

Title	Develop a maintenance schedule in the hospitality industry		
Level	5	Credits	5

Purpose	<p>This unit standard is for experienced people who are responsible for developing maintenance schedules. They may be involved in working in a hotel, motel, casino, bar, restaurant, food or catering operation.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of the factors that influence the development of a maintenance schedule; and produce a maintenance schedule, in the hospitality industry.</p>
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Classification	Hospitality > Hospitality Management
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Available grade	Achieved
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Guidance Information

1 Definitions

Equipment – large and small equipment fittings and fixtures.

Establishment requirements refer to applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.

Resources – establishment personnel, equipment and materials for maintenance, and contractors who are available, suitable, and affordable.

2 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Food Regulations (2015), Hazardous Substances and New Organisms Act 1996, Health and Safety at Work Act 2015.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of the factors that influence the development of a maintenance schedule in the hospitality industry.

Performance criteria

1.1 Implications of not carrying out preventative maintenance are explained in terms of the impact on production and budget.

- 1.2 Maintenance of equipment, fittings, fixtures, and facilities required to meet manufacturer's recommendations is identified in accordance with establishment requirements.
- 1.3 Maintenance schedules are explained in terms of cost, budget allocation, capital expenditure, and available resources.

Outcome 2

Produce a maintenance schedule in the hospitality industry.

Performance criteria

- 2.1 Equipment, fittings, fixtures, and facilities that require maintenance are identified and rated in terms of priority, risk, manufacturer's recommendations, and budget allocation.
- 2.2 Internal and external resources are analysed to determine availability, cost and any associated risk factors to the establishment's operating requirements.
- 2.3 Maintenance schedule is produced to match the equipment, fittings, fixtures, and facilities' requirements with available resources.
- 2.4 Maintenance schedule is evaluated in terms of on-going establishment requirements.

Planned review date	31 December 2027
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	21 September 2005	31 December 2017
Review	2	22 October 2010	31 December 2017
Review	3	20 February 2014	31 December 2024
Review	4	2 March 2023	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.