

Title	Clean food production areas and equipment		
Level	2	Credits	2

Purpose	<p>This unit standard is for people training as cooks to work in a broad range of commercial kitchens.</p> <p>People credited with this unit standard are able to: clean food production areas; and clean food production equipment.</p>
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Classification	Hospitality > Cookery
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Available grade	Achieved
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Guidance Information

- 1 Recommended knowledge and skills for entry: Unit 167, *Practise food safety methods in a food business under supervision*.
- 2 Definition
Establishment requirements – any policy, procedure, process, or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.
- 3 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 4 Cleaning equipment and materials suitable for the task and surface and equipment to be cleaned are used and stored according to manufacturer's instructions.
- 5 This unit standard can be assessed against in a simulated situation. This refers to a situation that reflects some elements of commercial realism, but the candidate must be under time pressure. There must be an end user of the product and domestic equipment can be used.
- 6 All assessment tasks for performance criteria are to be carried out in accordance with establishment requirements.

Outcomes and performance criteria

Outcome 1

Clean food production areas.

Performance criteria

- 1.1 Sinks, handbasins and drains are cleaned.
- 1.2 Floors and walls are cleaned and freed from contamination.
- 1.3 Surfaces, shelving, cupboards, and drawers are cleaned, freed from contamination, and made ready for use.
- 1.4 Rubbish and food waste are disposed of, and containers are left clean, freed from contamination, and ready for use.

Outcome 2

Clean food production equipment.

Range equipment may include but is not limited to – ovens, hobs, mixers, fridges, microwave ovens, ranges, grills, fryers, bains-marie, hot plates, food processors, slicers, freezers, dishwashers.

Performance criteria

- 2.1 Food production equipment is isolated from power source prior to and during cleaning.
- 2.2 Food production equipment is dismantled with care, ensuring no personal injury or damage to equipment.
- 2.3 Food production equipment is clean, safe, assembled, and ready for use.
- 2.4 Chopping boards are clean, dry and free from contamination.

Planned review date	31 December 2026
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	8 January 1998	31 December 2013
Review	2	22 October 2003	31 December 2017
Review	3	12 December 2008	31 December 2017
Review	4	20 February 2014	31 December 2017
Revision	5	19 November 2015	31 December 2023
Review	6	16 December 2021	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.