

Unit Standard 167

Practise Food Safety Methods in a
food business under supervision

Practical Tests



Innovative Hospitality
For 167 V9 Updated post moderation
March 2025



Mahi/Task 5 The 167 Food Safety Practical

In this pack there are two practical exercises that are required to meet the 167 V9 unit standard.

Your tutor will work with you to complete them.

Task 5.1 Prepare for cooking – your self and the kitchen and equipment!

Task 5.2 Take Temperatures and Cook !

You need to be observed on two different dates for Task 5.1

Mahi/Task 1 Personal Hygiene and Work Area Cross Contamination

To answer this question, you must show how you maintain personal hygiene and how you always follow workplace procedures to prevent cross contamination whenever you work with food.

You need to provide or show the food control plan or workplace procedures or any other rules and procedures.

Read the observation checklists on the next page to make sure you are comfortable and understand the skills and knowledge you need to demonstrate. Tell your tutor/assessor when you are ready to be visited for your assessment. You have 45 Minutes to complete your preparation.

Step 1

Prepare for your practical by first washing your hands properly, putting on a clean apron, a hat that covers your hair and gloves. Ensure any small cuts are covered, any rings, ear rings are removed, no nail polish and if you are sick on the day of the course do not complete these practical tests.

Step 2

Prepare the work area for cooking safely, washing down and wiping all surfaces and equipment. Check that the fridge is at the right temperature, check for any pests.

Step 3

Ask your tutor to review your personal presentation and work area preparation.

Task 5.1 Personal Hygiene

Student Name:

Date 1

Date 2

The student competently and consistently maintains effective personal hygiene and follows hygienic work practices when they are working with food. All skills in the practical tasks' observation checklist must be demonstrated by the student. Accordingly, the observation checklist must be completed to reflect the student has demonstrated all the required skills on two occasions.

Their clothing and footwear is clean and hygienic and prepared for work

Their hands and nails are clean

They have removed all nail polish

They have removed all jewellery

They have tied back their hair or contained in with an approved hair net or hat

They clean and dry hands hygienically after carrying out any unhygienic activities that could contaminate food

Visiting the toilet

Smoking

Blowing their nose or coughing

Handling rubbish

Handling money

Handling chemicals

Handling raw food

They hygienically cover cuts, wounds and any other skin conditions that could contaminate food

Task 5.1 Personal Hygiene

Student Name:

Date 1

Date 2

They avoid all personal habits that may contaminate food:

Touching their hair

Touching their nose or mouth

Scratching

Spitting

They always use hygienic work practices to prevent contamination of food:

Using clean disposable gloves

Using clean tongs to handle food

Sampling food with clean utensils

Washing and drying hands hygienically

They always follow workplace requirements for personal hygiene and hygienic work practices when working with food including all of:

The simulated workplace food control plan or workplace food control plan and any other food safety policies and procedures

The Food Act 2014

The Health and Safety at Work Act 2015

They complete all tasks in accordance with workplace requirements and the requirements of the law.

Task 5.1 Workplace Hygiene

Student Name:

Date 1

Date 2

The student competently and consistently follows workplace procedures to prevent cross contamination when they are working with food. All skills in the practical tasks' observation checklist must be demonstrated by the student. Accordingly, the observation checklist must be completed to reflect the student has demonstrated all the required skills on two occasions.

They clean and sanitise their work area using correct procedures

They prepare and use the correct food grade cleaning products and chemicals

They keep their work and equipment clean throughout their shift or work period.

They check food and make sure food stays within expiry dates

They handle food in the right way to prevent cross contamination when:

Receiving food items into the workplace

Storing food items into the correct place given its nature

Preparing cooking and or chilling food

Transferring food items for example into hot or cold holding or serving stations

They remove rubbish and store it in designated areas

They take adequate steps to prevent food contamination by pests

They store rubbish in covered containers

They always follow procedures for personal hygiene and hygienic work practices

Task 5.1 Workplace Hygiene

Student Name:

Date 1

Date 2

They follow workplace requirements when working with food including those defined by:

The simulated workplace food control plan and any other food safety policies and procedures

The Food Act 2014

The Health and Safety at Work Act 2015

The student completed all tasks in accordance with the law and workplace procedures

Observation Overall Comments

Please comment on the students personal hygiene and work practices to avoid cross contamination.

Tutor Name

Tutor Signature

Date

Mahi/Task 5.2 Measure and Record the Internal Temperature of High-Risk Food

Instructions for the student

To test the internal temperature of your uncooked, cooked and reheated foods you must:

- Use a thermometer or a probe
- Record (write down)
- The name of the food you measured
- The correct internal temperature it should be at to make it safe
- The temperature you measured
- If it wasn't at the correct temperature what you did or would do to make it safe.

You must follow all workplace procedures and rules such as the food control plan and all relevant laws the Food Act 2014 and the Health and Safety at Work Act 2015. You have 45 minutes to complete this exercise.

Instructions for the Tutor/Assessor

When the student is ready to be observed. You must arrange a time that suits you both. Or undertake this practical test in a simulated course environment.

You must observe the student using a thermometer or thermometer probe to measure and record the internal temperature of two items of high risk uncooked, cooked and reheated foods the student could measure and record.

You must:

- Observe the student performing the tasks
- Complete the observation checklist
- Be satisfied the student knows the correct temperature and what to do if the food was not at it.

Provide written feedback on the student's performance in the tutor comment section.

Mahi/Task 5.2 Measure and record the internal temperature of high-risk foods. Observation Checklist

Student Name:

The student correctly and competently

Uses a thermometer or temperature probe to measure and record the internal temperature of two different high risk uncooked items

Deals with uncooked food that is not at the correct safe internal temperature in the correct way to make it safe, and/or reports this issue according to workplace requirements.

Uses a thermometer or temperature probe to measure and record the internal temperature of two different high risk reheated items

Deals with reheated food that is not at the correct safe internal temperature in the correct way to make it safe, and/or reports the issue according to workplace requirements

Uses a thermometer or temperature probe to measure and record the internal temperature of two different high risk kept hot items

Deals with kept hot food that is not at the correct safe internal temperature in the correct way to make it safe, and/or reports the issue according to workplace requirements

Uses a thermometer or temperature probe to measure and record the internal temperature of two different freshly cooked items

Deals with cooked that is not at the correct safe internal temperature in the correct way to make it safe, and/or reports the issue according to workplace requirements

Measures internal food temperatures and deals with food at unsafe internal temperatures, according to the Food Control Plan and/or workplace food safety procedures.

Students Temperature Records

1. Two Different Uncooked High Risk Food Items	Uncooked Item 1	Uncooked Item 2
Name of the item:		
Actual Recorded Temperature:		
Required safe temperature:		
What would you do make them safe		

Students Temperature Records

1. Two Different Reheated High Risk Food Items	Reheated Item 1	Reheated Item 2
Name of the item:		
Actual Recorded Temperature:		
Required safe temperature:		
What would you do make them safe		

Students Temperature Records

1. Two Different High Risk Food Kept Hot Items	Kept Hot Item 1	Kept Hot Item 2
Name of the item:		
Actual Recorded Temperature:		
Required safe temperature:		
What would you do make them safe		

Students Temperature Records

1. Two Different High Risk Food Cooked Items	Cooked Item 1	Cooked Item 2
Name of the item:		
Actual Recorded Temperature:		
Required safe temperature:		
What would you do make them safe		

Observation Overall Comments

Please comment on the student's skills when the measure and record temperatures and deal with it if at the wrong temperature.

Tutor Name

Tutor Signature

Date

Assessment Results

Ingoa Kaiako
Assessor Name

Date

Assessors NZQA Registration Number

Name of Accredited Establishment

8357

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Overall Comments to the student