

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.