

Workplace Procedures

In any workplace, there will be procedures that all staff are required to follow. In a catering environment, there may be additional procedures that need to be followed carefully to keep everyone safe. New staff members should be taught these procedures when they start.

These may include:



Health and Safety



Select correct cleaning products



Turn off power/energy supply



Disassemble and reassemble basic kitchen equipment



Complete relevant documentation



Store food and equipment correctly and safely