

Title:	Food Service
Level:	1
Credit value:	3
GLH:	30
Unique Reference Number:	K/502/4957
Sector Subject Area:	7.4 Hospitality and Catering
Aim:	The aim of this unit is to provide learners with the skills and knowledge to understand food service.
Assessment Type:	Assessment of this unit will be through the completion of internally set and internally assessed evidence.
Assessment Guidance:	Assessment should be based on a range of suitable evidence such as written assignments, reflective accounts, professional discussions, or oral questioning.

Learning outcomes

The learner will:

1. Know different types of food service.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge to understand the different types of food service.

The learner must:

- 1.1. Describe **different types of food service.**

2. Be able to serve food.

Delivery content:

The aim of this learning outcome is to provide learners with the skills and knowledge to be able to serve food.

The learner must understand be able to:

- 2.1. State **health and safety and hygiene requirements when serving food.**
- 2.2. Serve hot/cold food, including plated and counter service, in a safe and hygienic manner.

3. Be able to work in a food service area.

Delivery content:

The aim of this learning outcome is to provide learners with the skills to be able to set up, maintain and close down the service area according to instructions.

The learner must understand:

- 3.1. **Set up, maintain and close down the service area** according to instructions.

Scope of Training

The Scope of Training identifies areas that must be covered during the delivery of this unit. This is the minimum that is expected but tutors are expected to include other areas, knowledge of which will benefit their learners, based on location, types of work available and from the tutors own professional experience.

Requirements

1.1. Describe **different types of food service.**

- Table service
- Counter service
- Self-service
- Tray service
- Takeaway/delivery service
- Buffet service.

2.1. State **health and safety and hygiene requirements when serving food.**

- Always wash hands before serving food and after handling money, rubbish, or cleaning materials
- Uniforms, aprons, and hair coverings should be clean and suitable for food service
- Use tongs, trays, or gloves to serve food wherever possible
- Keep food covered and protected
- Prevent contamination from dust, pests, or handling.
- Serve food at the correct temperature
- Check food for quality, do not serve food that looks, smells, or tastes off
- Keep the service area clean and tidy
- Wipe surfaces, remove waste, and follow cleaning schedules
- Report hazards or spillages immediately
- Keep walkways safe and dry to avoid slips and trips.

3.1. Set up, maintain and close down the service area according to instructions.

Set up:

- Clean and sanitise surfaces and equipment
- Lay out tableware
- Check stock levels of food, drink, and supplies
- Ensure equipment is working properly

Maintain:

- Keep surfaces clean and tidy during service
- Restock items as needed
- Clear tables and remove waste promptly
- Monitor equipment and report faults immediately.

Close down:

- Clear and clean all surfaces and equipment
- Dispose of waste and empty bins safely
- Store leftover stock correctly
- Turn off equipment.