



Hospitality and Catering

Counter and takeaway services

Lesson 5

Master the job role of counter and takeaway service in hospitality and catering with this course.





Portion control

Standardisation is where every product is the same all of the time.

Every portion is standard.

Every portion has the same nutritional content.





Importance of portion control

- Customer satisfaction – they know what they are getting
- No waste
- More profitable
- Easy to label





Food labelling

Exact labelling of food ingredients is a legal requirement.



Food labelling

Customers have a right to know what they are eating.

This is a legal standard and is enforced.

A large, light blue circular graphic on the right side of the slide. Inside the circle, the words "GLUTEN FREE" are written in large, bold, orange-brown letters that look like cookies. The letters are arranged in two rows: "GLUTEN" on the top row and "FREE" on the bottom row. The letters have a slightly textured, baked appearance.



Dangers of false labelling

Products may contain ingredients that cause allergic reactions.

Allergic reactions are harmful and can cause death.





Religious beliefs

Some religions do not eat certain things because of their beliefs.

Muslims and Jewish people do not eat Pork.

They will be offended if your dishes included these items.

Ice creams and powdered sauces can include gelatin, which can come from pork bones.





Religious beliefs

Muslims will eat chicken and lamb but it must be 'Halal'

'Halal' means that it has been blessed by a priest and prepared in a specific way.





Revision Activity 5

**Name two reasons to
have portion control?**