

Package food for delivery

Overview

This standard is about packaging food for delivery, including hot, chilled and ambient. It also covers clearly and accurately labelling the packs, as well as what quality aspects to look for in both food and the packs.

This standard focuses on the technical knowledge and skills required to package food for delivery; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain basic food safety in catering
- Maintain food safety in a kitchen environment
- Provide basic advice on allergens to customers
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Package food for delivery

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Performance criteria

You must be able to:

1. Ensure all food has been prepared correctly
2. Pack and seal food to organisational and legal requirements
3. Label all packed food accurately and clearly
4. Load packed food into the correct containers ready for collection
5. Clean packaging areas and equipment to organisational and legal standards after use

Package food for delivery

Knowledge and understanding

You need to know and understand:

1. Why it is important to ensure food is prepared to the organisational standards for appearance and temperature before packing
2. What quality points to look for in prepared meals
3. How and why dishes should be correctly and clearly labelled
4. Why it is important to keep packing areas and equipment hygienic when packing food for delivery
5. Why time and temperature are important when packing food for delivery
6. What the main contamination threats are when packing food for delivery
7. Why it is important to ensure that packaging materials are not damaged before packing food
8. What problems can commonly occur with the packing of food, and how to identify them
9. What problems can commonly occur with the quality of food, and how to identify them

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Scope/range	1. Food
	1.1 hot
	1.2 chilled
	1.3 ambient



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Status	Original
Originating Organisation	People 1st
Original URN	PPL 1P&C1/16
Relevant Occupations	Chef; Cook; Kitchen Assistant
Suite	Hospitality - Professional Cookery
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