

Unit mapping

KQ: Knowledge questions

KQ

PA

PA: Practical assessment – Task (T), Workplace Skills (WS)

Elements and performance criteria

E 1 Clean bar and equipment

PC 1.1	Select and prepare cleaning agents and chemicals according to work schedule and product instructions	Q 1.1.a	T1a
		Q 1.1.b	T 1b
		Q 1.2.a	T 1e
		Q 1.2.c	T 2a T 2d-g WS 2 WS 3
PC 1.2	Clean bar surfaces and equipment according to organisational standards and food safety procedures, and with minimum disruption to bar attendants	Q 1.3	T 1d
		Q 1.5	T 3c
		Q 1.6	T 3h
		Q 1.7.a	T 4b-d
		Q 1.7.b	T 4f
		Q 1.7.c	T 6a T 6b WS 1
PC 1.3	Operate cleaning equipment according to manufacturer instructions	Q 1.8	T 4e
		Q 1.9	T 6d
		Q 1.10	T 7d WS 3
PC 1.4	Check condition of utensils and glassware during the cleaning process for dirty or damaged items	Q 1.11	T 4a
		Q 1.12	
		Q 1.13	
PC 1.5	Dispose of broken or chipped service-ware, within scope of responsibility, and report losses according to organisational procedures	Q 1.14.a	T 5e
		Q 1.14.b	T 5f
		Q 1.14.c	
		Q 1.14.d	

E 2 Clean and maintain public areas

PC 2.1	Identify public areas that require cleaning or maintenance and take appropriate action	Q 2.1	T 1c
		Q 2.2	
		Q 2.3	
		Q 2.4	
		Q 2.5.a	
		Q 2.5.b	
PC 2.2	Clear empty and unwanted glasses on a regular basis with minimum disruption to customers	Q 2.6	T 3a
		Q 2.7	WS 1
		Q 2.8	WS 2
		Q 2.9	

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PC 2.3	Clean and prepare tables and public areas hygienically according to organisational requirements	Q 2.10 Q 2.11 Q 2.12 Q 2.13 Q 2.14 Q 2.15	T 3d-h T 5g T 6b
PC 2.4	Interact with customers to enhance customer service	Q 2.16	T 3i
E 3 Work safely and reduce negative environmental impacts			
PC 3.1	Use personal protective equipment and safe manual handling techniques when cleaning equipment and premises	Q 3.1 Q 3.2 Q 3.3 Q 3.4 Q 3.5	T 2d T 6a T 6b
PC 3.2	Use energy, water and other resources efficiently to reduce negative environmental impacts	Q 3.7 Q 3.8 Q 3.9	T 7a-d
PC 3.3	Sort general waste from recyclables and dispose of in designated recycling bins	Q 3.10 Q 3.11	T 5a T 5c
PC 3.4	Safely dispose of all bar waste, including hazardous substances	Q 3.12 Q 3.14 Q 3.15 Q 3.16 Q 3.17	T 5b T 5d T 5e T 5g

Knowledge evidence

KE 1	Types of cleaning agents and chemicals for bar areas and equipment:	
	▪ automatic dishwasher liquids, powders or tablets	Q 1.10
	▪ bleach	Q 1.7.b
	▪ cleaning agents for specialised surfaces	Q 2.5.a Q 2.5.b
	▪ deodorisers	Q 2.15
	▪ dishwashing liquids	Q 1.7.b Q 1.10
	▪ disinfectants	Q 1.7.a
	▪ floor cleaners	Q 1.7.b
	▪ glass cleaners	Q 2.5.b
	▪ pesticides	Q 3.3
	▪ stainless steel cleaners and polishes	Q 2.5.a
	▪ window cleaners	Q 3.8
KE 2	Common commercial bar equipment:	
	▪ beer, wine and post-mix service points	Q 1.4
	▪ blenders	Q 1.6
	▪ cash register and related equipment	Q 2.16
	▪ coffee machines	Q 3.13
	▪ dishwashers	Q 1.8 Q 1.9
	▪ food containers for garnishes and chips	Q 1.7.c
	▪ glass washers	Q 1.8 Q 1.9
	▪ glassware	Q 1.7.c Q 1.11 Q 1.13 Q 2.6 Q 2.7 Q 2.8 Q 2.9
	▪ ice machines	Q 1.6
	▪ refrigeration equipment	Q 1.6
	▪ service counters	Q 2.3 Q 2.4
	▪ utensils	Q 1.7.c Q 1.11 Q 1.12

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KE 3	Safe practices for using and storing hazardous substances:		
	▪ chemicals	Q 1.2.a Q 3.17 Q 3.18	
	▪ cleaning agents	Q 1.2.a Q 1.6 Q 3.17 Q 3.18	
KE 4	Appropriate disposal methods for recyclables:	Q 3.11	
	▪ glass bottles and jars		
	▪ plastics		
	▪ paper and cardboard		
KE 5	Content of safety data sheets (SDS) for cleaning agents and chemicals and of workplace documents or diagrams that interpret the content of those SDS	Q 1.2.b Q 1.2.c Q 3.17 Q 3.18	
KE 6	Cleaning sanitising and disinfecting methods for:		
	▪ bar floors	Q 1.7.b	
	▪ shelves	Q 1.7.b	
	▪ walls	Q 1.7.b	
	▪ bar equipment	Q 1.7.c Q 2.3	
	▪ service-ware	Q 1.7.c	
	▪ utensils	Q 1.7.c Q 1.12	
KE 7	Correct use of the following personal protective equipment when cleaning the areas and equipment specified in the performance evidence:		
	▪ face masks	Q 3.1 Q 3.3	
	▪ gloves	Q 3.1 Q 3.2	
	▪ goggles	Q 3.1 Q 3.3	
	▪ rubber aprons	Q 3.1 Q 3.2	
KE 8	Safe manual handling techniques for cleaning bar and public areas:	Q 3.5	
	▪ bending		
	▪ lifting		
	▪ carrying heavy equipment		

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KE 9	Potential dangers associated with inert gases used in beverage dispensing systems, and their impact on staff members and customers	Q 1.4
KE 10	Appropriate signage to be used for areas of restricted access	Q 3.17 Q 3.18
KE 11	Environmentally sound methods for using cleaning agents, chemicals, water and energy when cleaning bar surfaces, public areas and equipment:	
	▪ their impact on the environment, and minimal impact practices to reduce their use	Q 3.6 Q 3.7 Q 3.8 Q 3.9
	▪ disposal methods for the following bar waste:	
	– general bar waste	Q 3.12 Q 3.14
	– hazardous substances	Q 3.15 Q 3.16
	– recyclable glass, plastic bottles and containers	Q 3.11
KE 12	Safe operational practices using essential functions and features of equipment used to clean bars, public areas and equipment	Q 1.8

Performance evidence

PE 1	Clean the following areas and equipment according to applicable cleaning schedules and within required timeframe on three different occasions:	
	<ul style="list-style-type: none"> public bar areas 	T 1c T 3a T 3d T 3f T 3h T 3j T 5g
	<ul style="list-style-type: none"> commercial bar equipment 	T 1d T 4b-d T 4f T 4g WS 2
PE 2	Apply the following safe work practices while cleaning the above areas and equipment:	
	<ul style="list-style-type: none"> correct manual handling techniques when bending, lifting and carrying heavy equipment 	T 6e
	<ul style="list-style-type: none"> efficient use of cleaning agents and chemicals to reduce negative environmental impacts 	T 2e-g T 7c
	<ul style="list-style-type: none"> correct and environmentally sound disposal methods for bar waste, recyclables and hazardous substances 	T 5a-e T 5g
	<ul style="list-style-type: none"> display of appropriate signage during work to ensure safety of staff members and customers 	T 6c

Foundation skills

FS 1	Reading skills to:	
	<ul style="list-style-type: none"> ▪ interpret workplace documents and diagrams: 	
	<ul style="list-style-type: none"> – cleaning schedules 	T 1a-e WS 3
	<ul style="list-style-type: none"> – product instructions for cleaning agents and chemicals 	T 2a T 2f WS 3
	<ul style="list-style-type: none"> – safety procedures 	T 2c WS 3
	<ul style="list-style-type: none"> – safety data sheets (SDS) 	T 2b WS 3
FS 2	Numeracy skills to:	T 2e
	<ul style="list-style-type: none"> ▪ calculate dilution requirements for chemicals and cleaning products 	
FS 3	Learning skills to:	T 2b T 2c
	<ul style="list-style-type: none"> ▪ locate key information on cleaning products 	
FS 4	Initiative and enterprise skills to:	
	<ul style="list-style-type: none"> ▪ clean in a manner that supports: 	
	<ul style="list-style-type: none"> – bar staff by cleaning equipment, service-ware and utensils continuously for their availability during service 	WS 2
	<ul style="list-style-type: none"> – customer safety 	T 3b T 3h T 3i
FS 5	Technology skills to:	T 4e
	<ul style="list-style-type: none"> ▪ use automatic dish and glass washers 	