

Title	Prepare and clear areas for table service for a commercial hospitality establishment		
Level	2	Credits	3

Purpose	<p>This unit standard is for people training as food service staff to work in a broad range of food and beverage service outlets.</p> <p>People credited with this unit standard are able to: prepare service areas and equipment; prepare customer dining areas; and clear dining and service areas, for a commercial hospitality establishment.</p>
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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Guidance information

- 1 Definition
Establishment requirements – any policy, procedure, process or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.
- 2 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 3 This unit standard can be assessed against in a simulated situation. This refers to a situation that reflects some elements of commercial realism but the candidate must be under time pressure.

Outcomes and performance criteria

Outcome 1

Prepare service areas and equipment for a commercial hospitality establishment.

Performance criteria

- 1.1 Service areas are hygienically cleaned and made ready for use in accordance with establishment requirements.

- 1.2 Service equipment is cleaned and is operational in accordance with establishment requirements.
- Range equipment may include but is not limited to – hot/cold drink service, refrigerated unit, heated unit, service utensils, trolleys.
- 1.3 Sufficient stocks of service items are made clean and available, undamaged, and stored ready for service in accordance with establishment requirements.
- Range service items may include but are not limited to – trays, glassware, crockery, cutlery, table coverings, napkins, decorative items, promotional items, menus.
- 1.4 Condiments, accompaniments, and food items are prepared ready for service period and stored in accordance with establishment requirements.
- 1.5 Refuse and waste food containers are cleaned and made ready for use in accordance with establishment requirements.

Outcome 2

Prepare customer dining areas for a commercial hospitality establishment.

Performance criteria

- 2.1 Customer dining area and furniture is cleaned and is positioned in accordance with service period and establishment requirements.
- 2.2 Table items are cleaned, are undamaged, and are located ready for service in accordance with establishment requirements.
- 2.3 Tables are set in accordance with establishment requirements.
- 2.4 Menus and any promotional items are cleaned, are presentable, and made ready for customer use in accordance with establishment requirements.

Outcome 3

Clear dining and service areas for a commercial hospitality establishment.

Performance criteria

- 3.1 Service items used in food service are cleared for cleaning in accordance with establishment requirements.
- 3.2 Food items, condiments, and accompaniments are stored or disposed of in accordance with establishment requirements.
- 3.3 Rubbish and food waste are deposited in correct location, in a safe and hygienic manner in accordance with establishment requirements.

- 3.4 Service equipment is cleaned and correctly stored in accordance with establishment requirements.
- 3.5 Furniture, all service areas, and equipment are clean and ready for next service in accordance with establishment requirements.

Planned review date	31 December 2026
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	26 March 1998	31 December 2013
Revision	2	15 November 2002	31 December 2013
Review	3	22 October 2004	31 December 2017
Review	4	12 December 2008	31 December 2017
Review	5	20 February 2014	31 December 2017
Revision	6	19 November 2015	31 December 2017
Revision	7	21 July 2016	31 December 2023
Review	8	25 November 2021	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.