

102104T4HSS

HEALTH SERVICES SUPPORT PROVIDER LEVEL 5

MED/OS/HSS/CR/06/5/A

SUPPORT HOSPITAL CATERING SERVICES

NOV/DEC 2023



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL (TVET CDACC)**

PRACTICAL ASSESSMENT

30 MINUTES

INSTRUCTIONS TO THE ASSESSOR

1. You are required to mark the practical as the candidate performs the tasks.
2. You are required to take video clips at critical points.
3. Ensure the candidate has an identification tag pinned at the back and front near the shoulders showing Candidate's name and registration code.

This paper consists of Seven (7) printed pages. Candidates should check the question paper to ascertain that all pages are printed as indicated and that no questions are missing.

OBSERVATION CHECKLIST

Candidate's name & Registration Code			
Assessor's name & Registration Code			
Venue of Assessment			
Date of assessment			
Items to be evaluated: <i>Please award marks as appropriate. Give a brief comment on your observation.</i>	Marks available	Marks obtained	Comments
TASK: PERFORM SUPPORTIVE INVENTORY AND STORAGE PROCEDURES			
1. Wore PPEs (rubber gloves, apron). <i>(Award one mark for each PPE donned as per workplace procedures)</i>	2		
2. Removed food remains in the dishes <i>(Award 2 marks for correct procedure and 0 for incorrect procedure as per workplace procedures)</i>	2		
3. Cleaned the sink or basin with liquid soap <i>(Award 1 mark for proper cleaning and 0 if they skipped this part as per workplace procedures)</i>	1		
4. Filled the sink/basin half way with hot water to make the cleaning easier <i>(Award 1 mark for correct procedure and 0 for wrong procedure as per workplace procedures)</i>	1		
5. Washed and scrubbed the dishes with liquid soap and water <i>(Award 1 mark for correct procedure and 0 for wrong procedure as per workplace)</i>	1		

<i>procedures)</i>			
6. Started by cleaning the cleaner dishes first as this help keeping the water cleaner for longer <i>(Award 2 marks for correct procedure and 0 for incorrect procedure as per workplace procedures)</i>	2		
7. Cleaned the dishes everywhere as well on the inside of the dishes using the bottle brush to ensure they removed dirt from long cups and dishes where the hand and scourer cannot reach <i>(Award 2 marks for correct procedure and 0 for incorrect procedure as per workplace procedures)</i>	2		
8. Used the rough side of the scourer to clean tough or stubborn dirt on the dishes <i>(Award 1 mark for correct procedure and 0 for incorrect procedure as per workplace procedures)</i>	1		
9. Rinsed and placed the washed dishes on a drying rack <i>(Award 1 mark for correct procedure and 0 for incorrect procedure as per workplace procedures)</i>	1		
10. Dried the dishes with a dry dish towel and placed them on a drying rack <i>(Award 1 mark for correct procedure and 0 for incorrect procedure as per workplace procedures)</i>	1		

11. Stacked the dry dishes from biggest to the smallest in the drying rack <i>(Award 1 marks for correct procedure and 0 for incorrect procedure as per workplace procedures)</i>	1		
12. Drained the dirty water and cleaned the sink or the basin <i>(Award 1 mark for correct procedure and 0 for incorrect procedure as per workplace procedures)</i>	1		
13. Removed any food particles from the drain to avoid any blockage <i>(Award 1 marks for correct procedure and 0 for incorrect procedure as per workplace procedures)</i>	1		
14. Cleaned the area around the sink using a wet cloth and some detergent <i>(Award 1 mark for correct procedure and 0 for incorrect procedure as per workplace procedures)</i>	1		
Total	18		

ASSESSMENT OUTCOME

The candidate was found to be:

Competent Not yet competent

(Please tick as appropriate)

(The candidate is competent if the candidate obtains at least 50%)

Feedback from candidate:	
Feedback to candidate:	
Candidate's Signature	Date
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Assessor's Signature	Date
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