



Hospitality and Catering

# Prepare and clear service areas

## Lesson 1

Recognise the importance of preparing and clearing service areas in hospitality and catering with this course.





# Learning Objectives

- Identify personal hygiene standards required by an employee
- Summarise what cleaning equipment is required
- List equipment required to be checked and turned on for service
- Describe areas and equipment required to be cleaned before use
- Recognise how to set up for informal dining
- Define how to set up for informal dining
- Understand how to clear tables formally





# Learning Objectives

- Explain the usage of dishwasher and glasswasher machines
- Describe how to dispose of broken glass
- Recognise safe manual handling practices
- Understand PPE, fire safety and health and safety basic requirements
- Understand food safety requirements
- Recognise the importance of communication
- Summarise what end of shift clearing, cleaning and security tasks should be performed





# It is all about being safe and hygienic

It is top priority to prepare and clear service areas, safety and hygienically.





**Check personal  
hygiene before  
you start work.**





**Hair is tied  
back, or short  
hair is brushed  
and tidy.**





**Showered and  
use deodorant.**





**Clean and tidy  
uniform and  
shoes.**







**No excess  
jewellery  
usually only a  
plain wedding  
ring is allowed.**





**Not too much  
make up.**





**Wash hands  
regularly at  
work.**





# Revision Activity 1

**What jewellery can be worn?**