

Prepare hot and cold sandwiches

Overview

This standard is about how you prepare a variety of hot and cold sandwiches including:

- sandwiches
- rolls
- burgers
- wraps / fajitas
- paninis

It covers preparing the fillings and the bread products while working in a safe and hygienic manner.

This standard focuses on the technical knowledge and skills required to prepare hot and cold sandwiches; 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:

- Prepare hot and cold sandwiches

Prepare hot and cold sandwiches

Performance criteria

You must be able to:

Prepare hot and cold sandwiches

1. Ensure that the preparation area is clean, undamaged and ready for use according to your workplace standard
2. Ensure that the equipment (including waste containers) is clean, undamaged, where it should be and switched on ready for use
3. Select the correct equipment for the sandwich type according to your workplace standard
4. Prepare the sandwiches correctly and efficiently according to your workplace and food safety standards
5. Store any sandwiches and fillings not for immediate use in line with food safety regulations
6. Keep the preparation area and equipment clean and tidy and free from rubbish and debris

Prepare hot and cold sandwiches

Knowledge and understanding

You need to know and understand:

Prepare hot and cold sandwiches

1. Safe and hygienic working practices when preparing areas and equipment for preparing hot and cold sandwiches
2. How to check bread products and fillings meet your workplace requirements and are fit for use
3. How to present sandwiches in a way that meets your customers' high expectations and your workplace standards
4. The correct storage requirements for sandwiches and fillings not for immediate use
5. The types of unexpected situations that may occur when preparing hot and cold sandwiches and how to deal with them

Prepare hot and cold sandwiches

Scope/range

1. Bread products

- 1.1 sliced bread
- 1.2 un-sliced bread
- 1.3 wraps
- 1.4 rolls / buns / paninis

2. Fillings

- 2.1 fats / spreads
- 2.2 meat and poultry
- 2.3 fish
- 2.4 dairy products
- 2.5 salad / vegetables / fruit
- 2.6 sauces / dressings / relishes

3. Preparation methods

- 3.1 slicing
- 3.2 preparing fillings
- 3.3 garnishing
- 3.4 heating / toasting

4. Equipment

- 4.1 chopping boards
- 4.2 knives
- 4.3 refrigerated units
- 4.4 toaster / panini machine
- 4.5 stove / oven

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