



**Australian Government**

# **HLTFSE003 Perform kitchenware washing**

**Release: 1**

## HLTFSE003 Perform kitchenware washing

### Modification History

| Release   | Comments                                                                                                                                                                                                                                                                                                                                                                                                          |
|-----------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Release 1 | <p>This version was released in <i>HLT Health Training Package release 3.0</i> and meets the requirements of the 2012 Standards for Training Packages.</p> <p>Significant changes to the elements and performance criteria. New evidence requirements for assessment, including volume and frequency requirements. Significant change to knowledge evidence. Removed prerequisite.</p> <p>Supersedes HLTF205D</p> |

### Application

This unit describes the skills and knowledge required to stack, wash, dry and store dishes, kitchenware and associated implements.

This unit applies to food services staff who work under supervision. Work is usually performed within a prescribed range of functions involving known routines and procedures.

*The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.*

### Elements and Performance Criteria

#### ELEMENT

#### PERFORMANCE CRITERIA

*Elements define the essential outcomes.*

*Performance criteria specify the level of performance needed to demonstrate achievement of the element.*

1. Wash kitchenware and associated items in a dishwasher

- 1.1 Sort and stack kitchenware and items safely
- 1.2 Load dishwasher safely and correctly
- 1.3 Measure and use correct amount of dishwashing detergent
- 1.4 Set the correct cycle of the dishwasher
- 1.5 Dispose of waste hygienically

**ELEMENT****PERFORMANCE CRITERIA**

*Elements define the essential outcomes.*

*Performance criteria specify the level of performance needed to demonstrate achievement of the element.*

2. Hand wash and dry kitchenware

2.1 Wash dishes and other items safely and at the correct temperature

2.2 Use correct washing implements

2.3 Remove stains from pots and pans in the washing process

2.4 Follow temperature standards according to food regulations

2.5 Wash and disinfect dishes

2.6 Use correct drying method

1. Store kitchenware

3.1 Take dry kitchenware and other items to storage area and stack safely

3.2 Dispose of cracked, chipped or broken kitchenware appropriately

**Foundation Skills**

*The Foundation Skills describe those required skills (language, literacy, numeracy and employment skills) that are essential to performance.*

Foundation skills essential to performance are explicit in the performance criteria of this unit of competency.

**Unit Mapping Information**

No equivalent unit

**Links**

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=ced1390f-48d9-4ab0-bd50-b015e5485705>

## Assessment Requirements for HLTFS003 Perform kitchenware washing

### Modification History

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### Performance Evidence

The candidate must show evidence of the ability to complete tasks outlined in the elements and performance criteria of this unit, manage tasks and manage contingencies in the context of the job role. There must be evidence that the candidate has :

- operated dishwasher safely and in accordance with manufacturer's recommendations at least 2 times, including:
  - stacking kitchenware
  - using correct chemicals
  - unstacking and storing kitchenware
- hand washed and dried at least 2 items using the correct water temperature, chemicals and personal protective clothing
- identified and disposed of at least 2 cracked, chipped or broken kitchenware items.

### Knowledge Evidence

The candidate must be able to demonstrate essential knowledge required to effectively do the task outlined in the elements and performance criteria of this unit, manage the task and manage contingencies in the context of the identified work role. This includes knowledge of:

- legal and organisational requirements regarding:
  - infection control
  - manual handling

- temperature requirements for hand and machine washing, rinsing and drying
- personal protective clothing.

## Assessment Conditions

Skills must have been demonstrated in a workplace or a simulated environment that reflects workplace conditions. The following conditions must be met for this unit:

- use of suitable facilities equipment and resources, including:
  - commercial dishwasher and hand dishwashing facilities, detergents and equipment
  - personal protective clothing
  - kitchenware
  - kitchenware storage facilities
- modelling of industry operating conditions.

Assessors must satisfy the Standards for Registered Training Organisations (RTOs) 2015/AQTF mandatory competency requirements for assessors.

## Links

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