

Title	Understand how to prepare to operate a table/tray service in food operations				
Ofqual unit ref	H/601/4602				
Level	2	Credit value	2	GLH	12
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know how to prepare work areas and equipment ready for service according to Standard Operating Procedures (SOPs)</p> <p>2 Know how to clear dining and service areas after service according to Standard Operating Procedures (SOPs)</p>			<p>1.1 State the food safe working practices for preparing service areas and equipment</p> <p>1.2 Detail the Standard Operating Procedures (SOPs) for serving food and drink</p> <p>1.3 State why waste must be handled and disposed of correctly</p> <p>1.4 State why condiments and accompaniments should be prepared ready for service</p> <p>1.5 State when to prepare service areas and equipment</p> <p>1.6 State why menus and promotional items should be checked before use</p> <p>1.7 Outline why a constant stock of food service items should be maintained</p> <p>1.8 Describe the types of unexpected situations that may occur when preparing and clearing areas for service and how to deal with these</p> <p>2.1 State the safe and hygienic working practices for clearing dining and service areas</p> <p>2.2 Detail why all food service areas should be left clean after service</p> <p>2.3 State why certain electrical equipment should be turned off after service</p> <p>2.4 Describe the types of unexpected situations may occur when clearing areas after service and how you should deal with these</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when understanding how to prepare to operate a table/tray away service in food operations. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	