



Hospitality and Catering

# Counter and takeaway services

## Lesson 4

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





**Good hygiene  
and cleanliness is  
essential.**





# Wash hands when you can

This prevents cross  
contamination.





# Cross contamination

Cross contamination is where dirt and bacteria are transferred from one place to another.





# Cross contamination is dangerous

Counter service is fast and busy.

It is easy to forget about hygiene.

It can cause food poisoning.





# Preventing cross contamination

- Wear gloves
- Wear an apron
- Wash hands regularly





# Preventing cross contamination

- Change and wash service utensils regularly
- Clean and sanitise service areas between each customer





# Separate your utensils

Use separate utensils for different food products:

- Raw meat
- Cooked meat
- Vegetarian







# Separate your utensils

- This is the law
- Prevents food poisoning





# Chopping boards

In some cafes you will be preparing food fresh. It is important that you prepare the right food on the right coloured chopping board.





# Chopping board colours

Yellow – cooked meat

Green – salad product

White – bread and dairy products

Red – raw meat





# Revision Activity 4

**What different chopping boards should be used?**