

| Title | Prepare to operate a table/ tray service in food operations | | | | |
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| Ofqual unit ref | M/601/4599 | | | | |
| Level | 2 | Credit value | 2 | GLH | 4 |
| Learning Outcomes | | | Assessment Criteria | | |
| The learner will: | | | The learner can: | | |
| <p>1 Prepare work areas and equipment ready for service according to Standard Operating Procedures (SOPs)</p> <p>2 Clear dining and service areas after service according to Standard Operating Procedures (SOPs)</p> | | | <p>1.1 Check that service areas and equipment are ready for use, including tables and trays</p> <p>1.2 Check that sufficient stock of service items are ready for use</p> <p>1.3 Prepare condiments and accompaniments ready for use and store them safety</p> <p>1.4 Check that refuse and waste food containers are hygienic, empty and ready for use</p> <p>1.5 Check that menus and promotional items are ready for use</p> <p>2.1 Collect all service items for cleaning or storage</p> <p>2.2 Prepare used or soiled table linen for laundry or disposal</p> <p>2.3 Store food items, condiments and accompaniments</p> <p>2.4 Dispose of rubbish and waste food</p> <p>2.5 Ensure that service equipment, work areas and dining furniture are ready for future use</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 operate a table/tray 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> | |