



Hospitality and Catering

Prepare and serve hot drinks

Lesson 2

Become competent in preparing and serving hot drinks in the hospitality and catering industry with this course.





**Food safety
standards
should
always take
priority.**





Drinks need to be safe too

Food safety standards include drinks too.

Check your refrigerators are between 1-5 °C





Rubbish bins

Empty all bins regularly.

Paper cups can build up and become a hazard.





Wash and sanitise

Clean all surfaces with hot soapy water.

Clean, sanitise and then wipe again.

This prevents cross contamination.





Correct storage of ambient temperature items

Use sealed containers for all your ambient temperature items:

- Coffee/Teas
- Biscuits
- Sugar and sweetener





Crockery

Make sure you have a clean supply of crockery for service.

Regular collection and cleaning of used crockery is essential.

Check for crack and breakages.





Cutlery

Ensure that customers can access spoons and other drink mixing items.





Keep accompaniments restocked

- Sugar and sweeteners
- Chocolate shavings – for hot chocolate
- Cinnamon powder – for coffee
- Milk/cream
- Lemon slices – for teas





Revision Activity 2

What should you make sure is kept restocked?