

<b>Title</b>	<b>Provide cafe table service in a hospitality establishment</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for people providing a cafe service in a hospitality establishment.</p> <p>People credited with this unit standard are able to provide cafe table service in a hospitality establishment.</p>
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<b>Classification</b>	Hospitality > Food and Beverage Service
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<b>Available grade</b>	Achieved
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## Guidance Information

- 1 Definition  
*Establishment requirements* may include but are not limited to the applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.
- 2 Legislation relevant to this unit standard includes but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 3 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic environment where the candidate has to produce product or similar for customers who have the same expectations for quality and timeliness as a paying customer.
- 4 Preparing and serving beverages is covered by Unit 14425, *Prepare and serve hot and cold non-alcoholic drinks for a commercial hospitality establishment*.
- 5 All tasks are to be carried out in accordance with establishment requirements.

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## Outcomes and performance criteria

### Outcome 1

Provide cafe table service in a hospitality establishment.

**Performance criteria**

1.1 Service areas and equipment are prepared.

Range preparation may include but is not limited to – cleaning service areas ready for use, cleaning and ensuring operability of equipment, checking stocks of service items, cleaning refuse and waste food containers.

1.2 Condiments, accompaniments and food items are prepared ready for use.

1.3 Customer dining areas are prepared.

Range may include but is not limited to – cleaning dining area, cleaning and/or adjusting dining furniture, cleaning and/or adjusting dining surface, ensuring table items are clean and undamaged, cleaning and/or adjusting seating, setting tables, ensuring menus are clean and presentable, ensuring promotional materials are clean and presentable.

1.4 Dining and service areas are cleared.

Range clearance may include but is not limited to – removing service items, removing food items, removing condiments, removing accompaniments, removing rubbish, removing food waste, removing service equipment.

1.5 Orders are taken from customers.

1.6 Customers are served orders at the table.

1.7 Tables are cleared and maintained during service.

Range maintenance may include but is not limited to – removal of soiled and unrequired service items; providing clean service items, providing condiments and accompaniments, removal of rubbish or food waste, resetting tables.

<b>Planned review date</b>	31 December 2023
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	12 December 2013	31 December 2016
Revision	2	19 November 2015	31 December 2017
Revision	3	21 July 2016	31 December 2020
Review	4	30 August 2018	N/A

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

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**Comments on this unit standard**

Please contact ServicelQ [qualifications@ServicelQ.org.nz](mailto:qualifications@ServicelQ.org.nz) if you wish to suggest changes to the content of this unit standard.