



SUBJECT: HOSDPITALITY GENERICS LEVEL: 2

TOPIC 6 CLEANING, MAINTAINING, STORING EQUIPMENT

UNIT 1

Utensils and equipment and their correct storage. NB (p125-144)

You must be able to identify all and know all the uses of the utensils and equipment, and how to clean and store everything correctly.

When studying the above pages (p125-144), create for yourself columns at the side of every appliance in the handbook, to fill in every appliance's cleaning and storing instructions, for example:

Name of appliance	Appearance	Cleaning	Storing
Assorted knives	Picture of knives (in book)		
Chopping boards	Picture		

When we finished this Topic, you will be able to fill in the cleaning and storing of each appliances.

UNIT 2

Cleaning and reassembling food production equipment. (p145-148) NB!!!

When you study the following:

Ovens,
Hobs and Ranges,
Grills, Salamanders, Griddles,
Fryers,
Bain-marie, and
Mixers,

you must can identify everyone's specific standard procedures and how it should be applied in conjunction with the manufacturer specific instructions/procedures for each equipment.

General precautionary tips on cleaning of the above kitchen equipment should be taken into consideration to adhere to the safety guidelines. (p148)

Staff must be aware of the regulations of the Occupational Health and Safety when cleaning kitchen equipment. (p148)

Cleaning, drying and storing food production utensils. (p149-150) NB! Some types of utensils require special treatment, because of the characteristics of the materials and they are constructed of and the way they are constructed.

There are general cleaning points which apply to most of the utensils, (p149) NB!

When you study the cleaning, drying and storing of the following:

- pots and pans,
- bowls, dishes and moulds and muffin pans
- sieves, slicers, graters, peelers, zesters, corers,
- tin openers,
- chopping boards and
- spatulas

the general cleaning points must be taken in consideration, but also every utensil's special way of cleaning.

Handling and storing of the finished items. (p151)

Care must be taken not to contaminate the clean items when handling and storing them.

UNIT 2

Unexpected situations. (p152) NB!

Many unexpected situations may occur in the hospitality industry, especially in the food service sector. You need to be aware of the procedures to follow when accidents or unexpected situations occur.

Responsibilities of the management in the case of an injurie.

Damaged and broken utensils, and damages that should be checked before storing them.

Please remember to study the side notes and grey parts in the handbook.