



Australian Government

SITHFAB101 Clean and tidy bar areas

Release 1

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Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

Version	Comments
1.0	E Replaces and is equivalent to SITHFAB001C Clean and tidy bar areas. Re-worked Elements, Performance Criteria, Required Skills and Knowledge to more fully articulate content.

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to clean bars and public areas, clear and clean glasses and to safely dispose of waste.

Application of the Unit

This unit applies to any hospitality organisation which operates a bar including hotels, restaurants, clubs, cafes, and wineries.

It applies to people who work with very little independence and under close supervision including those commonly known as "bar useful". It can also apply to bar attendants.

Licensing/Regulatory Information

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Pre-Requisites

This unit must be assessed after the following prerequisite unit:	
SITXFSA101	Use hygienic practices for food safety

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

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|---|---|
| 1. Clean bar and equipment. | <p>1.1 Select and prepare <i>cleaning agents and chemicals</i> according to product instructions.</p> <p>1.2 Clean <i>bar surfaces and equipment</i> according to organisational standards, food safety procedures and with minimum disruption to bar attendants.</p> <p>1.3 Operate equipment according to manufacturer instructions.</p> <p>1.4 Check condition of utensils and glassware during the cleaning process for dirty or damaged items.</p> <p>1.5 Dispose of broken or chipped serviceware, within scope of responsibility, and report losses to supervisors.</p> |
| 2. Clean and maintain public areas. | <p>2.1 Identify <i>public areas</i> that require cleaning or maintenance 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 organisational requirements.</p> <p>2.4 Interact with customers to enhance customer service.</p> |
| 3. Work safely and reduce negative environmental impacts. | <p>3.1 Use cleaning agents, chemicals and <i>cleaning equipment</i> safely and according to manufacturer instructions.</p> <p>3.2 Use <i>personal protective equipment</i> and safe manual handling techniques when cleaning equipment and premises.</p> <p>3.3 Use energy, water and other resources efficiently to reduce negative environmental impacts.</p> <p>3.4 Sort general waste from <i>recyclables</i> and dispose of them in designated recycling bins.</p> <p>3.5 Safely dispose of all bar waste, especially <i>hazardous substances</i>, to minimise negative environmental impacts.</p> |

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills

- communication skills to discuss and confirm cleaning requirements with other team members
- literacy skills to:
 - read and comprehend workplace documents or diagrams that interpret the content of:
 - cleaning schedules
 - safety procedures
 - Material Safety Data Sheets (MSDS) and product instructions for cleaning agents and chemicals
 - manufacturer's instructions for equipment
 - write simple notes to report broken serviceware
- numeracy skills to calculate the dilution requirements for chemicals and cleaning products
- problem-solving skills to identify and dispose of unsafe chipped or broken glassware
- teamwork skills to support bar staff by cleaning equipment, serviceware and utensils continuously for their availability
- technology skills to use automatic dish and glass washers.

Required knowledge

- different types of cleaning agents and chemicals for bar areas and equipment; their safe use and storage
- safe practices for using and storing hazardous substances
- content of MSDS for cleaning agents and chemicals or plain English workplace documents or diagrams that interpret the content of MSDS
- cleaning sanitising and disinfecting methods for:
 - bar floors, shelves and walls
 - bar equipment, serviceware and utensils
- correct use of personal protective equipment
- safe manual handling techniques for cleaning bar and public areas, especially bending, lifting and carrying heavy equipment
- general awareness of potential dangers associated with inert gases used in beverage dispensing systems, their impact on different workers and signage used for areas of restricted access
- environmental impacts of cleaning bars, public areas and equipment and minimal impact practices to reduce these especially those that relate to water and energy use
- correct and environmentally sound disposal methods for bar waste including hazardous substances and recyclable glass and plastic bottles and containers
- equipment used to clean bars, public areas and equipment:
 - essential features and functions
 - safe operational practices

- for the specific organisation:
 - contents of cleaning schedules
 - standards of presentation for the premises
 - procedures for reporting intoxicated persons.

Evidence Guide

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

Overview of assessment

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of the ability to:

- efficiently clean bars, public areas and equipment on multiple occasions according to cleaning schedules
- work safely and use resources efficiently to reduce negative environmental impacts
- work with speed and efficiency to complete cleaning tasks
- integrate knowledge of:
 - different types of cleaning agents and chemicals for bars, public areas and equipment
 - cleaning sanitising and disinfecting methods for bars, public areas and equipment
 - correct and environmentally sound disposal methods for waste and hazardous substances.

Context of and specific resources for assessment

Assessment must ensure use of:

- an operational commercial bar with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines; this may be a:
 - real industry workplace
 - simulated industry environment such as a training bar servicing customers
- industry-realistic ratios of bar staff to customers
- equipment used to clean bars, public areas and equipment
- a variety of commercial cleaning and sanitising agents and chemicals for cleaning bars, public areas and equipment
- commercial cleaning schedules
- safety procedures
- MSDS for cleaning agents and chemicals and or plain English workplace documents or diagrams that interpret the content of MSDS.

Method 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 individual cleaning a fully equipped bar
- inspection of public areas cleaned by the individual
- written or oral questioning to assess knowledge of:
 - different types of cleaning agents and chemicals
 - cleaning sanitising and disinfecting methods
 - disposal methods for waste and hazardous substances
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

Guidance information for assessment

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- BSBWOR203B Work effectively with others
- SITHFAB202 Operate a bar
- SITXCCS202 Interact with customers
- SITXWHS101 Participate in safe work practices.

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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Cleaning agents and chemicals include:

- automatic dishwasher:
 - liquid
 - powder
 - tablets
- bleach
- cleaning agents for specialised surfaces
- deodorisers
- dishwashing liquid
- disinfectants
- floor cleaners
- glass cleaner
- pesticides
- stainless steel cleaner and polish
- window cleaner.

Bar surfaces and equipment include:

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

Public areas may be indoor or outdoor and include:

- bar
- function
- gaming
- restaurant.

Cleaning equipment may include:

- brooms, brushes and dustpans
- buckets
- cleaning cloths
- dishwashers
- mops.

Personal protective equipment may include:

- face masks
- gloves
- goggles
- rubber aprons.

Recyclables may include:

- glass bottles and jars
- plastics
- paper and cardboard
- tin or aluminium containers
- fruit and vegetable matter.

Hazardous substances may include:

- chemicals
- cleaning agents.

Unit Sector(s)

Hospitality

Competency Field

Food and Beverage