

Title	Service guest kitchen areas for a commercial hospitality establishment		
Level	3	Credits	4

Purpose	<p>This unit standard is for people training as room attendants to work in a commercial hospitality establishment.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of safe and hygienic disposal of waste in guest kitchen areas; clean guest kitchen areas; and replenish guest kitchen supplies, for a commercial hospitality establishment.</p>
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Classification	Hospitality > Accommodation Services
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Available grade	Achieved
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Guidance Information

- 1 **Definition**
Establishment requirements referred to in this unit standard may include but are not limited to the applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.
- 2 Legislation relevant this unit standard may include but is not limited to – Health and Safety at Work Act 2015, Innkeepers Act 1962, Privacy Act 1993.
- 3 This unit standard can be assessed against in a simulated situation. This refers to a situation that reflects some elements of commercial realism and where the candidate is under time pressure.
- 4 All tasks are to be carried out in accordance with establishment requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of safe and hygienic disposal of waste in guest kitchen areas for a commercial hospitality establishment.

Performance criteria

1.1 Procedures for safe and hygienic disposal of waste are identified and explained.

Range waste may include but is not limited to – food and beverage, fats, soiled nappies, sanitary products, glass, needles, razors, paper, cigarettes, matches, ash, pressurised containers, chemicals, contraception devices, recyclable materials, dirty water.

Outcome 2

Clean guest kitchen areas for a commercial hospitality establishment.

Performance criteria

2.1 Rubbish bins are cleaned and waste is prepared for removal and removed in a safe and hygienic manner.

2.2 Cleaning equipment and materials are prepared and made ready for use.

2.3 Correct cleaning materials for surface being cleaned are used.

2.4 Interior surfaces, fixtures, fittings, kitchenware and appliances are cleaned within allocated timeframe.

2.5 Fixtures, fittings and appliances are cleaned and checked for fitness for use and any faults are corrected.

Outcome 3

Replenish guest kitchen supplies for a commercial hospitality establishment.

Performance criteria

3.1 Kitchen supplies and kitchenware are replenished within allocated timeframe in accordance with kitchen type.

3.2 Kitchen supplies for guest use are checked to ensure they are within expiry date, kept at correct temperature and stocks are maintained at the required level.

Planned review date	31 December 2023
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	26 March 1998	31 December 2013
Revision	2	15 November 2002	31 December 2013
Review	3	22 October 2004	31 December 2013
Rollover and Revision	4	19 September 2008	31 December 2017
Review	5	20 November 2009	31 December 2017
Review	6	20 February 2014	31 December 2020
Review	7	25 January 2018	N/A

Consent and Moderation Requirements (CMR) reference

0112

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact ServicelQ qualifications@ServicelQ.org.nz if you wish to suggest changes to the content of this unit standard.