Skill 34 - Culinary Perception Laboratory, Module D

Task 4 - Hazard Perception - Correction Action

Choose the ONE Corrective Action – Only

Competitor answer sheet

Day and Date:_____**Group Letter** _____
Competitor Country Code: _____ Station: _____ Score: ____ /20

Hazard 1

Corrective Action Option – Choose ONLY one Answer	**Tick**
Option 1. Rinse the cloth and continue wiping.	☐
Option 2. Turn the cloth over and continue wiping	☐
Option 3. Let the surface dry before continuing preparation.	☐
Option 4. Remove cloth, disinfect surface and use a clean cloth.	☐

Hazard 2

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1: Leave the knives soaking until later.	☐
Option 2: Wash each knife individually and store safely.	☐
Option 3: Add more detergent and continue washing.	☐
Option 4: Wear gloves and wash all knives together.	☐

Hazard 3

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Wash the vegetables and continue using the yellow board.	☐
Option 2. Move the vegetables onto a clean green chopping board.	☐
Option 3. Discard the food, disinfect and restart on a green board	☐

Option 4. Continue preparation as this board colour does not matter.	☐

Hazard 4

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Rest the chicken at 52°C for 10 minutes, then serve	☐
Option 2. Return to the oven, cook until the core exceeds 70°C.	☐
Option 3. Don't worry about the temperature, just serve it now	☐
Option 4. Serve now and reheat if returned by the customer	☐

Hazard 5

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Stop, using - isolate & report for repair or replacement.	☐
Option 2. Continue using the microwave with the damaged door	☐
Option 3. Tape the damaged door & continue using it	☐
Option 4. Reduce cooking time and continue using the microwave	☐

Hazard 6

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Leave the water until the end of the shift.	☐
Option 2. Put out a warning sign but leave the spillage.	☐
Option 3. Avoid the wet spill, continue using this area	☐
Option 4. Clean the spillage, display a warning sign and dry the floor.	☐

Hazard 7

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Cut away the mould and use the remaining bread.	☐
Option 2. Toast the mouldy bread thoroughly, then serve it.	☐
Option 3. Discard the bread, check stock and sanitise the area.	☐

Option 4. Separate the mouldy bread and keep it for cooking.	☐

Hazard 8

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Use a water extinguisher on the burning oil.	☐
Option 2. Switch off heat & use fire blanket or wet-chemical extinguisher	☐
Option 3. Carry the burning fryer outside to cool.	☐
Option 4. Pour a bucket of cold water directly onto the burning oil.	☐

Hazard 9

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Wash the cut, wipe equipment and continue working.	☐
Option 2. Cover the cut and continue without cleaning equipment	☐
Option 3. Treat wound, discard food, clean and disinfect equipment	☐
Option 4. Keep the chicken, rinse equipment and continue working.	☐

Hazard 10

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Disconnect food processor, use a suitable / safe wall socket.	☐
Option 2. Continue using the overloaded extension lead.	☐
Option 3. Reduce the speed and continue using the food processor	☐
Option 4. Move extension lead a bit and keep using the food processor.	☐

Hazard 11

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Accept money and continue to prepare food.	☐
Option 2. Handle money, wipe hands on apron and continue.	☐
Option 3. Stop, wash / dry hands thoroughly before re-handling food	☐
Option 4. Handle the money wearing gloves, continue preparing food.	☐

Hazard 12

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Open the oven door fully and release the steam quickly.	☐
Option 2. Switch off, keep the oven door closed, food is still cooking.	☐
Option 3. Stand aside, open slowly and release steam safely.	☐
Option 4. Open the door quickly and wave the steam away	☐

Hazard 13

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Discard food, disinfect and restart in the ready-to-eat area	☐
Option 2. Wipe the red board and continue preparing the sandwich	☐
Option 3. Continue using the red board if no raw meat is visible	☐
Option 4. Turn the red board over and continue preparation	☐

Hazard 14

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Use the mixer without the guard at low speed.	☐
Option 2. Stop, isolate and fit the correct safety guard.	☐
Option 3. Continue using the mixer, keeping hands clear.	☐
Option 4. Fit a temporary shield and continue using the mixer	☐

Hazard 15

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Use the same machine, wiping between uses.	☐
Option 2. Use separate machines for raw and ready-to-eat foods	☐
Option 3. Vacuum Pac cooked food first, then raw food	☐
Option 4. Sanitise after raw food, then Vacuum Pac the cooked food.	☐

Hazard 16

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Leave raw food above cooked food fridge will be control	☐
Option 2. Cover food but keep the same shelves	☐
Option 3. Cover food and store raw meat below ready to eat foods	☐
Option 4. Store cooked food lower down leave, raw food uncovered	☐

Hazard 17

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1 Continue using the extension leads, closer to work stations	☐
Option 1. Remove cables immediately & use suitable fixed wall sockets.	☐
Option 3. Cover trailing cables with mats and continue	☐
Option 4. Tape cables against the wall and continue.	☐

Hazard 18

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Use without the lid at a lower temperature.	☐
Option 2. Stop and fit the correct lid before restarting	☐
Option 3. Cover with a cloth and continue cooking.	☐
Option 4. Leave uncovered and stand away from the steam.	☐

Hazard 19

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Remove the mouse, clean droppings and continue working.	☐
Option 2. Move food higher and place traps around the storeroom	☐
Option 3. Clean droppings and monitor for further pest activity.	☐
Option 4. Discard contaminated food, isolate area, call pest control.	☐

Hazard 20

Corrective Action Option – Choose ONLY one Answer	Tick
Option 1. Place hot stock in the cold room overnight.	☐
Option 2. Cool stock at room temperature before refrigerating.	☐
Option 3. Cover hot stock and refrigerate immediately.	☐
Option 4. Rapidly cool stock in blast chiller before placing in the fridge	☐

Final Score / 20. Bonus Mark Yes / No

Signed by SCM: _____

Verified by SA: _____

Marks Entered into CIS. Yes/No