	\ '	Being a member of a leam or crew	Attending department meetings	Helping other staff and customers	Following instructions from a manager	KEY SKILLS	Identifying a Solving a Reviewing metho problem used to solve pro					I M P R O
	Understanding the importance of cleanliness	How to deal politely with customers			Е	WORK SKILLS	WORK SKILLS How to serve food				new skills (you have gained (V I NG O
			Preparing and clea areas for table serv			WORK TASKS	Cleaning cloakrooms		Vashing ots			W N L
E M P L O Y A	Understanding the importance of good appearance Getting on well with	How to take clear telephone messages	Answering the telephone						Tidying and cleaning surfaces in the kitchen	How to present food attractively	Meeting targets and deadlines	EARNING & PEG
B L I T Y	many different types of people Being punctual and reliable	How to present yourself and	Welcoming guests						Simple preparation of food, e.g. vegetables	How to operate rules of food safety	Identifying	RFORMANCE
S K - L L S	Showing initiative Having a positive attitude	give a good impression	Packing take- away food						Unloading deliveries	How to lift properly	Receiving and checking stocks	A P P L I C A T
	Being flexible	Providing									Reporting on stock checks	1 0 N
	Following a dress or uniform code		How to keep the place clean and tidy - good housekeeping How to use utensils and equipment safely How to avoid accidents How to maintain a hygienic environment								Using tills and giving change	O F N U
		Communicating Speaking clearly and politely to customers Reading information Taking part in discussions with politely to customers Information Speaking clearly and politely to customers Information Speaking part in discussions with Information Speaking clearly and politely to customers Information Speaking part in discussions with Information Informati										M B E R