

Prepare, operate and clean specialist equipment

Overview

This standard is about how you operate and maintain cooking equipment which is specific to your workplace. This includes preparation, cooking and storage equipment.

This standard focuses on the technical knowledge and skills required to prepare, operate and clean specialist equipment; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain basic food safety in catering
- Maintain food safety in a kitchen environment
- Provide basic advice on allergens to customers
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Prepare, operate and clean specialist equipment

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Performance criteria

You must be able to:

1. Follow the manufacturers' and your workplace operating procedures when using specialist equipment
2. Check all equipment to ensure that it is clean, undamaged, ready and safe to operate
3. Monitor the equipment for correct performance
4. Follow the correct procedures to shut down, disassemble and enable effective cleaning of the equipment
5. Clean the equipment and its component parts using the correct methods, cleaning agents and personal protective equipment
6. Re-assemble the equipment to the required health and safety and food safety standards ready for continuing use
7. Report any identified problems or faults to the relevant person

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Knowledge and understanding

You need to know and understand:

1. Safe and hygienic working practices when preparing, operating and cleaning specialist equipment
2. The types of specialist equipment used within your workplace
3. Where to find the relevant operating procedures for the equipment in your workplace
4. Why it is important to follow safety requirements when preparing, operating and cleaning specialist equipment
5. Why and to whom you should report any problems
6. The types of unexpected situations that may occur when preparing, operating and cleaning specialist equipment and how to deal with them

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Scope/range

1. Equipment types

- 1.1 for preparation
- 1.2 for cooking
- 1.3 for cleaning
- 1.4 refrigeration
- 1.5 extraction

2. Reported faults

- 2.1 electrical faults
- 2.2 mechanical defects
- 2.3 human error

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