

Unit 303: Contribute to business success

Activity 5: Benefits of legislative compliance

Working individually, outline how the business is demonstrating legislative compliance and the specific benefits to both the business and the employees for the following scenarios:

- a) A restaurant has listed the ingredients on the menu to inform customers of the allergens in each dish. The staff have also received comprehensive training and the chef provides a daily menu briefing for both the kitchen and restaurant teams.
- b) All new employees attend induction training before starting their job in the kitchen. They are provided with a staff handbook that has activities to check their understanding of policies, practices and procedures which is reviewed as part of their probationary period.
- c) A national branded restaurant has a SOP manual produced by head office on procedures for: preparing and serving all menu items, opening and closing, health and safety, food safety, cleaning, personal hygiene and pest control.
- d) The kitchen team have received training from the supplier on the chemicals used in the kitchen. It has included practical activities on using the chemicals, posters to be displayed around the kitchen and a folder containing information sheets on each of the chemicals being used.
- e) The kitchen team are required to complete temperature logs when on duty to record equipment and food temperatures as well as date labelling all food items and recording waste. The chef de partie is responsible for checking the log and records are completed and filed.