



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **SITHFAB001A Clean and tidy bar areas**

**Release: 1**

## **SITHFAB001A Clean and tidy bar areas**

### **Modification History**

Not applicable.

### **Unit Descriptor**

This unit describes the performance outcomes, skills and knowledge required to provide general assistance in a bar area. It includes the skills to clean and tidy bars and public areas, including collecting glasses and interacting with customers. It does not include the preparation and service of alcoholic beverages which is found in the unit SITHFAB002A Operate a bar. Some States and Territories will have legislative requirements in relation to the service of alcohol.

### **Application of the Unit**

This unit reflects the role of a bar useful or may be part of the role of a bar attendant in various hospitality establishments where alcoholic beverages are served such as bars, restaurants and hotels. Persons undertaking the role of bar useful work as part of a team under direct supervision. Bar attendants may work as part of a team but with some autonomy and responsibility for own outcomes.

### **Licensing/Regulatory Information**

Not applicable.

### **Pre-Requisites**

This unit must be assessed after the following prerequisite unit:  
SITXOHS002A Follow workplace hygiene procedures.

### **Employability Skills Information**

The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

## Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where **bold italicised** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

## Elements and Performance Criteria

### Elements and Performance Criteria

Element	Performance Criteria
1 Clean bar and equipment.	<p>1.1 Clean <b>bar surfaces and equipment</b> according to enterprise standards and hygiene regulations, in consultation with other bar attendants and with minimum disruption to bar operations.</p> <p>1.2 Operate equipment according to manufacturer instructions and enterprise procedures.</p> <p>1.3 Check condition of utensils and glassware during the cleaning process for dirty or damaged items.</p> <p>1.4 Safely dispose of broken and cracked items and other waste according to enterprise procedures and environmental considerations.</p>
2 Clean and maintain public areas.	<p>2.1 Identify <b>public areas</b> that require cleaning or maintenance promptly and take appropriate action.</p> <p>2.2 Clear empty and unwanted glasses on a regular basis with minimum disruption to customers.</p> <p>2.3 Clean and prepare tables and public areas hygienically according to enterprise requirements.</p> <p>2.4 Interact with customers, where appropriate, to enhance customer service.</p>

## Required Skills and Knowledge

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

operation of bar equipment, including glass washer

safe and appropriate use of cleaning equipment and chemicals

other safe work practices and hygiene issues specific to bar operations

logical and efficient work flow

problem-solving skills to deal with minor problems, such as spillages and stains

communication skills to liaise with other team members, clarify requirements, provide information and listen to and interpret information and non-verbal communication

numeracy skills to calculate quantities for cleaning materials

literacy skills to read instructions on equipment and cleaning materials.

The following knowledge must be assessed as part of this unit:

requirements of the relevant state or territory Liquor Act in relation to general licensing requirements and responsibilities of individual staff members

requirements of the state or territory Health Act in relation to basic hygiene requirements in bar areas.

## Evidence Guide

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

### **Critical aspects for assessment and evidence required to demonstrate competency**

Evidence of the following is essential:

ability to maintain the cleanliness and tidiness of bar area during normal operating conditions within appropriate timeframes

ability to follow enterprise bar cleaning procedures safely and hygienically.

### **Context of and specific resources for assessment**

Assessment must ensure:

access to a fully equipped bar, including current industry equipment, as defined in the Assessment Guidelines

access to an appropriate range of cleaning equipment and chemicals

industry-realistic conditions, such as typical bar staff to customer ratios.

## Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

direct observation of the candidate cleaning and maintaining bar area and public area

written or oral questions to test knowledge of hygiene, relevant legislation and OHS issues

review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

SITHFAB002A Operate a bar

SITHFAB009A Provide responsible service of alcohol.

## Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts. Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

## Range Statement

### RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

**Bar surfaces and equipment** include:

- service counters
- beer, wine and post-mix service points
- cash register and related equipment
- refrigeration equipment
- ice machines
- blenders
- coffee machines
- utensils
- glassware
- food containers for garnishes and chips
- glass-washers.

**Public areas** may be indoor or outdoor and include:

- bar areas
- restaurant areas
- function areas
- gaming areas.

## Unit Sector(s)

Hospitality

## Competency field

Food and Beverage