

Clean and store crockery and cutlery

Overview

This standard 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 standard you will be able to demonstrate your understanding of and your ability to:

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Performance criteria

You must be able to:

Clean crockery and cutlery

1. Prepare crockery and cutlery items ready for cleaning
2. Ensure that cleaning equipment and machinery is clean, undamaged and ready for use
3. Use cleaning materials according to manufacturers' instructions
4. Clean items using the appropriate cleaning methods at the recommended temperature
5. Ensure that finished items are clean, dry and free from damage
6. Dispose of damaged or broken items correctly
7. Dispose of waste or dirty water correctly
8. Leave cleaning equipment or machinery clean, undamaged and ready for future use

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9. Ensure that items to be stored are dry and clean
10. Keep storage areas clean, tidy and free from rubbish
11. Stack crockery carefully and store it in the correct location ready for use
12. Polish cutlery, where appropriate, and store it in the correct location ready for use
13. Dispose of damaged or broken crockery following recommended procedures

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Knowledge and understanding

You need to know and understand:

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1. The correct methods of preparing crockery and cutlery for cleaning
2. How to check cleaning equipment and machinery
3. Dilution ratios for cleaning materials
4. The correct methods of cleaning crockery and cutlery
5. What the procedures are in the event of breakages of crockery
6. The importance of leaving cleaning equipment ready for future use
7. What types of unexpected situations may occur when cleaning crockery and cutlery and how you should deal with these

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8. Why items should be clean and dry before storage
9. Why storage areas should be clean, tidy and free from rubbish
10. Correct storage locations for crockery and cutlery and why items should be stored in the correct place
11. 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 machine

1.2 hand

2. Items to be stored

2.1 crockery

2.2 cutlery

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