

Domain	COMMERCIAL COOKERY AND CATERING	Unit ID: 63
Title:	Clean food production areas in a hospitality establishment	
Level: 2		Credits: 4

Purpose

People credited with this unit standard are able to: clean and/or sanitise food production areas; and remove wastes and soiled linen from the food production area.

Special Notes

1. Entry information:

Prerequisite:

- Unit 42 *Follow workplace health, safety and hygiene procedures in a hospitality establishment* or demonstrated equivalent knowledge and skills.

2. This unit applies to all establishments with kitchen premises and equipment, including restaurants, hotels, clubs, cafeterias and other catering operations and could be undertaken with Unit 51 *Demonstrate general cleaning techniques for premises and equipment in a hospitality establishment*.

3. Assessment evidence may be collected from a real workplace or simulated workplace in which there is a high degree of realism that replicates a commercial workplace setting. Where a simulated workplace is used, candidates must:

- be placed under realistic time pressures
- use commercial equipment for both training and assessment.

There must be documented evidence of multiple occasions where the candidate has cleaned food production areas.

4. Glossary

- The term *establishment requirements* or *procedures* refers to any policy, procedure, or agreed requirement, either written or oral, that is made known to the general worker in the kitchen for use in their work.
- *Specifications* refers to any or of the following: manufacturer's specifications and recommendations, workplace specific requirements.
- *Unexpected situations* can include problems with equipment, problems with surfaces and accidents causing injury.

5. Safe working practices are to include, but are not limited to, day to day observation of safety policies and procedures, risk assessment and emergency procedures of the establishment.
6. All inspection, operation and maintenance procedures associated with the use of kitchen cleaning equipment and tools shall comply with manufacturer's guidelines and instructions.
7. Regulations and legislation relevant to this unit standard include the following:
 - Labour Act No 11 2007 as amended.
 - The Social Security Act 1994
 - The Employee Compensation Amendment Act 5 of 1995
 - Public Health Amendment Act 45 of 1976
 - Tobacco Products Control Act No 1 of 2010
 - International Health Regulation Act 28 of 1974
 - Regulations relating to the Health and Safety of employees at work, 1997 and all subsequent amendments.

Quality Assurance Requirements

This unit standard and others within this subfield may be awarded by institutions which meet the accreditation requirements set by the Namibia Qualifications Authority and the Namibia Training Authority and which comply with the national assessment and moderation requirements. Details of specific accreditation requirements and the national assessment arrangements are available from the Namibia Qualifications Authority and the Namibia Training Authority on www.nta.com.na

Elements and Performance Criteria

Element 1: Clean and/or sanitize food production areas

Range

Food production areas represents an area where food is prepared, cooked or stored and refers to the cleaning and/or sanitising of:

- walls, floors, shelves, cupboards, sinks and basins, and working surfaces, with metal, painted, glass, ceramic tile, vinyl or laminate finishes. Assessment must include the cleaning and/or sanitising of at least four different surfaces.
- equipment such as electrical and gas ovens, microwaves ovens, hobs, ranges, grills, fryers, bain-marie, hotplates, food processors and slicers, refrigerators, freezers and cool rooms, extractor filters. Assessment must include at least four types of equipment.
- utensils such as crockery, glassware, cutlery, utensils, pots, pans, dishes, containers, chopping boards and garbage bins, bowls, dishes, moulds, whisks, sieves, colanders, strainers, spoons, ladles, graters, peelers, zesters, corers and tin openers. The utensils may have stainless steel, coated metal, wooden, plastic and/or glass finishes. Assessment must include at least four types of utensils.

Chemicals and equipment for cleaning surfaces are to include appropriate cleaning agents and equipment used by the establishment.

Cleaning equipment may include dishwashers, floor scrubbers and polishers and pressurized steam or water cleaners.

First aid procedures in the event of a chemical accident are according to establishment procedures and Occupational Health and Safety guidelines.

Performance Criteria

- 1.1 Cleaning schedules are read, interpreted and followed correctly.
- 1.2 Surfaces to be cleaned are identified in terms of their composition.
- 1.3 Correct chemicals and equipment for specified cleaning tasks are selected and used.
- 1.4 Walls, floors, shelves and working surfaces are safely cleaned and/or sanitized to be free of contamination and ready for use in line with legislative and establishment requirements.
- 1.5 Food production equipment and utensils are made clean, safe and ready for use within agreed time frame in line with manufacturers' specifications and establishment requirements.
- 1.6 Sinks and hand basins are cleaned in accordance with establishment procedures.
- 1.7 Drains, gullies, traps and overflows for sinks and basins are cleaned, checked and cleared of obstructions, and blocked drains are reported in line with establishment requirements.
- 1.8 Electrical food production equipment is isolated from power source prior to and during cleaning and safely dismantled in line with manufacturers' and establishment procedures.
- 1.9 Cleaned equipment and utensils are safely stored or stacked in the designated place, in line with establishment procedures.
- 1.10 Cleaning equipment, product and materials are safely assembled and used, and disassembled in a safe manner, in line with manufacturer's instructions and establishment procedures.
- 1.11 Rubbish and food waste are safely disposed of in the correct place, and containers are left clean and ready for use in line with establishment requirements.
- 1.12 Emergency and first aid procedures are followed in line with establishment procedures.
- 1.13 Accidents or incidents are reported in line with establishment procedures.

Element 2: Remove waste and soiled linen from the food production area

Range

Linen may include but is not limited to napkins, tablecloths, overlays, covers and nets, serving cloths, tea towels, toichins, clothing and cleaning cloths. Evidence of working with two types is required for assessment purposes.

Waste may include but is not limited to leftover food, broken glassware and crockery, soiled linen, used chemicals, damaged pots, pans, cutlery and utensils.

Performance Criteria

- 2.1 Waste is sorted and disposed of in a safe and hygienic manner, in line with legislative, establishment and environmental requirements.
- 2.2 Cleaning chemicals are disposed of safely in line with legislative, environmental and manufacturers' instructions.
- 2.3 Linen is sorted and removed for cleaning or disposal in line with establishment procedures.
- 2.4 Recycling procedures are carried out in accordance with establishment procedures.

Registration Data

Subfield:	Hospitality and Tourism
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