

---

**Question 16** (2 marks)

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

2

The value of a worker getting individual feedback is to help the worker set goals or what he/she needs to improve on.

**Please turn over**

**Question 17** (6 marks)

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

2

The benefits of managing kitchen waste effectively prevents any cross-contamination from happenings also sorts waste from recycling and general waste.

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

4

The practices involved that establishments use to manage kitchen waste effectively is to have ~~the~~ kitchen waste sorted from general waste including food scraps and recycling which includes boxes, paper, etc. Establishments that use gloves to dispose of waste effectively also to manage waste ~~the~~ establishments have bigger bins outside to dispose =

---

**Question 18** (10 marks)

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

The intent of food safety is to ensure food is safe and suitable for human consumption.

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

The best conditions ~~are~~ for the growth of micro-organisms are moisture, high pH and 5-60°C.

Question 18 (continued)

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

The hygienic work practices involved in the preparation of crumbed fish and salad are ensuring hands are washed <sup>and gloves are worn</sup>. Making sure ~~the~~ colour coded boards are used and ~~make~~ that ~~the~~ fish is cooked. ~~The hygiene work practices~~

**End of Question 18**



---

**Question 19** (9 marks)

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

~~The~~ The heat differs because convection cooking ~~and~~ involves the transfer of heat waves, example microwaves and conduction cooking involves the transfer of heat through water. ~~example~~

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

The purposes of cleaning procedures are to ensure the commercial kitchen is clean and ~~safe~~ <sup>in order</sup> to prevent any food hazards or harm in the ~~the~~ kitchen, and the purpose of sanitising is to eliminate bacteria, germs, any sort of contamination, etc

Question 19 continues on page 14

Question 19 (continued)

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

5

The factors that should be considered when plating and presenting food to meet industry standards are the amounts of food placed on the plate is it served ~~up~~ with portions. It is presentable making ~~the~~ sure the presentation is appealing to the customers to meet industry ~~and~~ standard.

**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

PCBU responsibilities are that they must reach the standard ~~as to~~ requirements of their employees and business. They also have to make sure that WHS is conducted in their work place so that employees can keep working in a safe environment. They also must know that is no discrimination or ~~freed~~ freedom is going on between employees. All responsibilities are they to make sure that the work place and employees are safe from harm then can cook good foods and give ~~to~~ the customers.