

Unit PPL2FBS1 (HL2C 04) Prepare and Clear the Bar Area

I confirm that the evidence detailed in this unit is my own work.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
|  |  |  |

I confirm that the candidate has achieved all the requirements of this unit.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
|  |  |  |

I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
|  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
|  |  |  |

|  |  |
| --- | --- |
| **External Verifier’s initials and date (if sampled)** |  |

Unit PPL2FBS1 (HL2C 04) Prepare and Clear the Bar Area

|  |
| --- |
| **Unit overview** |
| This unit is about how you prepare the bar area ready for service. It covers creating a welcoming environment for your customers, making sure that all the necessary service items and equipment are available and concludes with the efficient clearing of the bar area. |

|  |
| --- |
| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

This page is intentionally blank

Unit PPL2FBS1 (HL2C 04) Prepare and Clear the Bar Area

|  |
| --- |
| **Performance criteria** |
| **What you must do:** |
| There must be evidence forall Performance Criteria (PC). The assessor **must** assess PCs 1–13 and 15 by directly observing the candidate’s work. PC 14 may be assessed by alternative methods if observation is not possible. |
| **Prepare customer and bar service areas**  1 Check that the customer and bar service area is clean, undamaged and ready for use according to your workplace standard.  2 Check that the service equipment (including waste containers) is clean, undamaged, where it should be and switched on ready for use.  3 Prepare a sufficient supply of service equipment that is clean, undamaged, ready for use and stored appropriately.  4 Prepare a sufficient supply of drinks stock ready for service and store appropriately and at the correct temperature.  5 Ensure that bar menus and promotional items are available, clean and correct.  6 Check that the customer area is appealing and welcoming to customers according to your workplace standard.  **Clear customer and bar service area**  7 Assemble service items ready for cleaning and store reusable food garnish items according to your workplace standard and food safety regulations.  8 Dispose of rubbish and waste appropriately keeping all areas clean and tidy.  9 Ensure that all service equipment is clean, turned off and stored away correctly.  10 Ensure that the customer and bar service area is clean, welcoming and ready for the continuing service.  **Clean and store glassware**  11 Ensure that the glass washing equipment is clean, undamaged and ready for use.  12 Stack glasswasher safely and clean glassware at the recommended temperature.  13 Check the finished glassware is clean, undamaged and dry before storing according to your workplace standard.  14 Dispose of broken or damaged glassware following the recommended procedures.  15 Leave the glass washing equipment clean and ready for continuing use. |

Unit PPL2FBS1 (HL2C 04) Prepare and Clear the Bar Area

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | | | | | | | | | |
| **What you must do** | | | | | | | | | | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** | **11** | **12** | **13** | **14** | **15** |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

Unit PPL2FBS1 (HL2C 04) Prepare and Clear the Bar Area

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Scope/Range** | | | | | |
| **What you must cover:** | | | | | |
| **All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for: | | | | | |
| **three** from:  a bottled drinks  b draught drinks  c optic dispensed drinks  d free-pour drinks  e drinks in cartons  f drinks in cans  g hot drinks | **four** from:  h bottle openers or cork screws  I optics or measurers or pourers  j glassware  k drip trays or drip mats  l ice buckets and tongs  m chopping board and knife  n coasters or drink mats  o decorative items or stirrers | **one** from:  p ice  q food garnishes  r accompaniments for hot drinks | **two** from:  s refrigerated units  t ice machines  u glass washers  v hot beverage equipment | **one** from:  w counters and shelves  x floors  y waste bins or bottle containers | **one** from:  z glasses  aa jugs or pitchers |
| Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. | | | | | |

Unit PPL2FBS1 (HL2C 04) Prepare and Clear the Bar Area

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Evidence reference** | **Evidence description** | **Date** | **Scope/Range** | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **What you must cover** | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** | **q** | **r** | **s** | **t** | **u** | **v** | **w** | **x** | **y** | **z** | **aa** |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

Unit PPL2FBS1 (HL2C 04) Prepare and Clear the Bar Area

|  |  |  |
| --- | --- | --- |
| **Knowledge and understanding** | | **Evidence reference**  **and date** |
| **What you must know and understand** | |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). | |
| **Prepare customer and bar service areas** | | |
| 1 | Safe and hygienic working practices when preparing the customer and bar service areas. |  |
| 2 | Why it is essential to check expiry dates on stock items. |  |
| 3 | Why a constant stock of drinks and accompaniments must be maintained. |  |
| 4 | Why a stock rotation system must be used. |  |
| 5 | Why service areas must be secured from unauthorised access at all times. |  |
| 6 | Why electrical equipment must be properly maintained by experts. |  |
| 7 | Why and to whom damaged equipment and breakages must be reported. |  |
| 8 | The types of unexpected situations that may occur when preparing the customer and bar areas and how to deal with these. |  |
| **Clear customer and bar service areas** | | |
| 9 | Safe and hygienic working practices when clearing customer and bar service areas. |  |
| 10 | Why customer and bar service areas should be left tidy and free from rubbish after service. |  |
| 11 | Why waste must be handled and disposed of correctly. |  |
| 12 | Why correct storage procedures must be followed for food and drink stock. |  |
| 13 | The types of unexpected situations that may occur when clearing the customer and bar service areas and how to deal with these. |  |
| **Clean and store glassware** | | |
| 14 | Safe and hygienic working practices when cleaning and storing glassware. |  |
| 15 | What the proper procedure is for disposing of damaged or broken glass. |  |
| 16 | How to maintain glass washing equipment. |  |
| 17 | How to safely store glassware. |  |
| 18 | The types of unexpected situations that may occur when cleaning and storing glassware. |  |

Unit PPL2FBS1 (HL2C 04) Prepare and Clear the Bar Area

# Supplementary evidence

|  |  |  |
| --- | --- | --- |
| **Evidence** | | **Date** |
| 1 |  |  |
| 2 |  |  |
| 3 |  |  |
| 4 |  |  |
| 5 |  |  |
| 6 |  |  |

|  |
| --- |
| **Assessor feedback on completion of the unit** |
|  |