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 |