

Title:	Presenting Food for Customers
Level:	Level 1
Credit value:	2
GLH:	18
Unique Reference Number:	D/652/0492
Sector Subject Area:	14.1 Foundations for Learning and Life
Aim:	The aim of this unit is to provide learners with the knowledge and skills to present food appropriately for customers in catering environments. Learners will understand food presentation standards, prepare food for service, present food using appropriate equipment, and maintain safe and hygienic practices during food presentation activities.
Assessment Type:	Assessment of this unit will be through an internally set and internally assessed portfolio of evidence.
Assessment Guidance:	Assessment decisions for skills-based learning outcomes must be made during the learner's normal work activity. Skills-based assessment must include direct observation as the main source of evidence and must be carried out over an appropriate period of time. Evidence must confirm that the learner can prepare and present food appropriately during catering activities. Assessment must reflect realistic catering contexts.

Learning outcomes

The learner will:

1. Understand food presentation standards used in catering environments.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to understand standards used when presenting food to customers.

The learner must:

- 1.1 Describe examples of **food presentation standards** used in catering environments.
- 1.2 Explain the importance of food appearance when serving customers.
- 1.3 Outline the purpose of using serving equipment during food presentation.

2. Prepare food for service.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to prepare food ready for service.

The learner must demonstrate how to:

- 2.1 Prepare food portions for service during catering activities.
- 2.2 Arrange food items on plates ready for serving.
- 2.3 Prepare simple garnishes when presenting food.

3. Present food using appropriate equipment.

Delivery content:

The aim of this learning outcome is to provide learners with the skills to present food appropriately during catering activities.

The learner must demonstrate how to:

- 3.1 Present prepared food items for customers during catering activities.
- 3.2 Use serving equipment appropriately during food presentation.
- 3.3 Follow food presentation instructions during service activities.

4. Maintain safe and hygienic food presentation practices.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to maintain safe and hygienic practices when presenting food.

The learner must demonstrate how to:

- 4.1 Maintain clean serving equipment during food presentation tasks.
- 4.2 Maintain safe food handling practices when presenting food.
- 4.3 Maintain clean service areas during food presentation activities.

Scope of Training

The Scope of Training identifies areas that must be covered during the delivery of this unit. This is the minimum expected but tutors may include additional areas based on local employment contexts.

Requirements

Food presentation standards:

Definition.

Standards used to ensure food is presented attractively and appropriately for customers.

Teaching must include.

Food presentation standards used in learning context. For example:

- Neat food presentation.
- Appropriate portion sizes.
- Use of garnishes.
- Consistent presentation styles.

Teaching could include.

Food presentation standards not used in learning context.