

Assemble meals for distribution via conveyor belt

Overview

This standard is about preparing the conveyor belt and service equipment and assembling food/drink items. It also covers presenting the food on trays, and maintaining levels of stock during the process.

This standard focuses on the technical knowledge and skills required to assemble meals for distribution via conveyor belt; 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:

- Assemble meals for distribution via conveyor belt

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Performance criteria

You must be able to:

Prepare conveyor belt ready for run

1. Check that the conveyor belt is clean, undamaged and ready for use
2. Check that service equipment is clean, undamaged and located correctly ready for use
3. Assemble sufficient stocks for the belt run and store them in line with food safety requirements
4. Select the correct menu display ready for use

Assemble specified tray sets on the conveyor belt

5. Put the quantity and type of food service equipment, cutlery and condiments on the trays
6. Ensure the trays fully meet menu specifications
7. Present food correctly on the plates/food containers
8. Maintain levels of stock and service equipment during the belt run
9. Reject any trays that do not meet the menu specifications, and report them to the proper person
10. Put the tray in the correct trolley for transportation
11. Transport food trolleys safely to the appropriate area for distribution
12. Store any surplus stock items correctly and safely

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Knowledge and understanding

You need to know and understand:

Prepare conveyor belt ready for run

1. Safe and hygienic working practices for preparing the conveyor belt ready for use and why these are important
2. Why waste must be handled and disposed of correctly
3. How to carry out food temperature control checks and why these checks are important
4. How to clean the conveyor belt ready for use
5. Why a constant stock of food service items should be maintained
6. The types of unexpected situations that may occur when you are preparing the conveyor belt and how to deal with these

Assemble tray sets on the conveyor belt

7. Safe and hygienic working practices for the assembly of tray sets on the conveyor belt and why these are important
8. How to report faults with equipment
9. How to operate the conveyor belt machine
10. What the production requirements are (volume and types of meal) for the session
11. How to interpret specifications for tray layout, menus and special meal variations
12. The types of unexpected situations that may occur when you are assembling and presenting meals and how to deal with these

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Scope/range

1 Service equipment

- 1.1 bain marie
- 1.2 trolleys
- 1.3 service utensils
- 1.4 trays
- 1.5 crockery
- 1.6 cutlery
- 1.7 napkins

2 Stocks

- 2.1 food items
- 2.2 drink items
- 2.3 condiments
- 2.4 accompaniments

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Glossary

Cutlery

Disposable and non-disposable

Crockery

Disposable and non-disposable

Napkins

Disposable and non-disposable

Accompaniments

For example, bread items

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