

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Generic Skills

Title	Use common cleaning tools and materials in restaurants
Code	108528L1
Range	This unit of competency is applicable to all practitioners who work in restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should know about common detergents and make proper use of them.
Level	1
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge of common cleaning tools and materials in restaurants:</p> <ul style="list-style-type: none"> • Know about the features of common restaurant detergents • Understand the effect of surrounding space and ventilation • Understand the effect of improper use of detergents and the relevant safety measures • Understand the importance of housekeeping in the workplace • Know about the types, features and usage of cleaning tools • Know about the effect of common restaurant detergents on the physical health of human beings <p>2. Use common cleaning tools and materials in restaurants:</p> <ul style="list-style-type: none"> • Understand the features of common restaurant detergents <ul style="list-style-type: none"> ○ Know about the names, types and features of detergents commonly used by restaurant practitioners ○ Identify the labels of detergents • Make proper use of common restaurant detergents <ul style="list-style-type: none"> ○ Make proper use, storage and transport of detergents in accordance with the instructions on the detergent labels ○ Master the treatment of accidents caused using common detergents • Understand the following of common restaurant cleaning tools <ul style="list-style-type: none"> ○ Types ○ Features ○ Correct usage, etc. • Make use of common cleaning tools <ul style="list-style-type: none"> ○ Make proper use of common cleaning tools in restaurants in accordance with the instructions on the tool labels ○ Understand the use of detergents together with the cleaning tools ○ Maintain and repair common cleaning tools in restaurants ○ Keep workplaces tidy, and manage and store common cleaning tools properly <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Correctly use detergents and cleaning tools during work in a persistent manner, to maintain public health, including that of customers and staff members
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Use common detergents in restaurants properly and safely in accordance with the instructions on the detergent labels under guidance • Master the use, maintenance, repair and storage of common detergents
Remark	