



KITCHEN CLEANER

HSP/KchCln/2/0021

Programme Name

Skills programme and Training Certificate in Kitchen Cleaner, NQF Level 2, SAQA ID HSP/KchCln/2/0021, 28 Credits.

Programme Purpose

- Successful achievement of the Kitchen Cleaner skills programme will enable the learner to effectively perform the duties of a Kitchen Cleaner within a food and beverage environment.

Workplace Requirements

- Suitable for learners who clean kitchen areas and equipment and do not prepare or cook food.
- Access to kitchen areas and equipment.

Programme Description

Each person that will successfully achieve this programme will be able to:

- The learner that successfully achieves this programme will be enabled to effectively perform the duties of a Kitchen Cleaner within a Professional Cookery and Cleaning environment.

Target group

- Suitable for Kitchen Cleaners who service kitchen environments.
- Candidates are either non-employed or currently employed within a hospitality establishment.
- Non-employed candidates have the interest and acumen to work in the Professional Cookery and Cleaning arena.
- Employed candidates have the interest to further their skills and knowledge of Professional Cookery and Cleaning.
- Selection is carried out in a fair, valid, reliable and practicable manner that is free of all bias and discrimination, paying particular attention to the three groups targeted for redress: race, gender and disability.

Entry Requirements

- It is assumed that a GEC certificate or equivalent has been obtained by the candidate at level 1; minimum Standard 8, Grade 10.
- Candidates are required to complete a numeracy and literacy test.
- Candidates must have a successful outcome of their Skills Programme interview.

Programme Outcomes

On completion of this Skills Programme, the learner will be able to:

- Describe the layout, services and facilities of the organisation.
- Maintain a safe and secure working environment.
- Maintain health, hygiene and a professional appearance.
- Handle and dispose of waste.
- Handle and store cleaning equipment and materials.
- Clean cutting equipment.
- Handle, clean and maintain utensils and food production areas and equipment.
- Handle and store food.
- Clean and store crockery and cutlery.

Structure of the programme

The Skills Programme in Kitchen Cleaner consists of:

- Classroom based learning
- On-the-job learning
- Assessment

Duration of the Programme

- Programme: 15 Days
- Training Days: 10 Days
- Assessment Days: 5 Days

Number of learners per class: Minimum 15

Programme Roll-Out:

Unit Standard Code	Unit standard Title	Level	Credits
7793	Describe layout, services and facilities of the organisation	2	1
7796	Maintain a secure working environment	3	1
7799	Maintain a safe working environment	2	2
7800	Maintain health, hygiene and a professional appearance	2	1
7707	Clean Cutting Equipment	2	2
7717	Handle and maintain utensils and equipment	2	2
7748	Handle and store food	2	2
7749	Clean food production areas and equipment	2	3
7751	Clean and store crockery and cutlery	2	1
7608	Handle and store cleaning equipment and materials	2	1
7612	Handle and dispose of waste	2	1
7613	Deep clean floors and soft floor coverings	2	3
ADDITIONAL UNIT STANDARD			
7789	Provide Customer Service	4	8
Total Credits			28

