

Unit PPL1GEN5 (HL16 04) Clean and Store Crockery and Cutlery

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| 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. |

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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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| **Performance criteria** |
| **You must do:** |
| There must be evidence for all Performance Criteria (PC). The assessor **must** assess PCs 1-5 and 7-12 by directly observing the candidate’s work. PCs 6 and 13 may be assessed by alternative methods if observation is not possible. |
| **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.**  **Store crockery and cutlery**  **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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| **Scope/Range** | |
| **What you must cover:** | |
| **All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for a minimum of: | |
| **one** from:  (a) cleaning by machine  (b) by hand | **one** from:  (c) storing crockery  (d) storing cutlery |
| Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. | |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | | | | | | | | **Scope/Range** | | | |
| **What you must do** | | | | | | | | | | | | | **What you must cover** | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** | **11** | **12** | **13** | **a** | **b** | **c** | **d** |
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| **Knowledge and understanding** | | **Evidence reference**  **and date** |
| **What you must know and understand** | |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). | |
| **Clean Crockery and Cutlery** | |  |
| 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. |  |
| **Stone Crockery and Cutlery** | |  |
| 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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# Supplementary evidence

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| **Evidence** | | **Date** |
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| **Assessor feedback on completion of the unit** |
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