

**Unit DR40 04 (1GEN5)      Clean and store crockery and cutlery**

This Unit has the following elements:

**Element 1 (1GEN5.1)      Clean crockery and cutlery**  
**Element 2 (1GEN5.2)      Store crockery and cutlery**

**Candidate Name:**

**Assessment Centre:**

*I have completed the requirements of this Unit.*

**Candidate signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

*I can confirm the candidate has completed all requirements of this Unit.*

**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Assessor counter signature:**  
**(where applicable)** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV counter signature:**  
**(where applicable)** \_\_\_\_\_ **Date:** \_\_\_\_\_

## **Unit DR40 04 (1GEN5)**

## **Clean and store crockery and cutlery**

### **Unit Summary**

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.

The typical day-to-day activities you might carry out for this Unit include:

- ◆ preparing crockery and cutlery items for cleaning
- ◆ preparing equipment, materials and machinery
- ◆ washing-up by hand and using dishwashers
- ◆ checking items for damage and disposing of damaged cutlery and crockery
- ◆ storing crockery and cutlery

**Unit DR40 04 (1GEN5)**

**Clean and store crockery and cutlery**

**Element 1 (1GEN5.1)**

**Clean crockery and cutlery**

<b>What you must do (circled numbers must be observed)</b>		<b>Assessor initials/date</b>
Evidence for the remaining points may be assessed through questioning or witness testimony		
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 <b>cleaning methods</b> 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	

<b>What you must cover (minimum requirement for observation in italic and bold)</b>	<b>Activity/Evidence</b> (insert tick or supplementary reference)					
	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
Evidence for the remaining points may be assessed through questioning or witness testimony						
<b><i>Cleaning methods, at least one required from the following:</i></b>						
by machine						
by hand						

**Unit DR40 04 (1GEN5)****Clean and store crockery and cutlery****Element 1 (1GEN5.1)****Clean crockery and cutlery**

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		
3		
4		
5		
6		

**Unit DR40 04 (1GEN5)**

**Clean and store crockery and cutlery**

**Element 2 (1GEN5.2)**

**Store crockery and cutlery**

<b>What you must do (circled numbers must be observed)</b>		<b>Assessor initials/date</b>
Evidence for the remaining points may be assessed through questioning or witness testimony		
①	Ensure that <b>items</b> to be stored are dry and clean	
②	Keep storage areas clean, tidy and free from rubbish	
③	Stack crockery carefully and store it in the correct location ready for use	
④	Polish cutlery, where appropriate, and store it in the correct location ready for use	
5	Dispose of damaged or broken crockery following recommended procedures	

<b>What you must cover (minimum requirement for observation in italic and bold)</b>	<b>Activity/Evidence</b> (insert tick or supplementary reference)					
	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i><b>Items to be stored, at least one required from the following:</b></i>						
crockery						
cutlery						

**Unit DR40 04 (1GEN5)****Clean and store crockery and cutlery****Element 2 (1GEN5.2)****Store crockery and cutlery**

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		
3		
4		
5		
6		

**Unit DR40 04 (1GEN5)****Clean and store crockery and cutlery**

<b>What you must know for the Unit</b>	
<b>Element 1 (1GEN5.1) Clean crockery and cutlery</b>	
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
<b>Element 2 (1GEN5.2) Store crockery and cutlery</b>	
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

Knowledge evidence retained

**Assessor signature:** \_\_\_\_\_**Date:** \_\_\_\_\_

**Unit DR40 04 (1GEN5)****Clean and store crockery and cutlery**

Candidate name:		Assessor initials/date
Ref	Supplementary evidence	
A		
B		
C		
D		
E		
F		
G		
H		



Assessor Feedback