

Title	Set up and maintain food service operations				
Ofqual unit ref	F/602/4585				
Level	3	Credit value	2	GLH	14
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Prepare for food service operations</p> <p>2 Maintain the effectiveness and efficiency of food service operations</p>			<p>1.1 Agree and confirm standards and targets for food service operations to meet business requirements</p> <p>1.2 Allocate tasks and instruct relevant people to ensure that standards and targets are met</p> <p>1.3 Provide support and supervision to enable the team to meet specified targets and standards</p> <p>1.4 Allocate resources to ensure that standards and targets are met.</p> <p>2.1 Check that standards and targets are being met</p> <p>2.2 Identify and resolve problems in food service operations within the limit of own responsibilities</p> <p>2.3 Measure work outputs and achievements against targets to identify potential improvements</p> <p>2.4 Ensure that all records and documentation are legible, accurate and complete.</p>		
Unit purpose and aim(s)					