Unit 303: Contribute to business success

Activity 10: Matching how technology supports kitchen operations

Working individually, match how technology can support each of the listed kitchen operations and pieces of equipment to improve efficiency.

Kitchen operations		Kitchen equipment	
Rostering		Digital control panels	
Menu database		Programmable equipment	
Ordering systems		Temperature probes	
Stock control systems		Combination cooking	
Label/dating systems		Pressurised systems	
Staff training		Remote access apps	
Food safety management system		Digital connection equipment	

Time saving	Easy cooking control	Support profitability	Supports sustainability
Real-time information	Reduces need for highly skilled staff	Manages food safety	Tracks data