

Unit 306: Monitoring and supervision of food safety

Activity 15: FIFO

A food waste log in the kitchen has identified a lot of high-risk chilled food being disposed of because it was beyond its use by date. You observe both the chefs and kitchen porters using and storing the food and recognise why there is so much waste.

How are you going to address the problem and prevent waste?

Outline the main roles and responsibilities of a supervisor to ensure the correct storage of food: