

## Clean and close a specialist coffee station

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### Overview

This standard is about how you clean specialist equipment and close down the station after service.

This standard focuses on the technical knowledge and skills required to clean and close a specialist coffee station; 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 hospitality 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:

- Clean and close a specialist coffee station

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### Performance criteria

You must be able to:

#### **Clean and close down specialist coffee station after service**

1. Prioritise work and carry it out in an efficient manner
2. Clean all specialist equipment according to the manufacturer's and your workplace requirements
3. Ensure that all service items are cleaned and stored correctly ready for the next service
4. Check that specialist equipment is turned off and unplugged where necessary
5. Dispose of coffee grounds and used tea products according to your workplace standard
6. Check and record that food storage equipment meets your workplace and legal requirements and that food is stored correctly
7. Report any problems with equipment to the appropriate person
8. Complete work and documentation in line with legal requirements, workplace procedures and current legislation relating to hygienic and safe working practices when closing down the station after service

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## Knowledge and understanding

You need to know and understand:

### **Clean and close down specialist coffee station after service**

1. Safe and hygienic working practices when closing station after service
2. Why all service items and equipment should be cleaned and stored correctly following use
3. The importance of following manufacturers' and workplace procedures for turning off, unplugging and cleaning equipment following use
4. The safe storage procedures for all food stock items
5. The correct disposal method for coffee grounds and tea products
6. Why and to whom any problems should be reported
7. The types of unexpected situations that may occur when closing the specialist coffee station after service and how to deal with these

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**Scope/range related to performance criteria**

**1. Equipment**

- 1.1 espresso machine
- 1.2 grinder
- 1.3 knock box
- 1.4 tamp
- 1.5 refrigerated units

**2. Stock**

- 2.1 coffee beans
- 2.2 ground coffee sachets (decaf)
- 2.3 tea bags
- 2.4 loose tea
- 2.5 hot chocolate powder / syrup
- 2.6 fresh fruit items

**3. Service items**

- 3.1 crockery
- 3.2 cutlery
- 3.3 glassware
- 3.4 napkins
- 3.5 disposable cups / lids
- 3.6 stencils

**4. Accompaniments**

- 4.1 milk
- 4.2 sugar
- 4.3 dusting powder
- 4.4 marshmallows
- 4.5 cream
- 4.6 syrups

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<b>Suite</b>	Hospitality - Food and Beverage Service
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