

U09801: Clean food production areas, equipment and utensils

Unit Descriptor:

This unit describes the competence required to clean food production areas, equipment and utensils.

The unit describes the essential abilities of:

- Effective handling of hygienic activities
- Ensuring safe use of equipment and utensils
- Problem solving
- Operating within organisational procedures
- Meeting legal requirements

ELEMENT**PERFORMANCE CRITERIA**

To be competent you must achieve the following:

1. Clean food production areas

- 1.1 Sinks and hand basins are thoroughly clean and free-flowing.
- 1.2 Floors and walls are clean in accordance with service operations.
- 1.3 Drains, gutters, traps and overflows are thoroughly clean and free flowing.
- 1.4 **Surfaces**, shelving, cupboards and drawers are hygienic and ready for use.
- 1.5 Suitable cleaning equipment and materials are used and stored correctly after use.
- 1.6 Rubbish and waste food are disposed of correctly and containers left hygienic and ready for use.
- 1.7 **Unexpected situations** are dealt with effectively and the appropriate person (s) informed where necessary.

- 1.8 All work is prioritised and carried out in an organised and efficient manner in accordance with safety and hygiene regulations and organisational procedures.
- 2. Clean food production equipment
 - 2.1 Food production **equipment** is correctly turned off and dismantled before and during cleaning.
 - 2.2 Equipment is clean and correctly reassembled.
 - 2.3 Suitable cleaning equipment and materials are used and stored correctly after use.
 - 2.4 **Unexpected situations** are dealt with effectively and the appropriate person(s) informed where necessary.
 - 2.5 All work is prioritised and carried out in an organised and efficient manner in accordance with safety and hygiene regulations and organisational procedures.
- 3. Clean food production utensils
 - 3.1 **Suitable cleaning equipment for the type of utensil is used.**
 - 3.2 Food production **utensils** are cleaned correctly.
 - 3.3 Finished utensils are clean, dry and free from damage.
 - 3.4 Damaged utensils are identified and reported to the appropriate person.
 - 3.5 Finished utensils are handled and stored correctly.
 - 3.6 Waste and food debris are disposed of correctly.

- 3.7 Cleaning areas and equipment satisfy health, safety and hygienic requirements and are ready for use.
- 3.8 **Unexpected situations** are dealt with effectively and the appropriate person(s) informed where necessary.
- 3.9 All work is prioritised and carried out in an organised and efficient manner in accordance with safety and hygiene regulations and organisational procedures.

RANGE STATEMENT

You must cover the items below:

Element 1: Clean food production areas

A. Surfaces:

- (i) metal
- (ii) wall tiles
- (iii) painted
- (iv) glass
- (v) floor tiles

B. Unexpected situations:

- (i) problems with cleaning materials
- (ii) problems with waste containers
- (iii) problems with maintenance

Element 2: Clean food production and equipment**C. Equipment:**

- (i) steamers
- (ii) ovens/microwave ovens
- (iii) hoods/ranges
- (iv) griddles/grills/salamanders
- (v) fryers
- (vi) hotplates
- (vii) food processors

D. Unexpected situations: (*Also applies to element 3*)

- (i) problems with equipment
- (ii) problems with cleaning materials

Element 3: Clean food productions utensils**E. Types of utensils:**

- (i) stainless metal
- (ii) coated metal
- (iii) wooden
- (iv) plastic
- (v) porcelain
- (vi) earthenware
- (vii) glass

F. Utensils:

- (i) chopping boards
- (ii) pots and pans
- (iii) bowls
- (iv) dishes/moulds
- (v) whisks
- (vi) sieves/colanders/strainers
- (vii) spoons/ladles/slice
- (viii) graters
- (ix) peelers/zesters/corers
- (x) can openers

UNDERPINNING KNOWLEDGE AND SKILLS**Health and Safety**

1. Why separate cleaning equipment should be used for floors and work surfaces.
2. What protective clothing should be used for cleaning tasks.
3. Why areas, which are being cleaned, should be carefully marked.
4. Why faulty equipment and maintenance requirements should be reported to the appropriate person.
5. Why it is important to follow manufacturers' instructions when using cleaning materials and equipment.
6. Why cleaning materials should be stored in a correctly labeled container.
7. Why food production equipment should be turned off before cleaning.
8. Why food production equipment should be dismantled before cleaning and reassembled correctly after cleaning.
9. What the appropriate cleaning equipment and materials are when cleaning food production equipment.
10. What the different procedures are for cleaning, drying and storing types of utensils.
11. Why it is important to follow manufacturers' instructions when using cleaning materials and equipment.
12. What the appropriate cleaning equipment and materials are when cleaning utensils.

Food Hygiene

13. Why cleaning of food production areas should be carried out as soon as possible after use.
14. Why waste must be handled and disposed of correctly.
15. Why cleaning equipment should be stored separately from food items.
16. Why cleaning of food production and equipment should be carried out as soon as possible after use.
17. Why disinfectants should not be used in food areas.
18. What the risks are of failing to keep all utensils clean.

EVIDENCE GUIDE

(1) Critical Aspects of Evidence

You must provide evidence that shows you have met the performance criteria over a sufficient period of time for your assessor to consider that you are competent.

It is essential that competence be demonstrated in the following aspects:

- Totally through performance evidence in the form of observation.
- Performance evidence in the form of observation to cover **performance criteria 1.1, 1.2, 1.3, 1.5 and 1.6** and a minimum of **2** from the **range of A**
- Supplementary evidence in the form of questioning and/or witness testimony to cover the rest of the performance criteria and range.
- Evidence to cover underpinning knowledge must be assessed using questioning which may be oral, written or using visual aids.
- Performance evidence should be demonstrated on at least two (2) occasions.
- Performance evidence in the form of observation to cover **performance criteria 2.1 – 2.3** and a minimum of **3** from the **range of C**
- Performance evidence in the form of observation to cover **performance criteria 3.1, 3.2, 3.3, 3.5, 3.6 and 3.7** and a minimum of **3** from the range of **E** and **4** from the range of **F**.

(2) Method of Assessment

Examples of performance evidence

- Observation reports by your assessor of how you clean food production areas.
- Observation reports by your assessor of how you clean food production equipment.
- Observation reports by your assessor of how you clean food production utensils.

Examples of supplementary evidence

- Answers to oral or written questions from your assessor.
- Witness statements from colleagues, line managers that provide evidence of how you clean food production areas, food production equipment and food production utensils.
- A personal statement describing how you clean food production areas, food production equipment and food production utensils.

(3) Context of Assessment