



THE
LEARNING
DEVELOPMENT
GROUP

Introduction

This practical occupational short programme is unit standard based and aimed at individuals cleaning domestic, commercial, industrial and institutional kitchens.

There is a strong emphasis on cleaning procedures and the importance of keeping kitchens hygienically clean. Kitchen cleaning employees, excluding those in hospitality environments, will benefit from the programme.

It is comprehensive and covers kitchen cleaning techniques and hygiene practices, cross contamination, disposing of waste correctly, cleaning kitchen equipment, cleaning products, following safety regulations, working systematically for increased efficiency and performing end of cleaning task procedures.

Target Audience

This course is suitable for individuals working in residential, commercial, industrial or institutional kitchens. It is also aimed at those working in kitchenettes, tea kitchens and sculleries.

Entry Requirements

- Competence in Communication at ABET level 3.

Additional Requirements

- You will need access to appropriate workplace activities.
- Active support and mentorship by your manager.
- Access to a PC, software and the internet for any online learning.

Health, Safety & Hygiene

Clean Kitchens

SERVICES SETA Statement of Results

US ID: 243205

NQF Level: 1

Credits: 6

Course Delivery & Assessment

We use in-classroom, virtual classroom and blended interactive, facilitated training, group discussions and practical exercises to embed skills.

You will need to:

- Attend all scheduled sessions.
- Demonstrate theoretical and practical understanding of course content.
- Complete and present practical assignments.
- Participate in experiential learning, group activities and discussions.
- Compile and submit a Portfolio of Evidence (PoE).

To receive your Statement of Results, Clean Kitchens, you will need to compile, submit and be found competent on a Portfolio of Evidence (PoE).

Learning Outcomes

By the end of the course, you will be able to:

- Understand kitchen hygiene principles.
- Understand the importance of practicing good hygiene in kitchens.
- Explain micro-organisms and cross-contamination and where it typically occurs.
- Plan and prepare for cleaning kitchens according to worksite, general safety and basic cleaning principles.
- Use personal protective equipment.
- Clean kitchens systematically.
- Dispose of waste and litter correctly.
- Perform end of task procedures after cleaning kitchens.





info@ldgroup.co.za



+27 086 022 7337



www.ldgroup.co.za

Course Content

Clean Kitchens

Accreditation Body: **SERVICES SETA**

SAQA ID: 243205 | Learning Programme ID: NA

NQF Level: 1 | Credits : 6

Module 1: Understand Kitchen Hygiene Principles

- Explain the reasons for practicing good hygiene in terms of impact on food, the environment and people's health
- Describe unhygienic conditions in kitchens using three examples and a description of their impact on the environment and people's health
- Explain micro-organisms and the conditions that encourage their growth
- Explain cross-contamination using three examples
- Explain the reason for using colour coded cleaning methods in a kitchen

Module 2: Plan and Prepare for Cleaning Kitchens

- Use personal protective equipment according to worksite procedures
- Explain the reasons for using personal protective equipment in terms of General Safety Regulations
- Identify kitchen items to be cleaned and explain the method of cleaning each surface in accordance with the scope of work, cleaning specification, worksite procedures and basic cleaning principles
- Identify the correct cleaning process for each item and surface
- Explain the order in which cleaning glassware, cutlery, crockery, serving dishes and cooking utensils is performed
- Select the correct chemicals, consumables and equipment for identified tasks
- Explain the reasons for selecting chemicals and consumables in terms of basic cleaning principles

Module 3: Clean Kitchens

- Clean kitchen items and surfaces systematically in accordance with the cleaning specification, worksite procedures and basic cleaning principles
- Dry items cleaned for storage in accordance with kitchen hygiene principles
- Collect and dispose of waste and litter in accordance with worksite procedures and environmental principles
- Leave, replace or store cleaned items in their correct positions and explain the reasons for doing so in accordance with worksite procedures and cleaning specifications

Module 4: Perform End of Task Procedures After Cleaning Kitchens

- Check all cleaned kitchen items and surfaces and explain the reasons for doing so, in accordance with worksite procedures and basic cleaning principles
- Remove, clean and store all equipment, consumables and chemicals used for cleaning kitchens in accordance with worksite procedures
- Dispose of waste generated during cleaning in accordance with worksite procedures and environmental principles
- Report problems and damage identified during cleaning in accordance with worksite procedures

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