



Australian Government

SITHKOP101 Clean kitchen premises and equipment

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	<p>N</p> <p>Replaces but is not equivalent to SITHCCC004B Clean and maintain kitchen premises.</p> <p>Title simplified. Unit has tighter focus on cleaning kitchens to avoid food safety issues. Some Performance Criteria removed which duplicated content of related unit SITHACS101 Clean premises and equipment. Re-worked Elements, Performance Criteria, Required Skills and Knowledge to more fully articulate content.</p> <p>Moved to new competency field – Kitchen Operations to better reflect the content of this unit.</p>

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to clean food preparation, storage areas and equipment in commercial kitchens to ensure the safety of food. It requires the ability to work safely and to use resources efficiently to reduce negative environmental impacts.

Application of the Unit

This unit is particularly important within a food safety regime and applies to all hospitality and catering organisations with kitchen premises including permanent or temporary kitchens or smaller food preparation areas. These can be found within restaurants, cafes, kiosks, cafeterias, clubs, hotels, attractions and in catering facilities.

It applies to kitchen personnel who work with very little independence and under close supervision including kitchen attendants and stewards. It can also apply to cooks and chefs in small organisations.

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.

- | | |
|---|---|
| 1. Clean and sanitise kitchen equipment. | 1.1 Select and prepare <i>cleaning agents and chemicals</i> according to product instructions.
1.2 Clean and sanitise <i>kitchen equipment</i> to ensure safety of food prepared and served to customers.
1.3 Store cleaned equipment in designated place. |
| 2. Clean serviceware and utensils. | 2.1 Sort <i>serviceware and utensils</i> and load dishwasher with appropriate items.
2.2 Hand wash any items not appropriate for dishwasher.
2.3 Dispose of broken or chipped serviceware, within scope of responsibility, and report losses to supervisors.
2.4 Ensure that sufficient supplies of clean, undamaged crockery are available at all times during the service period. |
| 3. Clean and sanitise kitchen premises. | 3.1 Follow organisational cleaning schedules.
3.2 Clean and sanitise <i>kitchen surfaces</i> and <i>food preparation and storage areas</i> to ensure the safety of food prepared and served to customers.
3.3 Clean areas of animal and pest waste and report incidents of infestation.
3.4 Follow <i>safety procedures</i> in the event of a chemical accident.
3.5 Sort and remove <i>linen</i> according to organisational procedures.
3.6 Sort and promptly dispose of <i>kitchen waste</i> to avoid cross contamination with food stocks. |
| 4. Work safely and reduce negative environmental impacts. | 4.1 Use cleaning agents, chemicals and <i>cleaning equipment</i> safely and according to manufacturer instructions.
4.2 Use <i>personal protective equipment</i> and safe manual handling techniques when cleaning equipment and premises.
4.3 Reduce negative environmental impacts through efficient use of energy, water and other resources.
4.4 Sort general waste from <i>recyclables</i> and dispose of them in designated recycling bins.
4.5 Safely dispose of all kitchen waste, especially <i>hazardous substances</i> , to minimise negative environmental impacts. |

Required Skills and Knowledge

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

Required skills

- communication skills to report and discuss the disposal of broken serveware and infestation incidents
- 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 serveware
- numeracy skills to calculate the dilution requirements for chemicals and cleaning products
- planning and organising skills to efficiently sequence the stages of cleaning kitchen equipment and premises
- problem-solving skills to:
 - identify and dispose of unsafe chipped or broken serveware
 - identify and report on pest infestations
 - recognise a chemical accident and follow safety procedures to avoid food contamination
- self-management skills to manage own speed, timing and productivity
- teamwork skills to support cooking staff by cleaning equipment, serveware and utensils continuously for their availability
- technology skills to use automatic dishwashers and reassemble kitchen equipment after cleaning.

Required knowledge

- hygiene and cross-contamination issues for kitchens and the importance and purpose of cleaning regimes
- different types of cleaning and sanitising products, chemicals for kitchens and equipment:
 - uses
 - safe use
 - safe 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:
 - kitchen floors, shelves and walls
 - kitchen equipment, serveware and utensils

- correct use of personal protective equipment
- safe manual handling techniques for cleaning equipment and premises, especially bending, lifting and carrying heavy equipment
- environmental impacts of cleaning commercial kitchens 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 kitchen waste including hazardous substances and recyclable glass and plastic bottles and containers
- equipment used to clean kitchen premises and equipment:
 - essential features and functions
 - safe operational practices
- for the specific organisation:
 - contents of cleaning schedules
 - contents of safety procedures for chemical accidents
 - reporting mechanisms for infestations
 - standards of presentation for the premises.

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 food preparation, storage areas, large and small equipment, serveware and utensils in commercial kitchens on multiple occasions according to cleaning schedules
- work safely and use resources efficiently to reduce negative environmental impacts
- integrate knowledge of:
 - different types of cleaning agents and chemicals for kitchens and equipment
 - cleaning sanitising and disinfecting methods for kitchens and equipment
 - correct and environmentally sound disposal methods for waste and hazardous substances
- complete cleaning tasks within commercial time constraints.

Context of and specific resources for assessment

Assessment must ensure use of:

- an operational commercial kitchen with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines; this can be a:
 - real industry workplace
 - simulated industry environment such as a training kitchen servicing customers
- equipment used to clean kitchen premises and equipment
- a variety of commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens
- commercial cleaning schedules
- safety procedures for chemical accidents
- 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 commercial kitchen and storage areas
- inspection of areas cleaned by the individual
- written or oral questioning to assess knowledge of:
 - the importance and purpose of cleaning regimes
 - 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:

- BSBSUS201A Participate in environmentally sustainable work practices
- BSBWOR202A Organise and complete daily work activities
- BSBWOR203B Work effectively with others
- SITXWHS101 Participate in safe work practices
- SITXWHS301 Identify hazards, assess and control safety risks
- TLIE1005A Carry out basic workplace calculations.

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.

Kitchen equipment includes:

- appliances
- cooking equipment
- dishwashers
- extraction fans
- garbage bins
- glasswashers
- measures
- mechanical food preparation equipment:
 - bowl choppers
 - commercial mixers food processors, blenders and attachments
 - mincers
 - slicing machines
- ovens
- scales
- thermometers.

Serviceware and utensils may include:

- chopping boards
- containers
- cooking utensils
- crockery
- cutlery

- dishes
 - glassware
 - graters
 - knives
 - pans
 - pots.
- Kitchen surfaces*** include:
- floors
 - shelves
 - walls.
- Food preparation and storage areas*** include:
- benches and working surfaces
 - cool rooms
 - cupboards
 - freezers
 - fridges
 - microwaves
 - ovens
 - storerooms
 - stoves.
- Safety procedures*** may relate to:
- disposal of contaminated food
 - first aid
 - treatment of food preparation area and equipment to avoid any risk to food.
- Linen*** may include:
- cleaning cloths
 - clothing
 - napkins
 - serving cloths
 - tablecloths
 - tea towels.
- Kitchen waste*** may include:
- animal fat
 - any used or out of date ingredient or food item
 - broken serviceware
 - cooking oils
 - food waste
 - ghee
 - grease
 - hazardous substances
 - oils
 - pest waste.
- Cleaning equipment*** may include:
- cloths
 - dishwashers
 - brooms, brushes and dustpans

- buckets
 - cleaning cloths
 - floor scrubbers or polishers
 - mops
 - pressurised steam and water cleaners
 - swabs
 - waste sink for 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:
- animal fat
 - chemicals
 - cleaning agents
 - cooking oils
 - ghee
 - grease.

Unit Sector(s)

Hospitality

Competency Field

Kitchen Operations