Unit 303: Contribute to business success

# Activity 6: Legislative compliance in own section

Working individually complete the table with examples of a chef’s de partie’s responsibilities and how they can demonstrate compliance when manging a section in the kitchen.

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|  | **Areas of responsibility** | **How compliance is demonstrated** |
| **Employment law** |  |  |
| **Temperature controls** |  |  |
| **Food safety** |  |  |
| **Safe use of equipment** |  |  |
| **Supervision** |  |  |
| **Training** |  |  |
| **Posters** |  |  |
| **Internal social media platforms** |  |  |