

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Conduct cleaning and sanitation
Code	109647L1
Range	This unit of competency is applicable to all catering food production practitioners. Maintaining the highest standards of cleanliness in the restaurant kitchen to prevent food from being contaminated by toxins or bacteria is the responsibility of every practitioner. He / she needs to observe and follow the food safety regulations and procedures of the establishment. This UoC concerns competences in conducting cleaning and sanitation within the restaurant kitchen.
Level	1
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Acquire knowledge for conducting cleaning and sanitation</p> <ul style="list-style-type: none"> • Possess basic knowledge of food safety in different stage of food handling in the kitchen, such as: <ul style="list-style-type: none"> ○ food storage ○ preparation ○ cooking ○ food display • Possess basic knowledge of what need to be cleaned in the kitchen, such as: <ul style="list-style-type: none"> ○ Food product contact surfaces: <ul style="list-style-type: none"> ▪ Knives, mixer, pans, pots, utensils, plates, etc. ○ Non-food product contact surfaces: <ul style="list-style-type: none"> ▪ equipment, overhead inner structures, shields, walls, ceilings, lighting devices, refrigeration units and heating, ventilation and air conditioning (HVAC) systems ○ Hands • Possess basic knowledge of different methods and techniques for cleaning and sanitation: <ul style="list-style-type: none"> ○ Cleaning: <ul style="list-style-type: none"> ▪ Mechanical cleaning ▪ Manual cleaning ○ Sanitation <ul style="list-style-type: none"> ▪ Heat ▪ Chemical • Possess basic knowledge of the establishment's food safety procedures <p>2. Conduct cleaning and sanitation:</p> <ul style="list-style-type: none"> • Comprehend and familiarize with the establishment's food safety procedures • Understand allocated duties and follow the cleaning, sanitation objectives, schedules to perform the required cleaning, and sanitation tasks. For example: <ul style="list-style-type: none"> ○ tasks after every shift, such as wiping down preparation surfaces with disinfectant ○ daily tasks- taking out the trash or rotating stock ○ monthly tasks- such as cleaning the refrigerator and freezers ○ quarterly or yearly tasks, such as cleaning the hood of the kitchen grill • Wash all surfaces, pots, pans, utensils, and equipment with warm soapy water • Rinse surfaces, pots, pans and utensils to remove dirt and soapy residue • Sanitize rinsed surfaces to kill remaining germs. Follow instructions carefully when using chemical sanitation method and ensure safe use of chemical

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	<ul style="list-style-type: none"> • Report completion of cleaning and sanitation to supervisor, if needed, for verification <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Follow the organization or kitchen rules to maintain cleanliness of equipment and environment • Follow standards and practices in the industry, for example: HACCP (Hazard Analysis and Critical Control Point), Hong Kong food safety ordinance, etc. • Follow the Health Advice for Prevention of particular disease (i.e. COVID-19) by Hong Kong Government
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Comprehend and follow the establishment's cleaning and sanitation procedures • Conduct the maintenance of the kitchen's cleanliness and sanitation standard in accordance with the establishment's requirements <ul style="list-style-type: none"> ○ Correctly apply cleaning and sanitation methods to keep the establishment's kitchen fulfilling regulations of food safety and hygiene
Remark	