

## Course Readiness -"End Quiz" mapping document

Mini Quizzes: CORE	Questions bank - content ( 5 different Question banks - bank will be randomly chosen)	Categorise - Label	Indicative ACSF Levels - Learning	Indicative ACSF Levels - Reading	Indicative ACSF Levels - Writing	Indicative ACSF Levels - Numeracy	Mapped to Topic Cluster	Mapped to Sliddeck (Topic)	Mapped to Unit of Competency
<b>1. literacy</b>	Q1-Research - Books - contents, indexes, categories	<b>Locating Information</b>	3.01, 3.02	3.03, 3.04		N/A	Comms and Teams	C15B7T3 - Research Information	SITXCCS001 Provide customer information and assistance SITXCOM001 Source and present information SITHIND002 Source and use information on the hospitality industry CULMS201C Develop and apply knowledge of the museum industry SITTIND002 Source and use information on the holiday park and resort industry SITTIND001 Source and use information on the tourism and travel industry
	Q2-Telephone Messages - listening, making notes, using proformas	<b>Recording Information</b>	3.01, 3.02	3.03, 3.04		2.05, 2.06	Comms and Teams	C15B6T1 - Writing Basic Messages	SITXCCS001 Provide customer information and assistance SITXCCS002 Provide visitor information BSBCMM201 Communicate in the workplace SITHFAB006 Provide room service SITXCCS003 Interact with customers BSBWOR202 Organise and complete daily work activities
	Q3-Evacuation Plan - understanding, prior experience, written and diagrammatic information	<b>Understanding Information</b>	3.01, 3.02	3.03, 3.04		N/A	WHS	C15B1T1 - Hospitality Signage	SITXWHS001 Participate in safe work practices CPPCLO3017 Clean wet areas CPPCLO3004 Maintain carpeted floor CPPCLO3001 Maintain hard floor surfaces SITHACS001 Clean premises and equipment
	Q4-Labels and SDS - interpreting information, terminology	<b>Handling of Chemicals</b>	3.01, 3.02	3.03, 3.04-4.04 (industry aligned)		N/A	WHS	C25B1T4 - Chemical Labels/SDS	SITXWHS001 Participate in safe work practices CPPCLO3017 Clean wet areas CPPCLO3004 Maintain carpeted floor CPPCLO3001 Maintain hard floor surfaces SITHACS001 Clean premises and equipment SITHFAB001 Clean and tidy bar areas SITHACS003 Prepare rooms for guests CPPCLO3009 Clean glass surfaces CPPCLO3040 Clean ceiling surfaces and fitting CPPCLO3035 Maintain cleaning storage areas
	Q5- Environmental Issues - understanding, prior experience	<b>Environment</b>	3.01, 3.02	3.03-4.03, 3.04-4.04 (industry aligned)		N/A	Environmental	C15B9T2 - Environmental Issues	BSBSUS201 Participate in environmentally sustainable work practices

<b>2. Literacy</b>	Q1-Work Schedules - understanding workplace organisation, interpreting rosters and plans	<b>Work Schedules</b>	3.01, 3.02	3.03, 3.04		N/A	Comms and Teams	C15B10T1 - Work Schedules/Plans	BSBWOR203 Work effectively with others CUAEVP201 Assist with the staging of public activities and events BSBWOR202 Organise and complete daily work activities
	Q2-Emails, Memos, Customer Records - formats	<b>Office Documents</b>	3.01, 3.02	3.03, 3.04		3.05, 3.06	Administration	C15B8T1 - Workplace Documents	SITXCOM001 Source and present information BSBITU201 Produce simple word processed documents
	Q3-Risk Assessment - making judgments, filling out forms	<b>Forms</b>	3.01, 3.02	3.03, 3.04		3.05, 3.06	WHS	C15B8T3 - WHS Documentation	SITHACS002 Provide housekeeping services to guests SITXWHS001 Participate in safe work practices HLTFA301C Apply first aid CPPCLO3017 Clean wet areas CPPCLO3004 Maintain carpeted floor CPPCLO3001 Maintain hard floor surfaces SITHACS001 Clean premises and equipment SITHFAB001 Clean and tidy bar areas SITHACS003 Prepare rooms for guests CPPCLO3009 Clean glass surfaces CPPCLO3040 Clean ceiling surfaces and fitting CPPCLO3035 Maintain cleaning storage areas
	Q4-Handwashing, Cleaning a Meat Slicer - sequencing, key words	<b>Procedures</b>	3.01, 3.02	3.03, 3.04		3.05, 3.05	WHS	C15B1T3 - Cleaning (SOPs)	CPPCLO3017 Clean wet areas CPPCLO3004 Maintain carpeted floor CPPCLO3001 Maintain hard floor surfaces SITHACS001 Clean premises and equipment SITHFAB001 Clean and tidy bar areas SITHACS003 Prepare rooms for guests CPPCLO3009 Clean glass surfaces CPPCLO3040 Clean ceiling surfaces and fitting CPPCLO3035 Maintain cleaning storage areas SITHACS002 Provide housekeeping services to guests SITHACS003 Prepare rooms for guests
	Q5- correct terminology - EEO, WHS, rights/responsibilities	<b>Policies</b>	3.01, 3.02	3.03-4.03, 3.04-4.04 (industry aligned)		N/A	Comms and Teams	C15B7T1 - Policies and Procedures	SITXCOM002 Show social and cultural sensitivity CUACNM201 Monitor collections for changes in condition BSBCMM201 Communicate in the workplace SITHIND002 Source and use information on the hospitality industry SITTIND002 Source and use information on the holiday park and resort industry SITHIND003 Use hospitality skills effectively BSBWOR202 Organise and complete daily work activities SITHCCC011 Use cookery skills effectively



	Q1-g, kg, dial/digital scales, decimal notation	<b>Weighing</b>	3.01, 3.02	N/A	N/A	3.09, 3.10, 3.11	Cookery and Catering	C1SB2T3 - Measuring Ingredients	SITHCC011 Use cookery skills effectively SITHCC002 Prepare and present simple dishes
	Q2-mL, L, measuring jugs, decimal notation	<b>Measuring Liquids</b>	3.01, 3.02	N/A	N/A	3.09, 3.10, 3.11	Cookery and Catering	C1SB2T3 - Measuring Ingredients	SITHCC006 Prepare appetisers and salads SITHCC003 Prepare and present sandwiches SITHCC007 Prepare stocks, sauces and soups
	Q3-series, g, mL, °C	<b>Increments</b>	3.01, 3.02	3.03, 3.04	N/A	3.09, 3.10, 3.11	Cookery and Catering	C1SB2T3 - Measuring Ingredients C1SB2T1 - Temperature Gauges	SITHCC008 Prepare vegetable, fruit, egg and farinaceous dishes SITHCC005 Prepare dishes using basic methods of cookery SITHCC009 Produce cook-chill and cook-freeze foods SITHCC010 Rethermalise chilled and frozen foods
	Q4 - L/N vocab, industry knowledge	<b>Food Safety Zones</b>	3.01, 3.02	3.03, 3.04	N/A	N/A	WHS	C2SB1T3 - Food Safety Zones	SITXFA004 Transport and store food SITXFA002 Participate in safe food handling practices SITHCC004 Package prepared foodstuffs
	Q5 - following instructions, labelling food	<b>Food Labelling</b>	3.01, 3.02	2.03, 2.04	N/A	N/A	Not in Diagnostic	C1SB1T2 - Labelling Food	*SITHCC010 Rethermalise chilled and frozen foods *SITHFAB003 Operate a bar SITXFA001 Use hygienic practices for food safety
	Q6 - doubling, halving, multiplying (in context)	<b>Portion Calculations</b>	3.01, 3.02	N/A	N/A	3.09, 2.10-3.10	Cookery and Catering	C1SB3T2 - Portion Control C2SB1T2 - Recipes (SRCs)	SITHCC011 Use cookery skills effectively SITHCC002 Prepare simple dishes SITHCC001 Use food preparation equipment SITHCC006 Prepare appetisers and salads SITHCC003 Prepare and present sandwiches SITHCC007 Prepare stocks, sauces and soups SITHCC008 Prepare vegetable, fruit, egg and farinaceous dishes SITHCC005 Produce dishes using basic methods of cookery SITHCC009 Produce cook-chill and cook-freeze foods SITHCC010 Rethermalise chilled and frozen foods
<b>SIT10116 Cert I Tourism (Australian Indigenous Culture)</b>									
	Q1- locating/understanding information, reading tables	<b>Reservation Data</b>	3.01, 3.02	2.03, 2.04	N/A	N/A	Guiding	C1SB9T2 - Prepare & Conduct Tourist Activities	SITXCOM003 Provide a briefing or scripted commentary SITGDE001 Interpret aspects of local Australian Indigenous culture
	Q2-simple + and -, locating and interpreting information	<b>Head Counts</b>	3.01, 3.02	3.03, 3.04	N/A	2.09, 2.10	Guiding	C1SB9T2 - Prepare & Conduct Tourist Activities	SITXCOM003 Provide a briefing or scripted commentary SITGDE001 Interpret aspects of local Australian Indigenous culture
	Q3- understanding terminology and applying to industry context	<b>Copyright</b>	3.01, 3.02	3.03, 3.04	N/A	N/A	Guiding	C1SB7T2 - Copyright	SITXCOM003 Provide a briefing or scripted commentary SITGDE001 Interpret aspects of local Australian Indigenous culture
	Q4- understanding terminology and applying to industry context, prior knowledge	<b>Retail</b>	3.01, 3.02	3.03, 3.04	N/A	N/A	Stock Control	C1SB10T3 - Retail Product Information	SIRXSL001A Sell products and services SIRXSL002A Advise on products and services SITXINV001 Receive and store stock
	Q5- identifying information, 'who, what, where'	<b>Labelling Luggage</b>	3.01, 3.02	2.03, 2.04	N/A	N/A	Accommodation	C1SB4T2 - Fill in Basic Documents	SITHACS003 Prepare rooms for guests SITHACS005 Provide porter services SITHACS002 Provide housekeeping services to guests
<b>SIT20416 Certificate II in Kitchen Operations</b>									
	Q1-g, kg, dial/digital scales, decimal notation	<b>Weighing</b>	3.01, 3.02	N/A	N/A	3.09, 3.10, 3.11	Cookery and Catering	C1SB2T3 - Measuring Ingredients	SITHCC011 Use cookery skills effectively
	Q2-mL, L, measuring jugs, decimal notation	<b>Measuring Liquids</b>	3.01, 3.02	N/A	N/A	3.09, 3.10, 3.11	Cookery and Catering	C1SB2T3 - Measuring Ingredients	SITHCC002 Prepare simple dishes
	Q3-series, g, mL, °C	<b>Increments</b>	3.01, 3.02	3.03, 3.04	N/A	3.09, 3.10, 3.11	Cookery and Catering	C1SB2T3 - Measuring Ingredients C1SB2T1 - Temperature Gauges	SITHCC001 Use food preparation equipment SITHCC006 Prepare appetisers and salads
	Q4-locating information, understanding time and specific terms	<b>Docket Orders</b>	3.01, 3.02	3.03, 3.04	N/A	3.09	Cookery and Catering	C1SB9T1 - Service Documents C1SB6T4 - Taking Orders C1SB3T2 - Portion Control	SITHCC003 Prepare and present sandwiches SITHCC007 Prepare stocks, sauces and soups
	Q5 - simple subtraction, identifying numeracy elements and contextual terms	<b>Portion Planning</b>	3.01, 3.02	3.03, 3.04	N/A	2.09, 2.10	Cookery and Catering	C1SB3T2 - Portion Control	SITHCC008 Prepare vegetable, fruit, egg and farinaceous dishes SITHCC005 Prepare dishes using basic methods of cookery
	Q6 - doubling, halving, multiplying (in context)	<b>Portion Calculations</b>	3.01, 3.02	N/A	N/A	3.09, 2.10-3.10	Cookery and Catering	C1SB3T2 - Portion Control C2SB1T2 - Recipes (SRCs)	SITHCC009 Produce cook-chill and cook-freeze foods SITHCC010 Rethermalise chilled and frozen foods
	Q7 - sequencing, workplace language	<b>Workflows</b>	3.01, 3.02	3.03-4.03, 3.04-4.04 (industry aligned)	N/A	N/A	Cookery and Catering	C1SB3T1 - Workflows	
	Q8 - L/N vocab, industry knowledge	<b>Food Safety Zones</b>	3.01, 3.02	3.03, 3.04	N/A	N/A	WHS	C2SB1T3 - Food Safety Zones	SITXFA004 Transport and store food SITXFA002 Participate in safe food handling practices
	Q9 - reading temperatures, L/N vocab	<b>Reading Temperatures</b>	3.01, 3.01	3.03, 3.04	N/A	3.09, 3.10	WHS	C2SB1T3 - Food Safety Zones	SITHCC004 Package prepared foodstuffs SITHCC010 Rethermalise chilled and frozen foods
	Q10 - following instructions, labelling food	<b>Food Labelling</b>	3.01, 3.02	2.03, 2.04	N/A	N/A	Not in Diagnostic	C1SB1T2 - Labelling Food	SITHFAB003 Operate a bar SITXFA001 Use hygienic practices for food safety
<b>SIT20316 Certificate II in Hospitality</b>									
	Q1-formats and sequencing of dates/times, midday/noon	<b>Chronological Ordering</b>	3.01, 3.02	N/A	N/A	3.09, 3.10, 3.11	Administration	C1SB5T4 - Reference Systems	BSBITU202 Create and use spreadsheets SITXCOM001 Source and present information
	Q2-Front desk/housekeeping - logical differentiation/making judgments	<b>Accommodation</b>	3.01, 3.02	3.03, 3.04	N/A	N/A	Accommodation	C2SB4T3 - Accommodation Services	SITHACS003 Prepare rooms for guests SITHACS005 Provide porter services
	Q3-locating information (IDs), calculating ages (Rule of 10), making judgments	<b>Proof of Age</b>	3.01, 3.02	3.03, 3.04	N/A	3.09, 3.10	Food and Beverage	C1SB5T3 - Proof of Age	SITHFAB002 Provide responsible service of alcohol
	Q4-language, reading tables, understanding ratios	<b>Coffee Making</b>	3.01, 3.02	3.03, 3.04	N/A	3.09-4.09, 3.10-4.10 (industry aligned)	Food and Beverage	C1SB4T3 - Coffee Service	SITHFAB005 Prepare and serve espresso coffee

	Q5-mL, L, liquid measurements, decimal notation	Liquid Measurements	3.01, 3.02	N/A	N/A	3.09, 3.10, 3.11	Food and Beverage	C1SB2T3 - Measuring Ingredients	SITHFAB004 Prepare and serve non alcoholic beverages SITHFAB003 Operate a bar
	Q6-addition, interpreting information	Multiple Orders	3.01, 3.02	3.03, 3.04	N/A	3.09, 3.10	Food and Beverage	C1SB6T4 - Taking Orders	SITHFAB005 Prepare and serve espresso coffee SITHFAB007 Serve food and beverage SITHFAB003 Operate a bar SITHFAB004 Prepare and serve non alcoholic beverages
	Q7- doubling, halving, multiplying (in context)	Doubling and Halving	3.01, 3.02	N/A	N/A	3.09, 3.10, 3.11	Food and Beverage	C2SB1T2 - Recipes (SRCs)	SITHFAB004 Prepare and serve non alcoholic beverages
	Q8-interpreting diagrams and tables, language	Venues	3.01, 3.02	3.03, 3.04	N/A	3.09	Food and Beverage	C2SB5T4 - Venues and Events Capacities	SITHFAB007 Serve food and beverage BSBWOR202 Organise and complete daily work activities
	Q9-symbols, locating/understanding information	Laundry	3.01, 3.02	3.03	N/A	2.09	Accommodation	C1SB10T2 - Laundry	SITHACS004 Launder linen and guest clothes
	Q10 - L/N vocab, industry knowledge	Food Safety Zones	3.01, 3.02	3.03, 3.04	N/A	N/A	WHS	C2SB1T3 - Food Safety Zones	SITXFSA004 Transport and store food SITXFSA002 Participate in safe food handling practices SITHCC004 Package prepared foodstuffs SITHCC010 Rethermalise chilled and frozen foods SITHFAB003 Operate a bar SITXFSA001 Use hygienic practices for food safety
<b>SIT20116 Certificate II in Tourism</b>									
	Q1-formats and sequencing of dates/times, midday/noon	Chronological Ordering	3.01, 3.02	N/A	N/A	3.09, 3.10, 3.11	Administration	C1SB5T4 - Reference Systems	BSBITU202 Create and use spreadsheets SITXCOM001 Source and present information
	Q2-Front desk/housekeeping - logical differentiation/making judgments	Accommodation	3.01, 3.02	3.03, 3.04	N/A	N/A	Accommodation	C2SB4T3 - Accommodation Services	SITHACS003 Prepare rooms for guests SITHACS005 Provide porter services
	Q3-locating information (IDs), calculating ages (Rule of 10), making judgments	Proof of Age	3.01, 3.02	3.03, 3.04	N/A	3.09, 3.10	Food and Beverage	C1SB5T3 - Proof of Age	SITHFAB002 Provide responsible service of alcohol
	Q4-language, reading tables, understanding ratios	Coffee Making	3.01, 3.02	3.03, 3.04	N/A	3.09-4.09, 3.10-4.10 (industry aligned)	Food and Beverage	C1SB4T3 - Coffee Making	SITHFAB005 Prepare and serve espresso coffee
	Q5- locating/understanding information, reading tables	Reservation Data	3.01, 3.02	2.03, 2.04	N/A	N/A	Guiding	C1SB9T2 - Prepare & Conduct Tourist Activities	SITXCOM003 Provide a briefing or scripted commentary SITGDE001 Interpret aspects of local Australian Indigenous culture
	Q6-simple + and -, locating and interpreting information	Head Counts	3.01, 3.02	3.03, 3.04	N/A	2.09, 2.10	Guiding	C1SB9T2 - Prepare & Conduct Tourist Activities	SITXCOM003 Provide a briefing or scripted commentary SITGDE001 Interpret aspects of local Australian Indigenous culture
	Q7-addition, subtraction, diagrams, language	Time Zones	3.01, 3.02	N/A	N/A	3.09, 3.10	Travel Operations	C2SB3T4 - Datelines & Travel Time	SITTTSL002 Access and interpret product information
	Q8-industry knowledge, prior learning, some specialised terms	The Travel Agent	3.01, 3.02	3.03, 3.04	N/A	N/A	Travel Operations	C2SB3T3 - Travel Operations	SITTTSL002 Access and interpret product information SITTTSL001 Operate an online information system
	Q9-industry knowledge, prior learning, some specialised terms	Online Systems	3.01, 3.02	3.03, 3.04	N/A	N/A	Travel Operations	C2SB3T3 - Travel Operations	SITTTSL002 Access and interpret product information SITTTSL001 Operate an online information system
	Q10- interpreting information, prior learning and knowledge	Search Engines	3.01, 3.02	3.03, 3.04	N/A	N/A	Travel Operations	C2SB3T3 - Travel Operations	SITTTSL002 Access and interpret product information SITTTSL001 Operate an online information system
	Q11-understanding information, language	Maps	3.01, 3.02	3.03, 3.04	N/A	3.09	Tour & Ride Operations	C2SB5T1 - Map Reading	TLIC1051 Operate a commercial vehicle
<b>SIT20216 Certificate II in Holiday parks and Resorts</b>									
	Q1-formats and sequencing of dates/times, midday/noon	Chronological Ordering	3.01, 3.02	N/A	N/A	3.09, 3.10, 3.11	Administration	C1SB5T4 - Reference Systems	BSBITU202 Create and use spreadsheets SITXCOM001 Source and present information
	Q2-Front desk/housekeeping - logical differentiation/making judgments	Accommodation	3.01, 3.02	3.03, 3.04	N/A	N/A	Accommodation	C2SB4T3 - Accommodation Services	SITHACS003 Prepare rooms for guests SITHACS005 Provide porter services
	Q3-locating information (IDs), calculating ages (Rule of 10), making judgments	Proof of Age	3.01, 3.02	3.03, 3.04	N/A	3.09, 3.10	Food and Beverage	C1SB5T3 - Proof of Age	SITHFAB002 Provide responsible service of alcohol
	Q4-language, reading tables, understanding ratios	Coffee Making	3.01, 3.02	3.03, 3.04	N/A	3.09-4.09, 3.10-4.10 (industry aligned)	Food and Beverage	C1SB4T3 - Coffee Service	SITHFAB005 Prepare and serve espresso coffee
	Q5- locating/understanding information, reading tables	Reservation Data	3.01, 3.02	2.03, 2.04	N/A	N/A	Guiding	C1SB9T2 - Prepare & Conduct Tourist Activities	SITXCOM003 Provide a briefing or scripted commentary SITGDE001 Interpret aspects of local Australian Indigenous culture
	Q6-simple + and -, locating and interpreting information	Head Counts	3.01, 3.02	3.03, 3.04	N/A	2.09, 2.10	Guiding	C1SB9T2 - Prepare & Conduct Tourist Activities	SITXCOM003 Provide a briefing or scripted commentary SITGDE001 Interpret aspects of local Australian Indigenous culture
	Q7-addition, subtraction, diagrams, language	Time Zones	3.01, 3.02	N/A	N/A	3.09, 3.10	Travel Operations	C2SB3T4 - Datelines & Travel Time	SITTTSL002 Access and interpret product information
	Q8-industry knowledge, prior learning, some specialised terms	The Travel Agent	3.01, 3.02	3.03, 3.04	N/A	N/A	Travel Operations	C2SB3T3 - Travel Operations	SITTTSL002 Access and interpret product information SITTTSL001 Operate an online information system
	Q9-industry knowledge, prior learning, some specialised terms	Online Systems	3.01, 3.02	3.03, 3.04	N/A	N/A	Travel Operations	C2SB3T3 - Travel Operations	SITTTSL002 Access and interpret product information SITTTSL001 Operate an online information system
	Q10- interpreting information, prior learning and knowledge	Search Engines	3.01, 3.02	3.03, 3.04	N/A	N/A	Travel Operations	C2SB3T3 - Travel Operations	SITTTSL002 Access and interpret product information SITTTSL001 Operate an online information system
	Q11 - safety signs and descriptors, interpreting information	Safety Signs	3.01, 3.02	2.03-3.03, 2.04-3.04	N/A	N/A	Maintenance & Repairs	C2SB4T2 - Grounds Maintenance	MEM18002B Use power tools/hand held operations SIFBGM001A Provide general grounds care MEM18001C Use hand tools RIISAM204A Operate small plant and equipment
<b>SIT20516 Certificate II in Asian Cookery</b>									
	Q1-g, kg, dial/digital scales, decimal notation	Weighing	3.01, 3.02	N/A	N/A	3.09, 3.10, 3.11	Cookery and Catering	C1SB2T3 - Measuring Ingredients	SITHCC011 Use cookery skills effectively

	Q2-mL, L, measuring jugs, decimal notation	<b>Measuring Liquids</b>	3.01, 3.02	N/A	N/A	3.09, 3.10, 3.11	Cookery and Catering	C1SB2T3 - Measuring Ingredients	SITHCC001 Use cookery skills effectively
	Q3-series, g, mL, °C	<b>Increments</b>	3.01, 3.02	3.03, 3.04	N/A	3.09, 3.10, 3.11	Cookery and Catering	C1SB2T3 - Measuring Ingredients C1SB2T1 - Temperature Gauges	SITHCC002 Prepare simple dishes SITHACS001 Produce dishes using basic methods of Asian cookery
	Q4-locating information, understanding time and specific terms	<b>Docket Orders</b>	3.01, 3.02	3.03, 3.04	N/A	3.09	Cookery and Catering	C1SB9T1 - Service Documents C1SB6T4 - Taking Orders C1SB3T2 - Portion Control	SITHACS002 Produce Asian appetisers and snacks SITHACS003 Produce Asian stocks and soups SITHASC204 Produce Asian sauces, dips and accompaniments SITHACS005 Produce Asian salads
	Q5 - simple subtraction, identifying numeracy elements and contextual terms	<b>Portion Planning</b>	3.01, 3.02	3.03, 3.04	N/A	2.09, 2.10	Cookery and Catering	C1SB3T2 - Portion Control	SITHACS006 Produce Asian rice and noodle dishes
	Q6 - doubling, halving, multiplying (in context)	<b>Portion Calculations</b>	3.01, 3.02	N/A	N/A	3.09, 2.10-3.10	Cookery and Catering	C1SB3T2 - Portion Control C2SB1T2 - Recipes (SRCs)	SITHACS007 Produce curry pastes and powders SITHCC009 Produce cook-chill and cook-freeze foods
	Q7 - sequencing, workplace language	<b>Workflows</b>	3.01, 3.02	3.03-4.03, 3.04-4.04 (industry aligned)	N/A	N/A	Cookery and Catering	C1SB3T1 - Workflows	SITHCC010 Rethermalise chilled and frozen foods
	Q8 - L/N vocab, industry knowledge	<b>Food Safety Zones</b>	3.01, 3.02	3.03, 3.04	N/A	N/A	WHS	C2SB1T3 - Food Safety Zones	SITXFSA004 Transport and store food
	Q9 - reading temperatures, L/N vocab	<b>Reading Temperatures</b>	3.01, 3.01	3.03, 3.04	N/A	3.09, 3.10	WHS	C2SB1T3 - Food Safety Zones	SITXFSA002 Participate in safe food handling practices SITHCC004 Package prepared foodstuffs
	Q10 - following instructions, labelling food	<b>Food Labelling</b>	3.01, 3.02	2.03, 2.04	N/A	N/A	Not in Diagnostic	C1SB1T2 - Labelling Food	SITHCC010 Rethermalise chilled and frozen foods SITHFAB003 Operate a bar SITXFSA001 Use hygienic practices for food safety