

# SFHSS28

## Prepare, cook and assemble food for service



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### Overview

This standard describes the competence required to prepare food, possibly by defrosting, and hold it ready for use at the correct temperature. It also covers preparing and portioning food, and then cooking or reheating it and assembling it for service. Finally it covers disposing of food that has not been served within a specified period of time.

Users of this standard will need to ensure that practice reflects up to date information and policies.

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### Performance criteria

*You must be able to:*

- P1 ensure that food preparation, cooking and storage areas are hygienic and ready for use
- P2 ensure that equipment and utensils are clean and ready to use
- P3 check that food items are of the type, quality and quantity required
- P4 if appropriate, defrost food items and remove and dispose of packaging correctly
- P5 hold food stocks, ready for use, at the correct temperature
- P6 dispose of waste correctly, in line with the food hygiene regulations
- P7 deal with unexpected situations effectively and inform the proper person where necessary
- P8 carry out work in an efficient manner, in line with legal requirements and suitable workplace procedures
- P9 ensure that food preparation, cooking and storage areas are hygienic and ready for use
- P10 prepare and portion food products ready for cooking
- P11 cook or re-heat food products at the specified temperature, in line with product
- P12 assemble cooked food products, with the correct portion of other ingredients, in line with product requirements
- P13 hold food products at the correct temperature ready for service
- P14 dispose of any food products not served within the specified period of time
- P15 deal with unexpected situations effectively and inform the proper person where necessary
- P16 carry out work in an efficient manner, in line with legal requirements and suitable workplace procedures

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### Knowledge and understanding

*You need to know and understand:*

- K1 why it is important to keep preparation, cooking, storage areas and equipment hygienic
- K2 why food not for immediate consumption should be cooled rapidly or maintained at a safe temperature after cooking
- K3 what the main contamination threats are when preparing food for service
- K4 why cooked and assembled products should be maintained at the correct temperature before service
- K5 why waste must be disposed of correctly
- K6 what foods can commonly present problems for those that suffer from severe allergic reactions
- K7 what action you can take to prevent allergic reactions

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### Additional Information

#### External Links

This standard links with the following dimension within the NHS Knowledge and Skills Framework (October 2004):

Dimension: HWB10 Products to Meet Health and Wellbeing Needs

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