



Australian Government

Assessment Requirements for SITHFAB001 Clean and tidy bar areas

Release: 1

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Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- clean the following areas and equipment according to applicable cleaning schedules and within required timeframe on three different occasions:
 - public bar areas
 - commercial bar equipment
- demonstrate the following safe work practices while cleaning the above areas and equipment:
 - correct manual-handling techniques when bending, lifting and carrying heavy equipment
 - efficient use of cleaning agents and chemicals to reduce negative environmental impacts
 - correct and environmentally sound disposal methods for bar waste, recyclables and hazardous substances
 - display of appropriate signage during work to ensure safety of staff members and customers.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- different types of cleaning agents and chemicals for bar areas and equipment:
 - automatic dishwasher liquid, powder and/or tablets
 - bleach
 - cleaning agents for specialised surfaces
 - deodorisers
 - dishwashing liquid
 - disinfectants
 - floor cleaners
 - glass cleaner
 - pesticides
 - stainless steel cleaner and polish

- window cleaner
- common commercial bar equipment:
 - beer, wine and post-mix service points
 - blenders
 - cash register and related equipment
 - coffee machines
 - dishwashers
 - food containers for garnishes and chips
 - glass washers
 - glassware
 - ice machines
 - refrigeration equipment
 - service counters
 - utensils
- safe practices for using and storing hazardous substances:
 - chemicals
 - cleaning agents
- appropriate disposal methods for recyclables:
 - glass bottles and jars
 - plastics
 - paper and cardboard
- content of safety data sheets (SDS) for cleaning agents and chemicals and of workplace documents or diagrams that interpret the content of those SDS
- cleaning sanitising and disinfecting methods for:
 - bar floors, shelves and walls
 - bar equipment, service-ware and utensils
- correct use of the following personal protective equipment when cleaning the areas and equipment specified in the performance evidence:
 - face masks
 - gloves
 - goggles
 - rubber aprons
- safe manual handling techniques for cleaning bar and public areas:
 - bending
 - lifting
 - carrying heavy equipment
- potential dangers associated with inert gases used in beverage dispensing systems, and their impact on staff members and customers
- appropriate signage to be used for areas of restricted access
- environmentally sound methods for using cleaning agents, chemicals, water and energy when cleaning bar surfaces, public areas and equipment:

- their impact on the environment, and minimal impact practices to reduce their use
- disposal methods for the following bar waste:
 - general bar waste
 - hazardous substances
 - recyclable glass, plastic bottles and containers
- safe operational practices using essential functions and features of equipment used to clean bars, public areas and equipment.

Assessment Conditions

Skills must be demonstrated in an operational commercial bar. This can be:

- an industry workplace
- a simulated industry environment, such as a training bar, café or restaurant serving customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - bar service area
 - cash register and related equipment
 - coffee machines
 - dishwashers
 - glass washer
 - ice machines
 - post-mix dispensing system
 - refrigeration equipment
 - tables and chairs
- small equipment:
 - bar towels
 - bar tray
 - blenders
 - coasters
 - food containers for garnishes
 - glassware
 - signage used for areas of restricted access
 - utensils:
 - small knives
 - nip measures
 - tongs
 - spoons: bar spoons and teaspoons
- cleaning materials and equipment to clean bars, public areas and equipment:

- cleaning cloths
- commercial cleaning and sanitising agents and chemicals for cleaning bar areas and equipment
- dishwashers
- dustpans and brooms
- garbage bins and bags
- hand towel dispenser and hand towels
- mops and buckets
- personal protective equipment
- separate hand basin and antiseptic liquid soap dispenser for hand washing
- sponges, brushes and scourers
- tea towels
- organisational specifications:
 - standards of presentation for the premises
 - cleaning schedules
 - equipment manufacturer instructions
 - SDS for cleaning agents and chemicals or plain English workplace documents or diagrams that interpret the content of SDS.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

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