



Australian Government

Assessment Requirements for SITHKOP009 Clean kitchen premises and equipment

Release: 1

Assessment Requirements for SITHKOP009 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:

- follow cleaning schedules to clean the following kitchen items on at least two occasions:
 - kitchen surfaces
 - food preparation areas
 - storage areas
 - floors
 - sink
 - walls
 - portable equipment and tools:
 - pots, pans and frypans
 - knives
 - containers
 - baking trays
 - handheld mixer
 - scales
 - crockery and dishes
 - blender
 - slicing machine
 - tea towels
 - temperature probe and thermometer
 - cryovac machine
 - large equipment:
 - dishwasher
 - ovens
 - stovetops
 - microwave
 - fridges
 - freezers
 - deep fryer
- perform the above cleaning work using:

- different types of cleaning agents and chemicals for kitchens and equipment
- cleaning and sanitising methods for kitchens and equipment
- 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
 - dishwashing liquid
 - floor cleaners
 - pesticides
- 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, including use of personal protective equipment
- 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 and sanitising 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
 - aprons
- safe manual handling techniques for cleaning equipment and premises, especially bending, lifting and carrying heavy equipment

- correct and environmentally sound disposal methods for kitchen waste:
 - broken service-ware
 - food waste
 - hazardous substances:
 - fats and oils
 - chemicals
 - cleaning agents
 - pest waste
 - recyclables:
 - glass bottles and jars
 - plastics
 - paper and cardboard
 - tin or aluminium containers
- organisation-specific information:
 - contents of cleaning schedules
 - 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; or
- a simulated industry environment, such as an industry-realistic 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:
 - commercial blender, mixer and attachments
 - commercial dishwasher
 - commercial grade work benches
 - commercial oven with timer and trays:
 - convection
 - microwave
 - commercial refrigeration facilities:
 - freezer
 - fridge
 - deep-fryer
 - sink
 - gas, electric or induction stove top

- storage facilities:
 - shelving
 - trays
- slicing machine
- small equipment:
 - cutting board
 - knives and cleavers
 - scales
 - scoops, skimmers and spiders
 - service-ware
- small utensils:
 - spoons and ladles
 - temperature probe
 - thermometer
- personal protective equipment
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
 - dustpans and brooms
 - garbage bins and bags
 - mops and buckets
 - sponges, brushes and scourers
 - tea towels
 - waste sink for mops
- organisational specifications:
 - equipment manufacturer manuals
 - food safety policies
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining cleaning stock
 - commercial cleaning schedules
 - 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 and:

- have achieved the Certificate II in Kitchen Operations, or Certificate III or Certificate IV in Commercial Cookery, or Certificate III or IV in Catering Operations, or Certificate III or IV in Patisserie, or their successors; or
- hold a trade certificate as a cook or chef or equivalent.

Links

Companion Volume implementation guides are found in VETNet -

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