



THE
LEARNING
DEVELOPMENT
GROUP

Introduction

The accredited Skills Programme, Kitchen Cleaner, at an NQF level 2, is an entry level programme for individuals working in cleaning, storing and maintaining professional kitchen areas in the hospitality sector.

There is a strong focus on customer service within the key areas of cleaning. It covers an establishment's layout, services and facilities, hygiene, cleanliness and maintaining a safe working environment, cleaning and deep cleaning floors and soft floor surfaces and cleaning cutting equipment, crockery and cutlery.

Delegates will learn how to handle and store food and maintain food production areas and equipment.

Target Audience

The skills programme is aimed at kitchen cleaners who work in the hospitality and restaurant sector.

It is suitable for any individual who cleans kitchens, food production areas, floors and kitchen equipment.

Entry Requirements

- A GEC certificate or equivalent at level 1.
- Grade 10 Certificate.
- Must complete a numeracy and literacy test and conduct a successful interview.

Additional Requirements

- Access to appropriate workplace cleaning activities in kitchen areas.
- Access to a workplace mentor.
- Access to a PC, software and the internet.

Hospitality & Tourism

Kitchen Cleaner

CATHSSETA Statement of Results

SP / US ID: HSP/KchCln/2/0021

NQF Level: 2

Credits: 28

Course Delivery & Assessment

We use a blend of inclass and virtual interactive learning, workplace learning, coaching and mentoring, theoretical assessment, practical workplace observation and self-study to embed skills.

You will need to:

- Attend all sessions.
- Complete practical workplace experiential learning and assignments.
- Demonstrate theoretical and practical understanding of programme content.
- Compile and submit a Portfolio of Evidence (PoE).

To receive your Statement of Results: Kitchen Cleaner, you will need to compile, submit and be found competent on a Portfolio of Evidence (PoE).

Learning Outcomes

By the end of the programme, you will be able to:

- Describe the layout, services and facilities of an organisation.
- Maintain a safe and secure working environment.
- Maintain health, hygiene and a professional appearance.
- Clean cutting equipment.
- Handle and maintain utensils and equipment.
- Handle and store food.
- Clean food production areas and equipment and clean and store crockery.
- Handle and store cleaning equipment and materials and handle and dispose of waste.
- Deep clean floors and soft floor coverings.
- Provide customer service.





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Course Content

SP: Kitchen Cleaner

Accreditation Body: CATHSSETA

| SETA Skills Programme: HSP/KchCln/2/0021

| NQF Level: 2 | Credits: 28

Unit Standard 7793

- Describe Layout, Services and Facilities of the Organisation

Unit Standard 7796

- Maintain a Secure Working Environment

Unit Standard 7799

- Maintain A Safe Working Environment

Unit Standard 7800

- Maintain Health, Hygiene And A Professional Appearance

Unit Standard 7707

- Clean Cutting Equipment

Unit Standard 7717

- Handle And Maintain Utensils And Equipment

Unit Standard 7748

- Handle And Store Food

Unit Standard 7749

- Clean Food Production Areas And Equipment

Unit Standard 7751

- Clean And Store Crockery And Cutlery

Unit Standard 7608

- Handle And Store Cleaning Equipment And Materials

Unit Standard 7612

- Handle And Dispose Of Waste

Unit Standard 7613

- Deep Clean Floors And Soft Floor Coverings

Unit Standard 7789

- Provide Customer Service

Our Accredited Organisations



FACULTY
TRAINING
INSTITUTE



Siyangoba



Siyaya[®]
SKILLS INSTITUTE



PROSERV
SOUTH AFRICA



MBAT
DEVELOP - EMPOWER - GROW

