

**Unit DR7J 04 (1P & C1)      Package food for delivery**

This Unit has the following element:

**Element 1 (1P & C1.1)              Pack food for delivery**

**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 DR7J 04 (1P & C1)      Package food for delivery**

### **Unit Summary**

This Unit is about packing food for delivery, including hot, cold and all other food kept at room temperature. It also covers clearly and accurately labelling the packs, as well as what quality aspects to look for in both the food and the packs.

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

- ◆ checking that food has been prepared properly
- ◆ packing and sealing food
- ◆ labelling food
- ◆ loading food into containers
- ◆ cleaning and clearing away

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<b>What you must do (circled numbers must be observed)</b>		<b>Assessor initials/date</b>
Evidence for the remaining points may be assessed through questioning or witness testimony		
①	Make sure all <b>food</b> has been prepared correctly	
②	Pack and seal <b>food</b> to organisational and legal requirements	
③	Accurately and clearly label all packed <b>food</b>	
④	Load packed <b>food</b> into the correct containers ready for collection	
⑤	Clean packaging areas and equipment to organisational and legal standards after use	

<b>What you must cover (minimum requirement for observation in italic and bold)</b>	<b>Activity/Evidence</b> (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>Food, at least one required from the following:</i></b>						
hot food						
cold food						

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

## Unit DR7J 04 (1P & C1)      Package food for delivery

### What you must know for the Unit

#### For the whole Unit

K1	Why it is important to ensure food is prepared to the organisational standards for appearance and temperature before packing
K2	What quality points to look for in prepared meals
K3	How and why dishes should be correctly and clearly labelled
K4	Why it is important to keep packing areas and equipment hygienic when packing food for delivery
K5	Why time and temperature are important when packing food for delivery
K6	What the main contamination threats are when packing food for delivery
K7	Why it is important to ensure that packaging materials are not damaged before packing food
K8	What problems can commonly occur with the packing of food, and how to identify them
K9	What problems can commonly occur with the quality of food, and how to identify them

Knowledge evidence retained

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

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

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

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Assessor Feedback