



Australian Government

SITHKOP001 Clean kitchen premises and equipment

Release: 1

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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. |

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|------------------------------------|---|
| 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>