to be used for this purpose.

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

Microbiological contamination can be caused by incorrect storage ~~of food~~ or handling of food or cross-contamination. Signs of biological contamination include:

- mould/yeast
- discolour/damaged appearance
- incorrect texture or smell.

Question 18 (continued)

- (c) Explain the hygienic work practices involved in the preparation of crumbed fish and salad. 5

crumbing the fish and preparing
the salad should be on
separate ~~fish~~ chopping boards and
different knives need to be used.
Before crumbing the fish you need
to ensure your hands are clean
because you are about to touch
the fish. After the fish is prepared
ensure your hands are washed
again and you are using a different
knife and chopping board to make
sure cross-contamination is avoided.

End of Question 18

Question 19 (9 marks)

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

..Convection heat is when the food is surrounded by heat but does not have a flame such as a microwave where as conduction cooking is where the food is open to a flame.

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

..cleaning procedures are things such as mopping up a spill or cleaning pots and pans for the next use whereas sanitising procedures are used for a preparation area or where the food is stored.

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Question 19 (continued)

- (c) Explain the factors to be considered when plating and presenting food to meet industry standards. 5

Factors that need to be considered when plating and presenting food is ensuring all plates that are sent out look the same eg: same size, same garnish, same food, to ensure this happens, arranging a mise en plus before you begin service with help you present the right ~~abo~~ amount of food that needs to be served with all the same elements.

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.

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the PCBU needs to take care of businesses and ensure that they are reaching the WHS requirements to the fullest potential. ~~They~~ ^{PCBU's} ensure that the owner of the business has trained staff/workers to ensure they are aware of how to act and know what to do when working.

The PCBU makes sure that everything is reaching the standard.

The union takes care of the PCBU's and the workers. The union has the responsibility to regard whether a business has made ~~the full~~ ^{the full} potential.

~~scratch~~ to meet the requirements of the work, health & safety.