



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC004A Clean and maintain kitchen premises

Release: 1

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Modification History

Not applicable.

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to clean and maintain kitchens, and food preparation and storage areas in commercial cookery or catering operations.

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

Application of the Unit

This unit applies to all enterprises with kitchen premises and equipment, such as restaurants, hotels, clubs, cafeterias and other catering operations. Those undertaking this role work under supervision, usually as part of a team such as kitchen attendants and cooks.

Licensing/Regulatory Information

Refer to Unit Descriptor

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, sanitise and store equipment.	<p>1.1 Select and use chemicals for cleaning and sanitising kitchen equipment and utensils.</p> <p>1.2 Clean and sanitise equipment and utensils according to manufacturer instructions and without causing damage.</p> <p>1.3 Store or stack cleaned equipment and utensils safely and in the designated place.</p> <p>1.4 Use cleaning equipment safely and according to manufacturer instructions.</p> <p>1.5 Assemble and disassemble cleaning equipment in a safe manner.</p> <p>1.6 Store cleaning equipment safely and correctly in the designated position and area.</p>
2 Clean and sanitise premises.	<p>2.1 Follow cleaning schedules correctly.</p> <p>2.2 Use chemicals and equipment correctly and safely to clean and sanitise walls, floors, shelves and other surfaces.</p> <p>2.3 Clean and sanitise walls, floors, shelves and working surfaces without causing damage to health or property.</p> <p>2.4 Follow procedures in the event of a chemical accident according to enterprise policy and procedures.</p>
3 Handle waste and linen.	<p>3.1 Sort waste and dispose of it according to hygiene regulations, enterprise practices and procedures and environmental considerations.</p> <p>3.2 Dispose of cleaning chemicals safely and according to environmental considerations.</p> <p>3.3 Sort linen and safely remove it according to enterprise procedures.</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:

correct and safe usage and storage of cleaning materials and chemicals

safe work practices, particularly in relation to bending, lifting, carrying and using equipment

logical and time-efficient work flow

problem-solving skills to deal with difficult or unusual stains and soiling

literacy skills to read instructions and labels on equipment and cleaning chemicals

numeracy skills to calculate correct quantities of cleaning agents to use.

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

various types of chemicals and equipment and their uses for cleaning and sanitising in a kitchen context

sanitising and disinfecting methods and procedures and the importance and purpose of each

hygiene and cross-contamination issues related to kitchens

waste management and disposal procedures and practices

environmentally responsible products and practices in relation to kitchen cleaning.

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 clean all food preparation and presentation areas hygienically and safely according to food safety and OHS regulations

ability to clean various types of surfaces and large and small equipment and utensils commonly found in a commercial kitchen.

Context of and specific resources for assessment

Assessment must ensure:

demonstration of skills within a fully equipped operational commercial kitchen and kitchen storage area as defined in the Assessment Guidelines

access to:

various surfaces for cleaning

appropriate chemicals and material safety data sheets (MSDS)

pest control products

mops, brooms and brushes

cloths, swabs and plastic bucket

personal protective equipment, such as gloves, goggles, face masks and rubber aprons

waste sink for mops

use of appropriate cleaning materials and equipment for kitchen areas.

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 a fully equipped commercial kitchen and storage areas

inspection of areas cleaned by the candidate

written or oral questions to test knowledge of cleaning materials and equipment, safety and hygiene 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.

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.

Equipment to be cleaned and sanitised must include:

- crockery
- glassware
- cutlery
- utensils
- pots, pans and dishes
- containers
- chopping boards
- garbage bins.

Cleaning equipment may include:

- dishwashers
- floor scrubbers or polishers
- mops
- cleaning cloths
- brooms and dustpans
- pressurised steam and water cleaners.

Surfaces to be cleaned must include:

- walls
- floors
- shelves
- benches and working surfaces
- ovens, stoves, cooking equipment and appliances
- fridges, freezers and coolrooms
- storerooms and cupboards
- extraction fans.

Procedures in the event of a chemical accident may include:

following first aid procedures within scope of individual responsibility
ensuring contaminated food is destroyed
ensuring food preparation area, surfaces and equipment are treated according to enterprise procedures to avoid any risk to food.

Linen may include:

napkins
tablecloths
serving cloths
tea towels
clothing
cleaning cloths.

Unit Sector(s)

Hospitality

Competency field

Commercial Cookery and Catering