

Title	Understand how to set up and maintain food service operations				
Ofqual unit ref	L/602/4587				
Level	3	Credit value	2	GLH	16
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know how to set up food service operations			1.1 Outline the key features of legal and operational requirements		
			1.2 Outline the standard operating procedures for food service operations		
			1.3 Explain how to set and agree targets for food service operations.		
2 Know how to maintain food service operations			2.1 Explain why it is important to have cost-effective and efficient food service operations		
			2.2 Explain why it is important to work to targets and standards		
			2.3 Describe what action to take on variances and non-compliance in maintaining conditions		
			2.4 Describe the corrective action and procedures to follow when dealing with contingencies.		
Unit purpose and aim(s)					