



Australian Government

FBPSUG1005 Manually clean and maintain housekeeping standards

Release: 1

FBPSUG1005 Manually clean and maintain housekeeping standards

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 2.0.

Application

This unit of competency describes the skills and knowledge required to carry out manual cleaning and housekeeping procedures.

The unit applies to individuals who work under supervision across all sectors of the sugar milling industry.

All work must be carried out to comply with workplace procedures according to state/territory health and safety regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Sugar milling (SUG)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for cleaning	1.1 Prepare cleaning and sanitising agents, equipment and services for use according to workplace and safety requirements 1.2 Ensure equipment is safe to clean according to specifications
2. Manually clean	2.1 Clean equipment to meet workplace requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
equipment	2.2 Prepare equipment for sanitation after cleaning 2.3 Record cleaning data according to workplace procedures 2.4 Store agents and equipment according to workplace and safety procedures
3. Collect and dispose of waste	3.1 Sort and collect waste according to workplace procedures 3.2 Recycle and transfer waste for rework, further treatment or disposal
4. Maintain housekeeping standards of the work area	4.1 Check the work area for compliance with safety requirements 4.2 Ensure equipment and the work area meet workplace requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Writing	Record information in required format
Numeracy	Calculate quantities and ratios for mixing cleaning agents
Navigate the world of work	Understand main tasks, responsibilities and boundaries of own role
Get the work done	Completes tasks in required sequence

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPSUG1005 Manually clean	FDFSUG105A Manually clean and	Updated to meet Standards for Training	Equivalent unit

and maintain housekeeping standards	maintain housekeeping standards	Packages Minor edits to reflect AQF alignment	
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Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPSUG1005 Manually clean and maintain housekeeping standards

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has manually cleaned and maintained housekeeping standards in line with workplace contexts, and demonstrated each of the following points at least once:

- prepared, used and stored equipment and agents for cleaning tasks
- safely cleaned and sanitised equipment
- recorded cleaning of equipment
- sorted, collected and disposed of waste
- checked that work meets housekeeping standards.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- basic purpose of cleaning, sanitising and housekeeping
- properties and uses of cleaning and sanitising agents
- methods used to make equipment safe to clean, including lock-out, tag-out and isolation procedures
- personal protective equipment (PPE) needed for carrying out required cleaning tasks
- workplace procedures for:
 - safe use of cleaning and sanitising equipment and chemicals, including safety data sheets
 - preparing cleaning and sanitising agents, including consequences of mixing incorrectly and combining incompatible chemicals
 - spill control and recycling or disposal of spilled materials, including environmental responsibilities under environmental legislation
- workplace standards and requirements for:

- handling and storage of cleaning agents and equipment
- cleaning equipment and the work area
- types of waste generated by the production and the cleaning process and related collection, treatment and disposal requirements.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - PPE
 - cleaners, sanitisers and related equipment
 - equipment for cleaning
- specifications:
 - workplace procedures for safe work practices
 - equipment specifications
 - waste collection and treatment/disposal procedures
 - housekeeping standards.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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