



ACMGEN203

Feed and water animals

ASSESSOR GUIDE

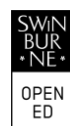
Assessment 1 of 2

Quiz Questions



ASSESSOR GUIDE

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Assessment Instructions

Task overview

This assessment task includes 12 quiz questions. Read each question carefully before typing your response in the space provided. To achieve a satisfactory for this assessment, all 12 questions must be answered correctly.

In addition to the Structured Workplace Learning and Assessment (SWLA).

You must complete both sets of assessments related to this unit to be deemed competent.



Assessment Information

Submission

You are entitled to three (3) attempts to complete this assessment satisfactorily. Incomplete assessments will not be marked and will count as one of your three attempts.

All questions must be responded to correctly to be assessed as satisfactory for this assessment.

Answers must be typed into the space provided and submitted electronically via the LMS. Hand-written assessments will not be accepted unless previously arranged with your assessor.

Reasonable adjustment

Students may request a reasonable adjustment for assessment tasks.

Reasonable adjustment usually involves varying:

- the processes for conducting the assessment (e.g. allowing additional time)
- the evidence gathering techniques (e.g. oral rather than written questioning, use of a scribe, modifications to equipment)

However, the evidence collected must allow the student to demonstrate all requirements of the unit.

Refer to the Student Handbook or contact your Trainer for further information.



Please consider the environment before printing this assessment.

Quiz Questions

ACMGEN203_Quiz_Q1

Question 1: When preparing and storing food for animals, which of the following practices is essential to meet food safety requirements and prevent contamination?

- A) Store all food items at room temperature regardless of the type of food.
- B) Ensure that perishable foods are stored at the correct temperature to avoid spoilage and contamination.**
- C) Use the same utensils for raw meat and dry food without washing them in between.
- D) Defrost frozen food by leaving it on the counter overnight.

Question 2: During your shift, you notice a potential hazard while preparing food for the animals. The meat you will serve smells off, and mould grows on the vegetables. What is the most appropriate course of action?

- A) Cut away the mould, serve the vegetables, and cook the meat thoroughly to kill bacteria.
- B) Ignore the issue and serve the food, assuming animals have stronger stomachs than humans.
- C) Identify the spoiled food as a potential health hazard and inform your supervisor immediately.**
- D) Mix the spoiled food with fresh food to dilute any potential health risks.

Question 3: You are responsible for feeding a group of animals at your facility. According to one animal's feeding plan, it requires a special supplement mixed into its food. What should you do?

- A) Provide the supplement only if you think the animal looks unwell.
- B) Follow the feeding plan precisely, including the specified supplement, even if the animal seems healthy.**
- C) Omit the supplement if the animal refuses to eat the food.
- D) Give the same amount of food and supplements to all the animals, regardless of the feeding plan.

Question 4: You are tasked with checking and maintaining the food and water supply for a colony of rabbits. Which of the following actions ensures the animals' food and water supply is properly maintained?

- A) Refill the water bowls only when they are completely empty.
- B) Check food and water levels regularly and replenish as needed to ensure they are never empty.**
- C) Provide extra food in the morning to avoid checking supplies throughout the day.
- D) Assume the animals will ration their food and water, so refilling only once a day is sufficient.

Question 5: While monitoring the feeding process of a group of animals, which of the following observations would indicate that an animal is not feeding effectively?

- A) The animal actively eats and finishes its food in a reasonable amount of time.
- B) The animal refuses to approach the food and shows no interest in eating.**
- C) The animal eats slowly but consistently and consumes most of its food.
- D) The animal is drinking water regularly and appears healthy.

Question 6: While observing a dog during feeding time, you notice it is drinking significantly more water than usual and has barely touched its food. What is the correct action to take?

- A) Ignore the behaviour, as it may resolve on its own.
- B) Offer the dog a different type of food and wait to see if its eating improves.
- C) Remove the water to prevent the dog from drinking too much.
- D) Record the abnormal drinking and eating behaviour and inform your supervisor immediately.**

Question 7: It is sufficient to wait until food and food supplement stock levels are completely depleted before recording and reporting the stock levels to your supervisor.

- A. True
- B. **False**

Question 8: Feeding equipment should be cleaned with hot water and detergent after (may also be sprayed with correctly diluted disinfectant) each use, dried thoroughly, and stored in a clean, dry area to prevent contamination.

- A. True**
- B. False

Question 9: You are preparing a meal for a group of dogs at Happy Paws Animal Care. The feeding plan requires the following quantities:

- 1.5 kg of dry dog food
- 300 g of wet food
- 150 g of dog treats

What is the total amount of food needed in grams?

- A) 1800 g
- B) 1950 g**
- C) 2100 g
- D) 2050 g

Question 10: You are preparing a meal for a group of dogs at Happy Paws Animal Care. The feeding plan requires the following quantities:

- 1.5 kg of dry dog food
- 300 g of wet food
- 150 g of dog treats

What is the total amount of food needed in kilogram?

- A) 1.5 kg
- B) 1.95 kg**
- C) 2.1 kg
- D) 2.0 kg

Question 11: Why is it important to measure food quantities accurately when preparing meals for animals?

- A. To ensure the animals enjoy their food.
- B. To prevent animals making a mess with their food
- C. To provide the correct nutritional intake for the animals' health.**
- D. To save time in preparation.

Question 12: Which of the following practices is essential for ensuring food safety and hygiene during animal food preparation?

- A) Using the same cutting board for raw meat and vegetables
- B) Washing hands and surfaces before preparing food**
- C) Leaving food out at room temperature before serving
- D) Ignoring expiration dates on food packages

Quiz Questions	
Task	12 quiz questions- completed online <input type="checkbox"/>



Congratulations you have reached the end of Assessment!

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