

Title		<b>Understand how to prepare to operate a counter/take away service in food operations</b>			
Ofqual unit ref		<b>J/601/4589</b>			
Level	<b>2</b>	Credit value	<b>2</b>	GLH	<b>10</b>
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 Describe the importance of food safe working and practices when preparing work areas and equipment</p> <p>1.2 Describe the importance of having the correct equipment available for service</p> <p>1.3 State why waste must be handled and disposed of correctly</p> <p>1.4 Outline the importance of maintaining presentation standards in the display of food</p> <p>1.5 Describe the importance of displaying hot and cold food according to SOPs</p> <p>1.6 Describe the importance of checking expiry dates on appropriate food and drink items</p> <p>1.7 State why promotional materials should be checked before use</p> <p>1.8 Describe the types of unexpected situations that may occur when preparing areas and how to deal with these</p> <p>2.1 Outline the importance of the food safe working practices when clearing work areas and equipment</p> <p>2.2 State why certain electrical and gas equipment should be turned off after service</p> <p>2.3 State why waste must be handled and disposed of correctly</p> <p>2.4 Detail reasons for returning all perishable food and drink items to the kitchen and storage area immediately after service</p> <p>2.5 Describe why all service areas should be left clean after service</p>		

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2 Know how to clear dining and service areas after service according to Standard Operating Procedures (SOPs)		2.6 Describe the types of unexpected situations that may occur when clearing areas and how to deal with these
Unit purpose and aim(s)		This unit is designed to assess the knowledge and understanding of learners in the workplace context, when understanding how to prepare to operate a counter/take 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.