

<b>Title</b>	<b>Understand how to plan and co-ordinate food services</b>				
<b>Ofqual unit ref</b>	<b>A/602/4584</b>				
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>3</b>	<b>GLH</b>	<b>25</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
1 Know how to plan food services			1.1 Outline the key features of legal and standard operational requirements relating to food and drink services		
			1.2 Explain how to plan resources to meet planned and anticipated demand		
			1.3 Explain how to estimate and allow for contingencies		
			1.4 Describe how to check on availability of materials		
			1.5 Describe the types of tools and equipment and how to use them safely		
			1.6 Describe how to identify potential hazards and risks in the working environment.		
2 Know how to coordinate food services			2.1 Assess the development needs and abilities of relevant personnel		
			2.2 Explain how to supervise and support people to achieve objectives		
			2.3 Explain how to use and interpret quality records in food and drink services		
			2.4 Outline how to take corrective actions within their area of responsibility		
			2.5 Explain how to develop and improve food and drink service operations.		
Unit purpose and aim(s)					