

ASSESSMENT RECORD (For Educators) – LESSON 4



Candidate Name Chad McNeel

Date 4-8-17

Record the results of the assessment in the boxes below, with additional comments as required. Indicate whether the student has been assessed as “Competent” (C) or “Not Yet Competent” (NYC). Multiple attempts can be permitted.

BSBWHS201A Elements	C	NYC	Comments
1.1 Follow provided <i>safety procedures and instructions</i> when conducting work	✓		
1.2 Carry out pre-start systems and equipment checks according to workplace procedures	✓		
2.3 Identify and implement WHS procedures and work instructions	✓		
3.2 Raise WHS issues with designated persons according to organisational procedures	✓		
<p>The candidate has been informed of the assessment result and the reasons for the decision.</p> <p>Assessor <u>Craig Blair</u> Date <u>4-8-17</u></p> <p>I have been informed of the assessment result and the reasons for the decision.</p> <p>Candidate <u>[Signature]</u> Date <u>4-8-17</u></p>			



SAFETY PASSPORT CERTIFICATE (For Students) – LESSON 4

Once **all the competencies** have been met for this lesson, students can have their teacher/trainer sign the certificate below, then cut out and insert the certificate into their personal Safety Passport.

<div style="display: flex; justify-content: space-between; align-items: center;"> <div style="text-align: right; font-size: small;">PTO for more details</div> </div> <p>This card is evidence that <u>Chad</u> from <u>NLSC</u> has successfully completed Lesson 4 of the SmartMove Safety Passport program</p> <p>Date <u>4-8-17</u></p> <p>Educator Signature <u>[Signature]</u></p> <div style="text-align: right; font-size: small;"> </div>	<p style="font-weight: bold;">Competencies of Lesson 4 (Employee Responsibilities)</p> <p>1.1. Follow provided <i>safety procedures and instructions</i> when conducting work</p> <p>1.2. Carry out prestart systems and equipment checks according to workplace procedures</p> <p>2.3 Identify and implement WHS procedures and work instructions</p> <p>3.2 Raise WHS issues with designated persons according to organisational procedures</p>
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Job Investigation

Very Good

Job Title Kitchen hand

Industry Food Industry

Job Tasks (What duties do you perform in this job?)

- 1) Restocking items _____
- 2) Preparing food for customers _____
- 3) Tying up food preparation areas after using _____
- 4) Washing and cleaning utensils and dishes _____
- 5) Disposing of kitchen rubbish _____

Work Environment (Describe the physical area where this job takes place)

It takes in a kitchen where the food is prepared. The kitchen consist of different work stations, for example, cooking, chopping, and preparing station.

Potential Hazards/Safety Issues (What dangers could you be exposed to in doing this job and within this environment?)

- 1) Slippery floor- trip over and get fractured _____
- 2) Hot temperature- dehydration and lack of air _____
- 3) Sharp utensils- cut through something and cause wound _____
- 4) Hot liquids- burn accidents or over flow on the floor _____
- 5) Rude manager- treat in a bad manner and lead to stress _____

Typical Work Day (Develop a timetable that describes what duties you would perform in a normal day for this job)

6am N/A

7am N/A

8am N/A

9am Start heating up machines. For example, fryer, grill and oven.

10am Manage to restock items from storage room.

11am Start preparing food to serve the customers

12pm Walking around stations to complete a certain type of meal or dish.

1pm Same pattern from 12pm

2pm Taking 25-30 minutes break

3pm End of service, it continues to cleaning the workplace

4pm _____

5pm _____

6pm _____

Very Good.