



Australian Government

SITHFAB022 Clean and tidy bar areas

Release: 1

SITHFAB022 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.

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.

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

Pre-requisite Unit

SITXFSA005 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 and 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, including 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.

SKILLS	DESCRIPTION
Reading skills to:	- interpret workplace documents and diagrams: - cleaning schedules - product instructions for cleaning agents and chemicals - safety procedures - safety data sheets (SDS).
Numeracy skills to:	calculate dilution requirements for chemicals and cleaning products.
Learning skills to:	locate key information on cleaning products.
Initiative and enterprise skills to:	- clean in a manner that supports: - bar staff by cleaning equipment, service-ware and utensils continuously for their availability during service - customer safety.

Technology skills to:

- use automatic dish and glass washers.

Unit Mapping Information

Supersedes and is equivalent to SITHFAB001 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>

Assessment Requirements for SITHFAB022 Clean and tidy bar areas

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
- apply 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.
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Knowledge Evidence

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

- types of cleaning agents and chemicals for bar areas and equipment:
 - automatic dishwasher liquids, powders or tablets
 - bleach
 - cleaning agents for specialised surfaces
 - deodorisers
 - dishwashing liquids
 - disinfectants
 - floor cleaners
 - glass cleaners
 - pesticides
 - stainless steel cleaners and polishes
 - window cleaners

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

Assessment must ensure access to:

- fixtures and large and small equipment
- bar service area
- small equipment and utensils
- signage used for areas of restricted access
- cleaning materials and equipment to clean bars, public areas and equipment
- personal protective equipment
- separate hand basin and antiseptic liquid soap dispenser for hand washing
- 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

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