

Unit DT12 04 (2FS3)

Provide a silver service

This Unit has the following elements:

Element 1 (2FS3.1)

Silver serve food

Element 2 (2FS3.2)

Clear finished courses

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:** _____

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Unit Summary

This Unit is about silver serving various foods including soups and sauces, bread rolls and potatoes, meat and poultry, vegetables and sweets. This Unit also covers clearing finished courses including cutlery, crockery and other table items such as ashtrays and glassware.

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

- ◆ making sure that service equipment is clean, undamaged and ready for service
- ◆ apportioning and arranging food for easy service to customers
- ◆ clearing away finished courses and used crockery
- ◆ making sure that all food debris is cleared from the table
- ◆ checking that crockery, cutlery and other table items are in place

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Element 1 (2FS3.1)

Silver serve food

What you must do (circled numbers must be observed)		Assessor initials/date
①	Make sure that service equipment is clean and undamaged and ready for service according to the service operation	
②	Make sure that the food that you serve is of the type and quantity required and that it is arranged allowing for easy service	
③	Portion, serve and arrange the food items using the recommended service equipment	
④	Deal with surplus food items and used service equipment appropriately	
⑤	Carry out your work with the minimum of disturbance to customers	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Service equipment, at least two required from the following:</i>						
dishes/liners/flats						
service cutlery/silverware						
service cloths/linen						
<i>Service operation, at least one required from the following:</i>						
function silver service						
restaurant silver service						
buffet/carvery silver service						
<i>Food items, at least four required from the following:</i>						
soups						
gravies/sauces						
bread rolls/potatoes/other solid items						
sliced meat/poultry						
rice/vegetables/other small chopped items						
pies/tarts/flans/gateaux						
puddings/spooned desserts						
cheese						

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Element 1 (2FS3.1)

Silver serve food

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

Unit DT12 04 (2FS3)

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Element 2 (2FS3.2)

Clear finished courses

What you must do (circled numbers must be observed)		Assessor initials/date
①	Clear finished courses from the table at the appropriate time according to the service operation	
②	Clear finished courses and used crockery and cutlery systematically with assistance from other service staff	
③	Check crockery, cutlery and other table items and replace or remove them as appropriate	
④	Clear waste and food debris from the table in line with the service operation	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Courses, all are required from the following:</i>						
starter						
main course						
dessert						
<i>Service operation, at least one required from the following:</i>						
function silver service						
restaurant silver service						
buffet/carvery silver service						
<i>Table items, at least two required from the following:</i>						
glassware						
condiments and accompaniments						
table decorations						

Unit DT12 04 (2FS3)**Provide a silver service****Element 2 (2FS3.2)****Clear finished courses**

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

Unit DT12 04 (2FS3)**Provide a silver service**

What you must know for the Unit	
Element 1 (2FS3.1) Silver serve food	
K1	Safe and hygienic working practices when providing a silver service
K2	Why it is important to be familiar with the available menu items
K3	What the operational procedures for serving courses are
K4	What food has to be carefully portioned during service
K5	Why care has to be taken to serve and arrange food correctly
K6	Why care should be taken to avoid accidents
K7	Why and to whom all customer incidents should be reported
K8	The types of unexpected situations that may occur when providing silver service and how to deal with these
Element 2 (2FS3.2) Clear finished courses	
K9	Safe and hygienic working practices when clearing finished courses
K10	What the operational procedures for clearing finished courses are
K11	Why and to whom any incidents or accidents should be reported
K12	What the hygiene aspects are to clearing tables
K13	The types of unexpected situations that may occur when clearing courses and how to deal with these

Knowledge evidence retained

Assessor signature: _____ **Date:** _____

Unit DT12 04 (2FS3)**Provide a silver service**

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

Assessor Feedback