



Hospitality and Catering

# Prepare and clear service areas

## Lesson 5

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





# Establishment rules – UK law

- Manual Handling
- PPE
- Health and safety
- Food safety
- Fire safety





# Manual Handling

- Always bend knees not your back when lifting.
- Never lift too much, too quickly.





# PPE

- Rubber gloves for using bleach.
- Thin latex gloves for cleaning surfaces.





# PPE

- Plastic apron to cover uniform when cleaning
- Protective eye wear for glass and chemicals





# Health and safety

Know the in and out doorways to the kitchen.





# Health and safety

Watch out for hazards – for example, broken furniture and bad working practices.

Report hazards and risks to your supervisor.





# Health and safety

It is important to try to always use trays to clear tables to prevent accidents.







# Food safety

Check refrigerator temperatures

1 to 5°C.

Drinks cabinets and cold food counters  
must remain cool.





# Fire safety

Check fire exits are not blocked.

Clear excess rubbish into outside bin collection areas.





# Fire safety

Report risks and hazards.

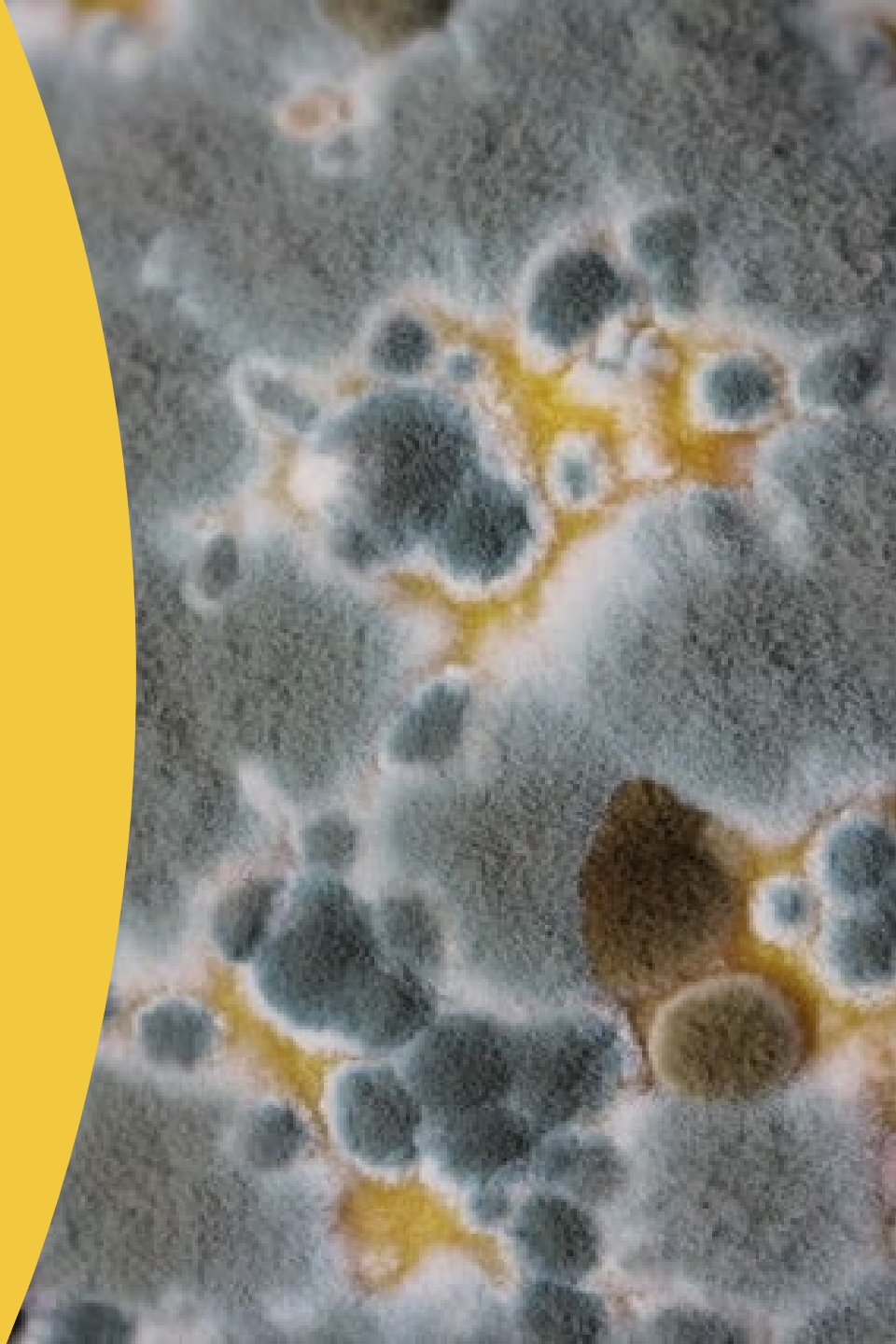
Check fire extinguishers are working and located in the correct place.





# Food safety

Check the best before and use by date of the food and drink and dispose of any out of date produce.





# Food Safety – empty bins regularly

- Prevents pests like mice and rats
- Prevents bacterial growth
- Stops bad smells in the dining area
- Maintains standards and prevent accidents





# Revision Activity 5

**What temperature should food in a refrigerator be?**