



Hospitality and Catering

Counter and takeaway services

Lesson 6

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





Stock control

Make sure that what is cooked first is served first.

Very important in fast food outlets where food is ready before the customer orders.





Using stock control

Ensures food is kept at the correct temperature.

The standard of the food is maintained.

There is reduced wastage.





Poor stock control

Food can cause food poisoning if it is left too long.

Product becomes sub standard.

Too much waste is created.





Stock control of supplies

Control of stock items is also important. If used correctly then nothing will go out of date. It is illegal to sell food products that are passed their used by dates.





Revision Activity 6

What can poor stock control lead to?