

Title	Prepare to operate a counter/ take away service in food operations				
Ofqual unit ref	D/601/4582				
Level	2	Credit value	2	GLH	4
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Prepare work areas and equipment according to Standard Operating Procedures (SOPs)</p>			<p>1.1 Check that the work area and equipment are food safe and ready for use</p> <p>1.2 Check that sufficient stocks of service items are available for use</p> <p>1.3 Switch on appropriate service equipment in time to reach the recommended operating temperature</p> <p>1.4 Prepare and display condiments and accompaniments ready for service according to SOP</p> <p>1.5 Display promotional materials ready for customer use</p> <p>1.6 Check that refuse and waste food containers are clean and ready for use</p> <p>1.7 Display food immediately before service</p>		
<p>2 Clear work areas and equipment according to Standard Operating Procedures</p>			<p>2.1 Clean service equipment and work area after use</p> <p>2.2 Assemble any reusable items from the food service for cleaning or storage</p> <p>2.3 Store unused condiments and accompaniments for future use</p> <p>2.4 Dispose of rubbish, used disposables and waste food</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, preparing to provide a counter/take away service in food operations. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	