



Australian Government

SITHKOP009 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.

The skills in this unit must be applied in accordance with Commonwealth and State or Territory legislation, Australian 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

Unit Code	Unit Title
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SITXFSA005	Use hygienic practices for food safety
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Competency Field

Kitchen Operations

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS	PERFORMANCE CRITERIA
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Elements describe the essential outcomes

Performance criteria describe the performance needed to demonstrate achievement of the element.

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|---|---|
| 1. Clean and sanitise kitchen equipment. | 1.1. Select and prepare cleaning agents and chemicals and personal protective equipment 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 clean 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 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 organic 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:	• read and interpret workplace documents and diagrams in: • safety and waste disposal procedures • safety data sheets (SDS) and product instructions for cleaning agents and chemicals.
Writing skills to:	• complete orders to replace out of stock cleaning materials.
Oral communication skills to:	• report infestation incidents, providing specific information regarding pest waste and discussing approach to treatment.
Numeracy skills to:	• follow simple dilution requirements for chemicals and cleaning products, and calculate ratios in order to make them up.
Learning skills to:	• locate key information in cleaning schedules and procedures manuals.
Problem-solving skills to:	• efficiently sequence the stages of cleaning kitchen equipment and premises.
Self-management skills to:	• manage own speed, timing and productivity • recognise a chemical accident and follow safety procedures to avoid food contamination.
Technology skills to:	• use automatic dishwashers and reassemble kitchen equipment after cleaning.

Unit Mapping Information

Supersedes and is equivalent to SITHKOP001 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 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.

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