



Australian Government

Department of Education, Employment and Workplace Relations

THHBKA04B Clean and maintain kitchen premises

Release: 1

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Modification History

Not applicable.

Unit Descriptor

This unit deals with the skills and knowledge to clean and maintain, kitchens, food preparation and storage areas in commercial cookery or catering operations.
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Application of the Unit

Not applicable.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

Not applicable.

Elements and Performance Criteria Pre-Content

Not applicable.

Elements and Performance Criteria

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Element	Performance Criteria
1 Clean, sanitise and store equipment	1.1 Select and use chemicals correctly for cleaning and/or sanitising kitchen equipment and utensils. 1.2 Clean and/or sanitise equipment and/or utensils

- according to manufacturer's instructions and without causing damage.
- 1.3 Store or stack cleaned equipment and utensils safely and in the designated place.
 - 1.4 Use cleaning equipment safely and according to manufacturer's instructions.
 - 1.5 Assemble and disassemble cleaning equipment in a safe manner.
 - 1.6 Store cleaning equipment safely and correctly in the designated position and area.
- 2 Clean and sanitise premises
- 2.1 Follow cleaning schedules correctly.
 - 2.2 Use chemicals and equipment correctly and safely to clean and/or sanitise walls, floors, shelves and other surfaces.
 - 2.3 Clean and/or sanitise walls, floors, shelves and working surfaces without causing damage to health or property.
 - 2.4 Follow first aid procedures in the event of any chemical accident.
- 3 Handle waste and linen
- 3.1 Sort waste and dispose of it according to hygiene regulations, enterprise practices and procedures and environmental considerations.
 - 3.2 Dispose of cleaning chemicals safely and according to environmental considerations.
 - 3.3 Sort linen and safely remove it according to enterprise procedures.

Required Skills and Knowledge

Not applicable.

Evidence Guide

Essential Knowledge and Skills to be Assessed

The following skills and knowledge must be assessed as part of this unit:

- various types of chemicals and equipment and their uses for cleaning and sanitising in a kitchen context
- sanitising and disinfecting procedures
- occupational health and safety requirements for bending, lifting, carrying and using equipment
- correct and safe usage and storage of cleaning materials and chemicals
- hygiene and cross-contamination issues related to kitchens
- waste management and disposal procedures and practices
- logical and time-efficient work flow
- environmentally responsible products and practices in relation to kitchen cleaning.

Linkages to Other Units

This unit must be assessed with or after the following unit. This unit describes skills and knowledge that are essential to this unit of competence:

THHGHS01B Follow workplace hygiene procedures

Critical Aspects of Assessment

Evidence of the following is critical:

- ability to clean all food preparation and presentation areas hygienically and safely according to food safety and occupational health and safety regulations
- ability to clean various types of surfaces and large and small equipment/utensils commonly found in a commercial kitchen.

Context of Assessment and Resource Implications

Assessment must ensure:

- demonstration of skills within a fully-equipped commercial kitchen and storage areas
- use of appropriate cleaning materials and equipment for kitchen areas.

Assessment Methods

Assessment methods must be chosen to ensure that cleaning skills can be practically demonstrated. Methods must include assessment of knowledge as well as assessment of practical skills.

The following examples are appropriate for this unit:

- direct observation of the candidate cleaning a kitchen
- inspection of areas cleaned by the candidate
- written or oral questions to test knowledge of cleaning materials and equipment, safety and hygiene issues
- review of portfolios of evidence and third party workplace reports of on-the-job performance by the candidate.

Key Competencies in this Unit

Key Competencies are an integral part of workplace competencies. The table below describes those applicable to this unit. Trainers and assessors should ensure that they are addressed in training and assessment.

Level 1 = Perform Level 2 = Administer and Manage Level 3 = Design and Evaluate

Key Competencies

Collecting, Organising and Analysing Information

For example:

Reading instructions and labels on equipment and cleaning chemicals

Applying appropriate cleaning products to surfaces and equipment (1)

Communicating Ideas and Information

For example:

Reporting problems and incidents to other staff (1)

Planning and Organising Activities

For example:

Organising sequence and timing of cleaning activities (1)

Working with Others and in Teams

For example:

Working co-operatively with other members of other staff (1)

Using Mathematical Ideas and Techniques

For example:

Calculating correct quantities of cleaning agents to use (1)

Solving Problems

For example:

Dealing with difficult or unusual stains and soiling (1)

Using Technology

For example:

Using cleaning equipment (1)

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sanitising and disinfecting procedures

occupational health and safety requirements for bending, lifting, carrying and using equipment

correct and safe usage and storage of cleaning materials and chemicals

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waste management and disposal procedures and practices

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Solving Problems

For example:

Dealing with difficult or unusual stains and soiling (1)

Using Technology

For example:

Using cleaning equipment (1)

Range Statement

This unit applies to all enterprises with kitchen premises and equipment, such as restaurants, hotels, clubs, cafeterias and other catering operations. The following explanations identify how this unit may be applied in different workplaces, sectors and circumstances.

Equipment to be cleaned and/or sanitised may include:

crockery
glassware
cutlery
utensils
pots, pans, dishes
containers
chopping boards
garbage bins.

Surfaces to be cleaned may include:

walls
floors
shelves
benches and working surfaces
ovens, stoves, cooking equipment and appliances
fridges, freezers and cool rooms
store rooms and cupboards
extraction fans.

Linen may include:

napkins
tablecloths
serving cloths
tea towels
clothing
cleaning cloths.

Cleaning equipment may include:

dishwashers
floor scrubbers/polishers
pressurised steam/water cleaners.

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Unit Sector(s)

Not applicable.