

Maintain an efficient use of food resources

Overview

This standard is about how you work in an efficient way to ensure that all food resources are used efficiently and waste is limited.

This standard focuses on the technical knowledge and skills required to maintain an efficient use of food resources; 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:

- Maintain an efficient use of food resources

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Performance criteria

You must be able to:

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1. Ensure that sufficient food resources for the anticipated number of customers are available
2. Identify any potential shortages to the appropriate person
3. Check that the available food items are of the type and quality required according to your workplace and food safety standards
4. Ensure that food resources for immediate use are readily accessible to the appropriate staff
5. Follow portion controls in line with your workplace standards
6. Work in an efficient manner which reduces the risk of cross-contamination
7. Label food items not for immediate use accurately and legibly and store in line with food safety regulations
8. Follow stock rotation procedure and identify to the appropriate person any items nearing the end of their shelf life
9. Record any food wastage using the correct documentation

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Knowledge and understanding

You need to know and understand:

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1. Safe and hygienic working practices when using food resources
2. The importance of stock rotation procedures
3. Why food containers must be sealed, labelled and stored correctly
4. Why portions must be controlled when producing dishes
5. What quality points to look for when using food items
6. The financial impact of uncontrolled food wastage
7. The importance of maintaining efficient stock levels
8. The types of unexpected situations that may occur when performing food operations and how to deal with these

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Scope/range

1. Information to be gained from

- 1.1 colleagues
- 1.2 sales records
- 1.3 anticipated customer volumes

2. Portion control measures

- 2.1 use of scoops, measures and scales
- 2.2 counting of items
- 2.3 following standard recipe and brand standard

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