



**Australian Government**

# **SITHFAB001 Clean and tidy bar areas**

**Release: 1**

# SITHFAB001 Clean and tidy bar areas

## Modification History

Not applicable.

## Application

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

The unit applies to any hospitality organisation that 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 usefals'. The unit can also apply to bar attendants.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

## Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

## Competency Field

Food and Beverage

## Unit Sector

Hospitality

## Elements and Performance Criteria

### ELEMENTS

Elements describe the essential outcomes

1. Clean bar and equipment.

### PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 1.1. Select and prepare cleaning agents and chemicals according to work schedule and product instructions.
- 1.2. Clean bar surfaces and equipment according to organisational standards, food safety procedures and with minimum disruption to bar attendants.
- 1.3. Operate cleaning equipment according to manufacturer instructions.
- 1.4. Check condition of utensils and glassware during the cleaning process for dirty or damaged items.

- 1.5. Dispose of broken or chipped service-ware, within scope of responsibility, and report losses according to organisational procedures.
2. Clean and maintain public areas.
  - 2.1. Identify public areas that require cleaning or maintenance and take appropriate action.
  - 2.2. Clear empty and unwanted glasses on a regular basis with minimum disruption to customers.
  - 2.3. Clean and prepare tables and public areas hygienically according to organisational requirements.
  - 2.4. Interact with customers to enhance customer service.
3. Work safely and reduce negative environmental impacts.
  - 3.1. Use personal protective equipment and safe manual handling techniques when cleaning equipment and premises.
  - 3.2. Use energy, water and other resources efficiently to reduce negative environmental impacts.
  - 3.3. Sort general waste from recyclables and dispose of in designated recycling bins.
  - 3.4. Safely dispose of all bar waste, especially hazardous substances.

## Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

<b>SKILLS</b>	<b>DESCRIPTION</b>
Reading skills to:	<ul style="list-style-type: none"> <li>• interpret workplace documents and diagrams:               <ul style="list-style-type: none"> <li>• cleaning schedules</li> <li>• product instructions for cleaning agents and chemicals</li> <li>• safety procedures</li> <li>• safety data sheets (SDS).</li> </ul> </li> </ul>
Numeracy skills to:	<ul style="list-style-type: none"> <li>• calculate dilution requirements for chemicals and cleaning products.</li> </ul>
Learning skills to:	<ul style="list-style-type: none"> <li>• locate key information on cleaning products.</li> </ul>
Initiative and enterprise skills to:	<ul style="list-style-type: none"> <li>• clean in a manner that supports:               <ul style="list-style-type: none"> <li>• bar staff by cleaning equipment, service-ware and utensils continuously for their availability during service</li> <li>• customer safety.</li> </ul> </li> </ul>
Technology skills to:	<ul style="list-style-type: none"> <li>• use automatic dish and glass washers.</li> </ul>

## **Unit Mapping Information**

SITHFAB101 Clean and tidy bar areas

## **Links**

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>