

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

Purpose	<p>This pre-entry 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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Explanatory notes

- 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 evidence requirements

Outcome 1

Prepare service areas and equipment for a commercial hospitality establishment.

Evidence requirements

- 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.

Evidence requirements

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.

Evidence requirements

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 2019
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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	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>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the CMR. The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact ServiceIQ qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.