

**Unit DR3X 04 (1FS6)**

**Assemble meals for distribution via conveyor belt**

This Unit has the following elements:

**Element 1 (1FS6.1)**

**Prepare conveyor belt ready for run**

**Element 2 (1FS6.2)**

**Assemble tray sets on the conveyor belt**

**Candidate Name:**

**Assessment Centre:**

*I have completed the requirements of this Unit.*

**Candidate signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

*I can confirm the candidate has completed all requirements of this Unit.*

**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Assessor counter signature:**  
(where applicable) \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV counter signature:**  
(where applicable) \_\_\_\_\_ **Date:** \_\_\_\_\_

## Unit DR3X 04 (1FS6)

## Assemble meals for distribution via conveyor belt

### Unit Summary

This Unit 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.

The typical day-to-day activities you might carry out for this Unit include:

- ◆ checking the conveyor belt and service area are clean, undamaged and ready for use
- ◆ preparing sufficient stocks for the belt run and storing them correctly
- ◆ selecting menu items
- ◆ placing equipment, cutlery and condiments on the tray
- ◆ presenting food items correctly on plates or food containers
- ◆ checking trays
- ◆ restocking as required
- ◆ putting trays on to the conveyor belt
- ◆ storing unused items

| What some of the words in this Unit mean |                               |
|--|-------------------------------|
| <b>Cutlery</b>                           | disposable and non-disposable |
| <b>Crockery</b>                          | disposable and non-disposable |
| <b>Napkins</b>                           | disposable and non-disposable |
| <b>Accompaniments</b>                    | for example, bread items      |

**Unit DR3X 04 (1FS6)**

**Assemble meals for distribution via conveyor belt**

**Element 1 (1FS6.1)**

**Prepare conveyor belt ready for run**

| <b>What you must do (circled numbers must be observed)</b> |   | <b>Assessor initials/date</b> |
|--|---|-------------------------------|
| ①  | Check that the conveyor belt is clean, undamaged and ready for use                                      |                               |
| ②  | Check that <b>service equipment</b> is clean, undamaged and located correctly ready for use             |                               |
| ③  | Assemble sufficient <b>stocks</b> for the belt run and store them in line with food safety requirements |                               |
| ④  | Select the correct menu display ready for use   |                               |

| <b>What you must cover (minimum requirement for observation in italic and bold)</b>        | <b>Activity/Evidence (insert tick or supplementary reference)</b> |          |          |          |          |          |
|--|---|----------|----------|----------|----------|----------|
|  | <b>1</b>  | <b>2</b> | <b>3</b> | <b>4</b> | <b>5</b> | <b>6</b> |
| Evidence for the remaining points may be assessed through questioning or witness testimony |   |          |          |          |          |          |
| <b><i>Service equipment, at least four required from the following:</i></b>                |   |          |          |          |          |          |
| bain marie   |   |          |          |          |          |          |
| trolleys   |   |          |          |          |          |          |
| service utensils   |   |          |          |          |          |          |
| trays  |   |          |          |          |          |          |
| crockery   |   |          |          |          |          |          |
| cutlery  |   |          |          |          |          |          |
| napkins  |   |          |          |          |          |          |
| <b><i>Stocks, at least two required from the following:</i></b>                            |   |          |          |          |          |          |
| food items   |   |          |          |          |          |          |
| drink items  |   |          |          |          |          |          |
| condiments   |   |          |          |          |          |          |
| accompaniments   |   |          |          |          |          |          |

**Unit DR3X 04 (1FS6)****Assemble meals for distribution via conveyor belt****Element 1 (1FS6.1)****Prepare conveyor belt ready for run**

| <b>Candidate name:</b> |                 | <b>Assessor initials/date</b> |
|------------------------|-----------------|-------------------------------|
| <b>No</b>              | <b>Activity</b> |                               |
| 1                      |                 |                               |
| 2                      |                 |                               |
| 3                      |                 |                               |
| 4                      |                 |                               |
| 5                      |                 |                               |
| 6                      |                 |                               |

**Unit DR3X 04 (1FS6)**

**Assemble meals for distribution via conveyor belt**

**Element 2 (1FS6.2)**

**Assemble tray sets on the conveyor belt**

| <b>What you must do (circled numbers must be observed)</b> |  | <b>Assessor initials/date</b> |
|--|--|-------------------------------|
| ①  | Put the quantity and type of food <b>service equipment</b> , cutlery and condiments on the trays, as specified |                               |
| ②  | Make sure the trays fully meet menu specifications   |                               |
| ③  | Present food correctly on the plates/food containers   |                               |
| ④  | Maintain levels of <b>stock</b> and <b>service equipment</b> during the belt run                               |                               |
| ⑤  | Reject any trays that do not meet the menu specifications, and report them to the proper person                |                               |
| ⑥  | Put the tray in the correct trolley for transportation   |                               |
| ⑦  | Transport food trolleys safely to the appropriate area for distribution  |                               |
| ⑧  | Store any surplus stock items correctly and safely   |                               |

| <b>What you must cover (minimum requirement for observation in italic and bold)</b>        | <b>Activity/Evidence</b><br>(insert tick or supplementary reference) |          |          |          |          |          |
|--|--|----------|----------|----------|----------|----------|
|  | <b>1</b>   | <b>2</b> | <b>3</b> | <b>4</b> | <b>5</b> | <b>6</b> |
| Evidence for the remaining points may be assessed through questioning or witness testimony |  |          |          |          |          |          |
| <b><i>Service equipment, at least four required from the following:</i></b>                |  |          |          |          |          |          |
| bain marie   |  |          |          |          |          |          |
| trolleys   |  |          |          |          |          |          |
| service utensils   |  |          |          |          |          |          |
| trays  |  |          |          |          |          |          |
| crockery   |  |          |          |          |          |          |
| cutlery  |  |          |          |          |          |          |
| napkins  |  |          |          |          |          |          |
| <b><i>Stocks, at least two required from the following:</i></b>                            |  |          |          |          |          |          |
| food items   |  |          |          |          |          |          |
| drink items  |  |          |          |          |          |          |
| condiments   |  |          |          |          |          |          |
| accompaniments   |  |          |          |          |          |          |

**Unit DR3X 04 (1FS6)****Assemble meals for distribution via conveyor belt****Element 2 (1FS6.2)****Assemble tray sets on the conveyor belt**

| <b>Candidate name:</b> |                 | <b>Assessor initials/date</b> |
|------------------------|-----------------|-------------------------------|
| <b>No</b>              | <b>Activity</b> |                               |
| 1                      |                 |                               |
| 2                      |                 |                               |
| 3                      |                 |                               |
| 4                      |                 |                               |
| 5                      |                 |                               |
| 6                      |                 |                               |

|   |   |
|---|---|
| <b>What you must know for the Unit</b>                            |   |
| <b>Element 1 (1FS6.1) Prepare conveyor belt ready for run</b>     |   |
| K1  | Safe and hygienic working practices for preparing the conveyor belt ready for use and why these are important             |
| K2  | Why waste must be handled and disposed of correctly   |
| K3  | How to clean out food temperature control checks and why these checks are important                                       |
| K4  | How to clean the conveyor belt ready for use  |
| K5  | Why a constant stock of food service items should be maintained   |
| K6  | The types of unexpected situations that may occur when you are preparing the conveyor belt and how to deal with these     |
| <b>Element 2 (1FS6.2) Assemble tray sets on the conveyor belt</b> |   |
| K7  | Safe and hygienic working practices for the assembly of tray sets on the conveyor belt and why these are important        |
| K8  | How to report faults with equipment   |
| K9  | How to operate conveyor belt machine  |
| K10   | What the production requirements are for the session ie number and type of meal to be assembled                           |
| K11   | How to interpret specifications for tray lay out menus and special meal variations  |
| K12   | The types of unexpected situations that may occur when you are assembling and presenting meals and how to deal with these |

Knowledge evidence retained

Assessor signature: \_\_\_\_\_

Date: \_\_\_\_\_

| Candidate name: |                        | Assessor initials/date |
|-----------------|------------------------|------------------------|
| Ref             | Supplementary evidence |                        |
| A               |                        |                        |
| B               |                        |                        |
| C               |                        |                        |
| D               |                        |                        |
| E               |                        |                        |
| F               |                        |                        |
| G               |                        |                        |
| H               |                        |                        |



Assessor Feedback