

U09901: Maintain and handle knives

Unit Descriptor:

This unit describes the competence required to clean, sharpen store and transport knives in the correct way.

The unit describes the essential abilities of:

- Cleaning, sharpening and storing knives correctly
- Ensuring that knives are kept in the correct condition
- Selecting appropriate knives and using them in a safe and correct manner
- Operating within organisational procedures
- Meeting legal requirements

ELEMENT**PERFORMANCE CRITERIA**

To be competent you must achieve the following:

1. Maintain knives

- 1.1 **Knives** are clean and satisfy food hygiene regulations.
- 1.2 Knives are kept sharp using appropriate **sharpening methods** and satisfy health and safety regulations.
- 1.3 Knives are stored correctly after use.
- 1.4 Unexpected situations are dealt with effectively and the appropriate people informed where necessary.
- 1.5 All work is prioritised and carried out in an organised and efficient manner in accordance with safety and hygiene regulations and organisational procedures.

2. Handle knives
 - 2.1 **Knives** selected are appropriate to the type of food being prepared.
 - 2.2 Cutting surface is secured safely, clean and ready for use.
 - 2.3 Knives are handled safely.
 - 2.4 Unexpected situations are dealt with effectively and the appropriate people 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.

RANGE STATEMENT

You must cover the items below:

Element 1: Maintain knives

A. Knives:

- (i) straight blades
- (ii) poultry shears
- (iii) scissors/poultry shares

B. Sharpening methods:

- (i) steel
- (ii) grinder

C. Problems:

- (i) in terms of knives
- (ii) in terms of sharpening equipment

Element 2: Handle knives

D. Knives:

- (i) straight blades
- (ii) serrated blades
- (iii) scissors/poultry shears

E. Problems:

- (i) in terms of knives
- (ii) in terms of cutting surfaces
- (iii) in terms of injury

UNDERPINNING KNOWLEDGE AND SKILLS

Health and Safety

1. Why knives should be kept sharp.
2. Why knives should be stored correctly and safely.
3. Why and to whom all accidents should be reported.
4. Why the appropriate knife should be used according to food type.
5. Why handles of knives should not be allowed to become greasy during use.
6. Why knives should be handled correctly.
7. Why cutting surface should be secure.

Food Hygiene

8. Why knives should be cleaned between particular tasks.
9. What risks there are of infection when maintaining knives.
10. What the possible risks are of cross contamination when maintaining and storing knives.
11. Why cutting surfaces should be clean.
12. Why damaged knives should not be used.

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 and evidence extracted from the workplace (if appropriate) to cover **performance criteria 1.1 – 1.3** and a minimum of:
 - **All from the range of A**
 - **All from the range of B**
- Performance evidence in the form of observation and evidence extracted from the workplace (if appropriate) to cover **performance criteria 2.1 – 2.3** and a minimum of:
 - **All from the range of D**
- Supplementary evidence in the form of questioning and/or witness testimony to cover the rest of the performance criteria.
- 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.

(2) Methods of Assessment

- Observation reports by your assessor of how you:
 - o maintain knives
 - o handle knives
- Answers to oral or written questions from your assessor.
- Witness statements from colleagues, line managers that provide evidence of how you:
 - o maintain knives
 - o handle knives

- A personal statement describing how you:
 - maintain knives
 - handle knives

(3) Context of Assessment

Evidence for this unit may come from assessment on-the-job or in a realistic working environment.