

Level 2 Award in Cleaning in Food Premises Syllabus

A Why clean?

The candidate should be able to understand the importance of cleaning in food premises, and be able to:

- i Define key terms associated with cleaning and food safety.
- ii Understand the place of a cleaning specification and cleaning schedule within food safety management procedures.
- iii Describe the costs and benefits of cleaning in food premises.
- iv Describe the three types of food safety hazards.
- v Identify the hazards associated with cleaning in food premises.
- vi Describe controls to reduce the risk of common hazards.
- vii State the legal responsibilities of employers and employees with respect to general health and safety, risk assessment and the control of substances hazardous to health.

B Preparation for cleaning

The candidate should understand the need for proper preparation before commencing cleaning operations in food premises, and be able to:

- i Describe the storage requirements for chemicals and equipment.
- ii Describe the measures necessary for personal hygiene with respect to toilet use, hand washing, overalls and sickness reporting.
- iii Define the term PPE and identify the standards required.
- iv Outline why scheduling of work is important, and state the role of rotas, frequencies and high-risk cleaning.
- v Outline why protecting food items is important when cleaning food premises.
- vi Identify the importance of isolating, restoring, assembling and reassembling of food equipment to the correct position.
- vii Describe the different types of hazard warning signs.
- viii Describe the appropriate use of cleaning equipment.
- ix Outline the methods used to ensure correct dilution of cleaning products.
- x Outline why ventilation is important when completing cleaning tasks.

C Cleaning methods

The candidate should understand the range of options available in the methods and materials for cleaning and be able to:

- i Outline the controls that can be implemented to prevent contamination and cross-contamination and facilitate cleaning.
- ii Describe the methods appropriate for cleaning different types of floors.
- iii Describe the methods appropriate for cleaning different types of walls.
- iv Describe the methods appropriate for cleaning fixtures and fittings including work benches, vents and canopies, service counters and areas, sinks, refrigerators, freezers and ovens.
- v Identify the manual and machine techniques for washing of dishes and utensils.

D Cleaning standards and impacts

The candidate should understand the importance of measuring the impact of the cleaning undertaken in food premises and be able to:

- i Identify and report faults in cleaning equipment and food equipment.
- ii Identify and report signs of pest infestations and take appropriate action.
- iii Describe the hazards associated with waste.
- iv State the environmental impacts of cleaning in respect of waste and slurry.
- v Outline the steps for the maintenance of cleaning equipment.
- vi Identify the controls for monitoring of cleaning standards with respect to food safety management procedures.



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