

Contribute to sustainable practise in kitchens

Overview

This standard is about working in a sustainable way in a commercial kitchen.

You will need to work effectively to ensure the efficient use of utilities and other resources, and to minimise waste. In addition, you need to assess your own performance and identify and implement opportunities to improve efficiency.

This standard is recommended for line, production, commis and other chefs working in commercial kitchens.

When you have completed this standard you will have demonstrated your understanding of and your ability to:

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Performance criteria

You must be able to:

1. Work effectively according to standard operating procedures
2. Assess own performance to identify possible efficiency improvements
3. Report accurately any opportunities to improve the efficiency of utilities and other resources
4. Report promptly and accurately variations in utility and resource usage and any actions you have taken in response
5. Implement actions to improve the efficiency of utility and other resource usage
6. Work efficiently in line with menu specifications to avoid and minimise waste

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Knowledge and understanding

You need to know and understand:

1. Terminology used in relation to sustainability in commercial kitchens
2. Why commercial kitchens use sustainably sourced food
3. What utilities and resources are used in commercial kitchens and how they are used
4. Why commercial kitchens need to reduce the use of utilities
5. How commercial kitchens could improve the use of utilities
6. What government initiatives can help to improving the use of utilities

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Scope/range

1. Utilities and other resources

1.1 gas

1.2 electricity

1.3 water

1.4 food

1.5 disposables

1.6 sundries e.g. tinfoil, clingfilm

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Developed by	People 1st
Version Number	1
Date Approved	February 2016
Indicative Review Date	March 2021
Validity	Current
Status	Original
Originating Organisation	People 1st
Original URN	PPL2PC34
Relevant Occupations	Hospitality; Chef
Suite	Hospitality - Generics
Keywords	sustainability, sustainable, menu, cookery, chef
