

PPL1GEN5 - SQA Code HD4R 04

Clean and store crockery and cutlery



Overview

This unit is about cleaning crockery and cutlery either by machine or by hand, disposing of broken or damaged items and waste and dirty water. It also covers storing cutlery and crockery, and polishing it where necessary.

When you have completed this unit, you will have proved you can

- clean crockery and cutlery
- store crockery and cutlery

PPL1GEN5 - SQA Code HD4R 04

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Performance criteria

You must be able to:

Clean crockery and cutlery

- P1 prepare crockery and cutlery items ready for cleaning
- P2 ensure that cleaning equipment and machinery is clean, undamaged and ready for use
- P3 use cleaning materials according to manufacturers' instructions
- P4 clean items using the appropriate cleaning methods at the recommended temperature
- P5 ensure that finished items are clean, dry and free from damage
- P6 dispose of damaged or broken items correctly
- P7 dispose of waste or dirty water correctly
- P8 leave cleaning equipment or machinery clean, undamaged and ready for future use

You must be able to:

Store crockery and cutlery

- P9 ensure that items to be stored are dry and clean
- P10 keep storage areas clean, tidy and free from rubbish
- P11 stack crockery carefully and store it in the correct location ready for use
- P12 polish cutlery, where appropriate, and store it in the correct location ready for use
- P13 dispose of damaged or broken crockery following recommended procedures

PPL1GEN5 - SQA Code HD4R 04

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Knowledge and understanding

You need to know and understand:

Clean crockery and cutlery

- K1 the correct methods of preparing crockery and cutlery for cleaning
- K2 how to check cleaning equipment and machinery
- K3 dilution ratios for cleaning materials
- K4 the correct methods of cleaning crockery and cutlery
- K5 what the procedures are in the event of breakages of crockery
- K6 the importance of leaving cleaning equipment ready for future use
- K7 what types of unexpected situations may occur when cleaning crockery and cutlery and how you should deal with these

You need to know and understand:

Store crockery and cutlery

- K8 why items should be clean and dry before storage
- K9 why storage areas should be clean, tidy and free from rubbish
- K10 correct storage locations for crockery and cutlery and why items should be stored in the correct place
- K11 what types of unexpected situations may occur when storing crockery and cutlery and how you should deal with these

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Scope/range

1 Cleaning methods

1.1 by machine

1.2 by hand

2 Items to be stored

2.1 crockery

2.2 cutlery

The candidate and assessor must only sign below when all Performance Criteria and Knowledge points have been met.

Unit assessed as being complete

Candidate's Name:	
Candidate's Signature:	
Date submitted to assessor as complete:	

Assessor's Name:	
Assessor's Signature:	
Date assessed as complete:	

Internal Verification —

to be completed in accordance with centre's IV strategy

Evidence for this Unit was sampled on the following date/s:	IV's Signature	IV's Name

This Unit has been subject to an admin check in keeping with the centre's IV strategy.

Date of admin check	IV's Signature	IV's Name

Unit completion confirmed

IV's Name:	
IV's Signature:	
Date complete:	