

Unit mapping

KQ: Knowledge questions

P: Project

PA: Practical assessment

KQ

P

PA

Elements and performance criteria

E 1 Clean and sanitise kitchen equipment

PC 1.1	Select and prepare cleaning agents and chemicals and personal protective equipment according to cleaning schedule and product instructions	Q 1.1 Q 1.2 Q 1.3 Q 1.4 Q 1.5	P 1	PA
PC 1.2	Clean and sanitise kitchen equipment to ensure safety of food that is prepared and served to customers	Q 1.6 Q 1.7 Q 1.8	P 1	PA
PC 1.3	Store clean equipment in designated place	Q 1.9	P 1	PA

E 2 Clean service-ware and utensils

PC 2.1	Sort service-ware and utensils and load dishwasher with appropriate items	Q 2.1	P 1	PA
PC 2.2	Hand wash any items not appropriate for dishwasher	Q 2.2 Q 2.3	P 1	PA
PC 2.3	Dispose of broken or chipped service-ware within scope of responsibility, and report losses to supervisor	Q 2.4 Q 2.5	P 1	PA
PC 2.4	Ensure that sufficient supplies of clean, undamaged crockery are available at all times during the service period	Q 2.6 Q 2.7	P 1	PA

E 3 Clean and sanitise kitchen premises

PC 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	Q 3.1 Q 3.2	P 1	PA
PC 3.2	Clean areas of any animal and pest waste and report incidents of infestation	Q 3.3 Q 3.4 Q 3.5	P 1	PA
PC 3.3	Follow safety procedures in the event of a chemical accident	Q 3.6 Q 3.7	P 1	PA
PC 3.4	Sort and promptly dispose of kitchen waste to avoid cross-contamination with food stocks	Q 3.8 Q 3.9	P 1	PA

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E 4 Work safely and reduce negative environmental impacts

PC 4.1	Use cleaning agents, chemicals and cleaning equipment safely and according to manufacturer instructions	Q 4.1 Q 4.2 Q 4.3 Q 4.4 Q 4.5	P 1	PA
PC 4.2	Use personal protective equipment and safe manual handling techniques when cleaning equipment and premises	Q 4.6 Q 4.7	P 1	PA
PC 4.3	Reduce negative environmental impacts through efficient use of energy, water and other resources	Q 4.8	P 1	PA
PC 4.4	Sort organic kitchen waste from recyclables and dispose of them in designated recycling bins	Q 4.9 Q 4.10 Q 4.11	P 1	PA
PC 4.5	Safely dispose of kitchen waste, especially hazardous substances, to minimise negative environmental impacts	Q 4.9 Q 4.10 Q 4.11	P 1	PA

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KE 1	Hygiene and cross-contamination issues for kitchens and the importance and purpose of cleaning regimes	Q 1.6 Q 1.7 Q 1.8 Q 3.1 Q 3.2 Q 3.8 Q 3.9	
KE 2	Different types of cleaning and sanitising products and chemicals for kitchens and equipment: <ul style="list-style-type: none">▪ automatic dishwasher:<ul style="list-style-type: none">– liquid– powder– tablets▪ bleach▪ cleaning agents for specialised surfaces▪ dishwashing liquid▪ floor cleaners▪ pesticides	Q 1.1 Q 1.2 Q 1.3 Q 1.4 Q 1.5 Q 1.6 Q 1.7 Q 1.8 Q 2.1 Q 2.2 Q 2.3 Q 3.6 Q 3.7 Q 4.9 Q 4.10 Q 4.11	P 1
KE 3	Uses of different types of cleaning and sanitising products and chemicals for kitchens and equipment	Q 1.1 Q 1.2 Q 1.3 Q 1.4 Q 1.5 Q 1.6 Q 1.7 Q 1.8 Q 2.1 Q 2.2 Q 2.3 Q 3.1 Q 3.2	P 1

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KE 4	Safe practices for using and storing different types of cleaning and sanitising products, chemicals and hazardous substances, including use of personal protective equipment	Q 1.1 Q 1.2 Q 1.3 Q 1.4 Q 1.5 Q 3.6 Q 3.7 Q 4.1 Q 4.2 Q 4.3 Q 4.4 Q 4.5 Q 4.9 Q 4.10 Q 4.11	P 1	
KE 5	Safe operational practices using essential functions and features of equipment used to clean kitchen premises and equipment	Q 1.1 Q 1.2 Q 1.3 Q 1.4 Q 1.5 Q 1.6 Q 1.7 Q 1.8 Q 2.1 Q 2.2 Q 2.3 Q 2.4 Q 2.5 Q 3.1 Q 3.2 Q 3.6 Q 3.7 Q 4.1 Q 4.2 Q 4.3 Q 4.4 Q 4.5		
KE 6	Content of safety data sheets (SDS) for cleaning agents and chemicals, or plain English workplace documents or diagrams that interpret the content of SDS	Q 3.6 Q 3.7 Q 4.1 Q 4.2 Q 4.3 Q 4.4 Q 4.5 Q 4.9 Q 4.10 Q 4.11	P 1	

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KE 7	Cleaning and sanitising methods that avoid risk to food for the following food preparation and storage areas: <ul style="list-style-type: none"> ▪ kitchen floors, shelves and walls ▪ kitchen equipment, service-ware and utensils 	Q 1.1	P 1
		Q 1.2	
		Q 1.3	
		Q 1.4	
		Q 1.5	
		Q 1.6	
		Q 1.7	
		Q 1.8	
		Q 2.2	
		Q 2.3	
		Q 3.1	
		Q 3.2	
		Q 3.3	
		Q 3.4	
		Q 3.5	
KE 8	Purpose of the following personal protective equipment used when cleaning: <ul style="list-style-type: none"> ▪ face masks ▪ gloves ▪ goggles ▪ aprons 	Q 1.1	P 1
		Q 1.2	
		Q 1.3	
		Q 1.4	
		Q 1.5	
		Q 3.6	
		Q 3.7	
		Q 4.6	
Q 4.7			
KE 9	Safe manual handling techniques for cleaning equipment and premises, especially bending, lifting and carrying heavy equipment	Q 4.6 Q 4.7	P 1
KE 10	Correct and environmentally sound disposal methods for kitchen waste: <ul style="list-style-type: none"> ▪ broken service-ware ▪ food waste ▪ hazardous substances: <ul style="list-style-type: none"> – fats and oils – chemicals – cleaning agents – pest waste ▪ recyclables: <ul style="list-style-type: none"> – glass bottles and jars – plastics – paper and cardboard – tin or aluminium containers 	Q 2.4	P 1
		Q 2.5	
		Q 3.3	
		Q 3.4	
		Q 3.5	
		Q 3.6	
		Q 3.7	
		Q 3.8	
		Q 3.9	
		Q 4.9	
		Q 4.10	
Q 4.11			

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KE 11

Q 1.1

P 1

Q 1.2

Q 1.3

Q 1.4

Q 1.5

Organisation-specific information:

- contents of cleaning schedules
- procedures for disposing of contaminated food
- reporting mechanisms for infestations
- standards of presentation for the premises

Q 3.1

Q 3.2

Q 3.3

Q 3.4

Q 3.5

Q 3.6

Q 3.7

Q 4.9

Q 4.10

Q 4.11

Performance evidence

PE 1	Follow cleaning schedules to clean the following kitchen items on at least two occasions: <ul style="list-style-type: none">▪ kitchen surfaces<ul style="list-style-type: none">- food preparation areas- storage areas- floors- sink- walls▪ portable equipment and tools:<ul style="list-style-type: none">- 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:<ul style="list-style-type: none">- dishwasher- ovens- stovetops- microwave- fridges- freezers- deep fryer	PA
PE 2	Perform the above cleaning work using: <ul style="list-style-type: none">▪ different types of cleaning agents and chemicals for kitchens and equipment▪ cleaning and sanitising methods for kitchens and equipment	PA
PE 3	Complete above cleaning tasks: <ul style="list-style-type: none">▪ within commercial time constraints▪ selecting and using correct personal protective equipment	PA
