





## KITALE NATIONAL POLYTECHNIC

QUALITY MANAGEMENT SYSTEM BASED ON ISO 9001:2015 STANDARD

### CATERING SECTION QUALITY OBJECTIVES

KNP/QO/CS/04

Authorized by: _____ Principal	Sign: 	Date: <u>25<sup>TH</sup> OCT 2021</u>
Issued by: _____ Management Representative	Sign: 	Date: <u>25<sup>TH</sup> OCT 2021</u>

**CATERING SECTION**  
**QUALITY OBJECTIVES FOR THE FY 2021-2022**

<b>Objective</b>	<b>Who will be responsible?</b>	<b>What will be done?</b>	<b>When will it be completed?</b>	<b>What resources will be required?</b>	<b>How will the results be monitored and evaluated?</b>
<i>State a measurable quality objective addressing any of the dimensions of quality product/ service</i>	<i>Give the title of the person to ensure that the quality objective is achieved (the process owner)</i>	<i>State activities to be undertaken to ensure that the quality objective is achieved</i>	<i>For every activity in column3 indicate when it will be completed</i>	<i>Indicate the resources required to undertake the activities in column3</i>	<i>Indicate how results will be monitored and evaluated that you've met the quality objective</i>
To adhere 100% to the polytechnic meal service timetable by June 2022	Cateress	Co-ordinate with suppliers for timely supply of goods, materials and equipment.	At the end of the term.	<ul style="list-style-type: none"> <li>- Funds</li> <li>- Personnel.</li> <li>- Infrastructure.</li> <li>- Materials and Equipment.</li> </ul>	-Observation of meal timetable.
To adhere 100% to the polytechnic menu by June 2022	Cateress	Supervision of staffs.	End of the term.	<ul style="list-style-type: none"> <li>- Funds</li> <li>- Personnel.</li> <li>- Infrastructure.</li> <li>- Materials and Equipment.</li> </ul>	-Observation of the menu.
To maintain high standard of cleanliness at the catering areas of polytechnic by june 2022	Cateress	Supervision of staffs.	End of term	<ul style="list-style-type: none"> <li>- Funds</li> <li>- Personnel.</li> <li>- Infrastructure.</li> <li>- Materials and Equipment.</li> </ul>	<ul style="list-style-type: none"> <li>-Physical Observation</li> <li>-Review of cleaning records</li> </ul>

**PREPARED BY: HEAD OF CATERING SECTION.**

**APPROVED BY: THE PRINCIPAL**

**DATE: 25<sup>TH</sup> OCTOBER 2021.**