



Australian Government

SITHKOP001 Clean kitchen premises and equipment

Release: 1

SITHKOP001 Clean kitchen premises and equipment

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to clean food preparation areas, storage areas, and equipment in commercial kitchens to ensure the safety of food. It requires the ability to work safely and to use resources efficiently to reduce negative environmental impacts.

This unit is particularly important within a food safety regime and applies to all hospitality and catering organisations with kitchen premises, including permanent or temporary kitchens or smaller food preparation areas. These can be found within restaurants, cafes, kiosks, cafeterias, clubs, hotels, attractions and in catering facilities.

The unit applies to kitchen personnel who work with very little independence and under close supervision, including kitchen attendants and stewards. It can also apply to cooks and chefs in small organisations.

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

Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

Competency Field

Kitchen Operations

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Clean and sanitise kitchen 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 cleaning schedule and product instructions.
- 1.2. Clean and sanitise kitchen equipment to ensure safety of food that is prepared and served to customers.

- 1.3.Store cleaned equipment in designated place.
2. Clean service-ware and utensils.
 - 2.1.Sort service-ware and utensils and load dishwasher with appropriate items.
 - 2.2.Hand wash any items not appropriate for dishwasher.
 - 2.3.Dispose of broken or chipped service-ware within scope of responsibility, and report losses to supervisor.
 - 2.4.Ensure that sufficient supplies of clean, undamaged crockery are available at all times during the service period.
3. Clean and sanitise kitchen premises.
 - 3.1.Clean and sanitise kitchen surfaces and ***food preparation and storage areas*** according to cleaning schedule to ensure the safety of food that is prepared and served to customers.
 - 3.2.Clean areas of any animal and pest waste and report incidents of infestation.
 - 3.3.Follow safety procedures in the event of a chemical accident.
 - 3.4.Sort and remove linen according to organisational procedures.
 - 3.5.Sort and promptly dispose of kitchen waste to avoid cross-contamination with food stocks.
4. Work safely and reduce negative environmental impacts.
 - 4.1.Use cleaning agents, chemicals and cleaning equipment safely and according to manufacturer instructions.
 - 4.2.Use personal protective equipment and safe manual handling techniques when cleaning equipment and premises.
 - 4.3.Reduce negative environmental impacts through efficient use of energy, water and other resources.
 - 4.4.Sort general kitchen waste from recyclables and dispose of them in designated recycling bins.
 - 4.5.Safely dispose of kitchen waste, especially hazardous substances, to minimise negative environmental impacts.

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: | <ul style="list-style-type: none"> • read and interpret workplace documents and diagrams in: <ul style="list-style-type: none"> • safety and waste disposal procedures • safety data sheets (SDS) and product instructions for cleaning agents and chemicals. |
| Writing skills to: | <ul style="list-style-type: none"> • complete orders to replace out of stock cleaning materials. |

- | | |
|------------------------------------|---|
| Oral communication skills to: | <ul style="list-style-type: none">• report infestation incidents, providing specific information regarding pest waste and discussing approach to treatment. |
| Numeracy skills to: | <ul style="list-style-type: none">• follow simple dilution requirements for chemicals and cleaning products, and calculate ratios in order to make them up. |
| Learning skills to: | <ul style="list-style-type: none">• locate key information in cleaning schedules and procedures manuals. |
| Planning and organising skills to: | <ul style="list-style-type: none">• efficiently sequence the stages of cleaning kitchen equipment and premises. |
| Self-management skills to: | <ul style="list-style-type: none">• manage own speed, timing and productivity• recognise a chemical accident and follow safety procedures to avoid food contamination. |
| Technology skills to: | <ul style="list-style-type: none">• use automatic dishwashers and reassemble kitchen equipment after cleaning. |

Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

- Food preparation and storage areas*** must include:
- benches and working surfaces
 - cool rooms
 - cupboards
 - pantry
 - freezers
 - fridges
 - microwaves
 - ovens
 - storerooms
 - stoves.

Unit Mapping Information

SITHKOP101 Clean kitchen premises and equipment

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 SITHKOP001 Clean kitchen premises and equipment

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:

- efficiently follow cleaning schedules to clean food preparation and food storage areas in a commercial kitchen on at least six different occasions
- clean each of the following large and small equipment items on at least six occasions according to cleaning schedules:
 - cooking equipment:
 - large and small pots
 - fry pans
 - deep-fryers
 - baking trays
 - dishwashers
 - garbage bins
 - glasswashers
 - measures:
 - scales
 - temperature probes
 - mechanical food preparation equipment:
 - commercial mixers: food processors, blenders and attachments
 - mincers
 - slicing machines
 - ovens
- clean and replenish the following commercial service-ware and utensils on at least six occasions:
 - cutting boards
 - containers
 - cooking utensils
 - crockery and dishes
 - cutlery
 - glassware
 - graters and peelers
 - knives

- sort soiled linen and prepare for collection by laundry staff according to organisational procedures on at least six occasions:
 - cleaning cloths
 - clothing
 - napkins
 - serving cloths
 - tablecloths
 - tea towels
- perform the above cleaning work demonstrating use of:
 - different types of cleaning agents and chemicals for kitchens and equipment
 - cleaning, sanitising and disinfecting methods for kitchens and equipment
 - correct and environmentally sound disposal methods for waste and hazardous substances
 - efficient use of energy, water and other resources
- complete above cleaning tasks:
 - within commercial time constraints
 - selecting and using correct personal protective equipment.

Knowledge Evidence

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

- hygiene and cross-contamination issues for kitchens and the importance and purpose of cleaning regimes
- different types of cleaning and sanitising products and chemicals for kitchens and equipment:
 - automatic dishwasher:
 - liquid
 - powder
 - tablets
 - bleach
 - cleaning agents for specialised surfaces
 - deodorisers
 - dishwashing liquid
 - disinfectants
 - floor cleaners
 - glass cleaner
 - pesticides
 - stainless steel cleaner and polish
 - window cleaner

- uses of different types of cleaning and sanitising products and chemicals for kitchens and equipment
- safe practices for using and storing different types of cleaning and sanitising products, chemicals and hazardous substances
- safe operational practices using essential functions and features of equipment used to clean kitchen premises and equipment
- content of safety data sheets (SDS) for cleaning agents and chemicals, or plain English workplace documents or diagrams that interpret the content of SDS
- cleaning, sanitising and disinfecting methods that avoid risk to food for the following food preparation and storage areas:
 - kitchen floors, shelves and walls
 - kitchen equipment, service-ware and utensils
- purpose of the following personal protective equipment used when cleaning:
 - face masks
 - gloves
 - goggles
 - rubber aprons
- safe manual handling techniques for cleaning equipment and premises, especially bending, lifting and carrying heavy equipment
- environmental impacts of cleaning commercial kitchens and equipment and minimal impact practices to reduce them, especially those that relate to water and energy use
- correct and environmentally sound disposal methods for kitchen waste:
 - broken service-ware
 - food waste
 - hazardous substances:
 - animal fat
 - chemicals
 - cleaning agents
 - cooking oils
 - ghee
 - grease
 - pest waste
 - recyclables:
 - glass bottles and jars
 - plastics
 - paper and cardboard
 - tin or aluminium containers
 - fruit and vegetable matter
 - used or out of date ingredients and food items
- organisation-specific information:
 - contents of cleaning schedules

- contents of safety procedures for chemical accidents
- procedures for disposing of contaminated food
- reporting mechanisms for infestations
- standards of presentation for the premises.

Assessment Conditions

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

- an industry workplace
- a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure access to:

- commercial kitchen with food preparation and storage areas with floor, walls and shelves
- fixtures and large equipment:
 - bain marie or hot box
 - commercial:
 - blenders and food mills
 - mixers and attachments
 - commercial dishwasher
 - commercial grade work benches
 - commercial ovens with timer and trays:
 - convection
 - deck
 - microwave
 - commercial refrigeration facilities:
 - cool room
 - freezer
 - fridge
 - electronic equipment used for stock control
 - deep-fryer
 - double sink
 - gas, electric or induction stove tops
 - salamander or other form of griller
 - storage facilities:
 - shelving
 - trays
 - slicing machine
- small equipment:
 - cutting, chopping and slicing implements

- cutting boards
- graters
- knives and cleavers:
 - butcher and boning knives
 - butter spreading knives
 - bread knives
 - carving knives
 - large serrated cake knives
 - filleting knives
 - utility knives
- measurers:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion control scoops and markers
- meat:
 - bats
 - cleavers
 - hooks
 - thermometers
 - mincers
 - saws
- scales (1 gram increments) and scales for weighing large quantities
- scoops, skimmers and spiders
- service-ware:
 - platters, dishes and bowls
 - cutlery and serving utensils
- small utensils:
 - flour and drum sieves
 - peelers, corers and slicers
 - strainers and chinois
 - scrapers
 - spatulas
 - pastry brush
 - tongs and serving utensils
- whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
- spoons:
 - large plain and slotted metal spoons
 - ladles in a variety of sizes

- serving spoons
 - wooden spoons
- temperature probes
- thermometers
- personal protective equipment specified in the knowledge evidence
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
 - dishwashers
 - dustpans and brooms
 - floor scrubbers or polishers
 - garbage bins and bags
 - mops and buckets
 - pressurised steam and water cleaners
 - sponges, brushes and scourers
 - swabs
 - tea towels
 - waste sink for mops
- organisational specifications:
 - equipment manufacturer manuals
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining cleaning stock
 - commercial cleaning schedules
 - food preparation lists
 - ordering and docketing paperwork
 - safety procedures for chemical accidents
 - SDS for cleaning agents and chemicals and plain English workplace documents or diagrams that interpret the content of SDS.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors.

Links

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