

Assemble and process products for food service

Overview

This standard covers the skills and knowledge needed to assemble and process products for food service.

You will need to understand how to and show you can make up a range of service products, like sandwiches, rolls and other fast foods in a food retail and food service environment. You need to understand how to and show that you can assemble service products, making use of spreads and fillings, using different bases according to specifications. You will also need to understand how to and show that you can maintain the condition of service products and process them if they require heating, toasting or chilling.

This standard is for you if you work in food operations and the associated supply operations and if you are involved in food service.

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Performance criteria

You must be able to:

Assemble service products

1. check that your working area is clean and in the correct condition for use
2. identify and select the correct fillings according to your instructions and specifications
3. assemble service products to specification to meet customers' needs
4. check that your working practices minimise waste and deal with scrap material in compliance with company procedures
5. position assembled products for further processing
6. take prompt action on discovering any problems or variances
7. comply with health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout assembly operations

Process service products

8. check the condition of assembled products according to your instructions and specifications
9. check the operating condition of processing equipment
10. process assembled products to specification to meet customers' needs
11. maintain the condition of processed products according to specification
12. position processed products for further processing
13. take prompt action on discovering any problems or variances
14. comply with health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout process activity

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Knowledge and understanding

You need to know and understand:

1. health, safety and hygiene requirements related to assembling and processing food service products and what might happen if they are not met
2. how to source and read product specifications and recipe information
3. common factors affecting the quality of service products
4. common sources of service product contamination during assembly and processing
5. how to avoid contamination during assembly and processing and what might happen if this is not done
6. how to recognise and report service products that do not meet specification
7. the procedure for rejecting and isolating substandard service products
8. the importance of consistent assembly for portion control
9. correct use of processing techniques for service products

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