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| Title | **Maintain professional kitchen standards for food preparation and cooking throughout the shift** |
| Level | **3** | **Credits** | **6** |

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| Purpose | The aim of this module is to develop basic knowledge, skills and understanding of professional kitchen standards need to be maintained throughout the shift |

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| Classification ISCED | 1013 Hotel, restaurants and catering |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

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| **Competency standards** | **Performance criteria** | **Knowledge of understanding** |
| **LU1: Ensure personal hygiene and chef’s uniform for kitchen operations meets organizational requirements****Overview**This Competency Standard is about keeping yourself clean and hygienic when you are at work and explain to select and use protective clothing according to the task you are carrying out. | P1 Keep your hair, skin and nails clean and hygienicFollow your organization’s procedures on Briefjewelry and accessories can be wornP2 Follow the recommended procedures for washing your hands at all appropriate timesP3 Avoid unsafe behavior that could contaminate the food you are working with Report any cuts, boils, grazes, injuries, illness and infections promptly to the appropriate personP4 Make sure any cuts, boils, skin infections and grazes are treated and covered with an appropriate dressing | K1 Define it is important to have clean hair, skin and nails K2 Define jewelry and other accessories may cause a riskK3 Define it is important to follow your organization’s recommended procedures for washing your hands at all appropriate timesK4 Define it is important to report cuts, grazes and skin conditions to the appropriate personK5 Define it is important to report illnesses and infections, particularly stomach illnesses, to the appropriate personK6 Whom to report cuts, grazes, skin conditions or illnesses to, and the procedure for doing thisThe types of protective clothing which are available to you and Explain to access themK7 The types of protective clothing which are appropriate to the task you are carrying outExplain protective clothing should be used and Define it |

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|  |  | should be wornK8 Where and Explain to deal with used protective clothing |
| **LU2: Maintain the health, safety and security of the kitchen working environment****Overview**This Competency Standard is about safety and security in your workplace – helping to spot and deal with hazards and following emergency procedures when necessary | P1 Keep a look out for hazards in your workplaceP2 Identify any hazards or potential hazards and deal with these correctlyP3 Report any accidents or near accidents quickly and accurately to the proper personP4 Follow health, hygiene and safety procedures in all your workP5 Practice emergency procedures correctly P6 Follow your organization’s security procedures | K1 Define it is important to work in a healthy, safe and hygienic wayK2 Where you can get information about health, hygiene and safety in your workplaceK3 The types of hazards that you may find in your workplace and Explain to deal with these correctlyK4 Hazards you can deal with yourself and hazards that you must report to someone elseK5 Explain to warn other people about hazards and Define this is importantK6 Types of emergencies that may happen in your workplace and Explain to deal with theseK7 Where to find first aid equipment and who the first-aider is in your workplaceK8 Other ways of working safely that are relevant to your job and Define these are importantK9 The possible causes of fire in your workplace K10 Brief you can do to minimize the risk of fire |

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|  |  | K11 Where to find fire alarms and Explain to set them offK12 Define you should never approach a fire unless it is safe to do soK13 Define it is important to follow fire safety lawsK14 Define it is important to report all usual/non-routine incidents to the appropriate person |
| **LU3: Check quality and quantity of food and maintain kitchen and food safety standards at every level of food handling****Overview**This Competency Standard is about ensuring that the food you will be preparing and cooking is or the right quality and is available in sufficient quantity for the number of covers expected. | P1 Check your role and responsibilities to establish the quantity of food and ingredients requiredP2 Check the delivery from stores to ensure that the quantity of food delivered is sufficient for the number of covers expectedP3 Check that the quality of food delivered is of the right type and meets the correct quality requirementsP4Check that food is delivered at the correct temperatureP5Ensure that any packaged food does not exceed its ‘sell-by’ or ‘use-by’ datesP6Advise your team leader if there are any problems with the quantity or quality of food | K1 Explain to check that the food is of the required weight K2 Explain to check that the food looks the way it shouldK3 Explain to check that food is being kept at an appropriate temperatureK4 Explain to check that bacteria are not at harmful levelsK5 Explain to check that flavor, texture and aroma is of acceptable qualityK6 Explain to check that food there is sufficient food and other ingredients to meet the requirements for the number of covers expectedK7Explain to check that food is delivered at the correct temperatureK8Explain to ensure that any packaged food does not exceed its ‘sell-by’ or ‘use-by’ dates |

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| **LU4: Ensure wastage from kitchen operations is minimized****Overview**This Competency Standard is about finding ways to cut down on waste produced by the kitchen and ensuring that wasted is managed and disposed of in line with organizational procedures. | P1 Identify opportunities for reducing wasteP2 Follow organizational policies and procedures for managing and reducing wasteP3 Dispose of waste in line with organizational procedures | K1 Explain to recognize opportunities for waste reduction, reuse and recycling targets to comply with legal and/or organizational requirementsK2 Explain to establish current levels of waste for activities undertaken by the organizationK3 Explain to assess the effectiveness of waste management systemsK4 Opportunities for avoiding and reducing waste through design, reuse and recyclingK5 Potential barriers that may limit waste avoidance and reductionK6 Explain to ensure measures for managing waste meet with legal requirementsK7 Roles and responsibilities to support waste minimizationK8 Training needs and training for those responsible for reducing wasteK9 Methods to evaluate the impact of waste reduction measuresK10 Benefits achieved through waste reduction measures |