

The purpose of this assessment is to determine your current core skills levels, (learning, reading, writing, speaking, listening and numeracy) and, identify any areas where further support may be beneficial to help you successfully complete the training and assessment for the course below.

You will be required to complete a series of short activities that demonstrate the core skills that are necessary for successful performance in this unit of competency.

These activities do not form part of the assessment process and shall not be counted towards your performance in this unit of competency.

The outcome of these activities shall be used to identify any possible skill gaps and develop a support plan (where necessary) to help you obtain the skills required to demonstrate the required competencies and perform successfully.

<b>Unit of competency</b>	<b>Code</b>	SITXFSA001
	<b>Title</b>	Use hygienic practices for food safety
	<b>Assessor</b>	
<b>Assessment Completed by</b>	<b>Student name</b>	
	<b>Date of birth</b>	
	<b>Student ID</b>	
	<b>Student email</b>	
	<b>Date</b>	

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**Assessment Activity 1**

You start your shift and notice that there is soup available as part of your lunch service today. You check the paperwork and notice that the current batch of soup has been on display in the warm cabinet for 4 hours, you test the temperature and it is 48°C  
You need to follow the “Hot Food on Display” procedure below at all times.

**Hot Food on Display Procedure**

- Hot food that is on display must stay above 60°C
- Hot food can only be displayed in a warm cabinet for 4 hours maximum
- Any food that is on display in a warm cabinet must be disposed of after 4 hours as it cannot be safely reheated

Using the information above, please outline what you would do (and why) to ensure you meet the requirements of the procedure.

**Assessment Activity 2**

Please outline at least 3 things that you do or would do before starting work in a food business to manage and maintain your personal hygiene

**END OF ASSESSMENT**