
Question 16 (2 marks)

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

2

It allows the employee to understand what they are doing wrong and for them to change what needs to be changed. It could also increase their morale if they receive positive feedback, making the quality of their work of a higher ~~standard~~ standard.

Please turn over

Question 17 (6 marks)

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

2

Allows the workplace to save money as not as much food is being wasted. Also saves time as less food will need to be ordered if there is less waste.

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

4

Establishments use standard recipe cards to manage kitchen waste as the recipe card has exact quantities needed, allowing precise quantities of food to be ordered. Establishments also, can make stocks out of left over vegetables and meat scraps, used in dishes at a later date. Another way to manage scraps could be to compost any left over vegetable scraps.

Question 18 (10 marks)

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

The Food Act 2003 (NSW) ~~is~~ has been implemented to stop the sale of contaminated food through the use of many practices such as food safety procedures. Eg. HACCP.

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

Using the same preparation equipment can lead to microbiological contamination. Through the process of cross contamination, bacteria can be transferred from one object to another. For example, if ^{raw} chicken is prepared on a yellow chopping board, and then salad ingredients are prepared with the same, unwashed equipment, microbiological contamination of the food will occur.

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Question 18 (continued)

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

Hygienic work practices involved in preparing crumbed fish and salad include having a clean work area, clean equipment, correctly stored foods, the fish at 1°C and salad ingredients in the coolroom at between 1-4°C. When handling the fish to prepare it, make sure contact is limited as to not have the fish in the danger zone (5-60°C). All benches must be cleaned before and after the fish and salad is prepared. All equipment must be correctly cleaned between preparing the fish and salad. The handler must also make sure their personal hygiene is of a good standard as to not contaminate the food.

End of Question 18

Question 19 (9 marks)

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

Convection is where heat is transferred through liquid, ^{air} or steam in order to cook the food, ^{e.g. stewing} whereas conduction is the transfer of heat directly to the food by contact with the equipment ^{cooking of it e.g. ~~the~~ frying pan.}

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

The purpose of cleaning procedures is to remove any visible dirt from a surface, such as left over food, whereas sanitising is used to remove any germs that may be present in order to remove the risk of contamination, and ~~also~~ ^{thereby} ~~prolonging~~ ^{illuminating} the risk of illness.

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Question 19 (continued)

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

5

When plating and presenting food factors to be considered include industry trends, the edible nature of the garnishes, the size of the portion. Trends are important as keeping up with trends means the business can use new styles and techniques when presenting. When presenting a dish, all garnishes must be edible otherwise they can not be on the plate. The portion size of the dish must be considered as this accounts for the amount that was prepared.

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 Person Conducting Business or Undertaking (PCBU) is the employer of a business. This person has many responsibilities regarding the Work Health & Safety (WHS) requirements within a business. The worker & union also have responsibilities that must be implemented.

The Work Health and Safety (WHS) Act (2011) is the legislation ensuring ~~that~~ the health, safety and welfare of workers & other people who may be affected.

As a PCBU, their responsibilities require them to follow the WHS Act, implementing its regulations & codes of practice.

For example, it is the PCBU role to ensure Personal Protective Equipment (PPE) is issued to workers (even if it is not required for the job they are doing), to monitor PPE & through daily or repair any broken equipment.

The worker, however has the responsibility to wear the PPE and secure it appropriately. If this is not done in the workplace then it is a breach of the legislation & fines may be levied.

The union provides information on current issues within the hospitality industry regarding issues on work health and safety.

This information can include things, such as info. on wages, work hours, work cover etc. Unions provide the requirements of WHS through the ~~it~~ up to date & accurate issues experienced within the hospitality industry.

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