Unit 303: Contribute to business success

# Activity 3: SOPs

Working individually write a standard operating procedure (SOP) for three of the following kitchen activities:

* Assembling and using a food processor
* Cleaning a refrigerator
* Probing hot items
* Cleaning and sanitising food contact surfaces
* Cooling cooked food
* Receiving a delivery of frozen items
* Closing down procedure for the kitchen at the end of the day
* Disposing of waste

When working in a professional kitchen, implement your SOPs to assess how easy they are to follow and to complete a review to identify any stages omitted or ways to develop them.