

Learning Unit *Operational Hygiene*

Learning Outcomes

The participants can professionally clean the work rooms, the workplace and the machines.

Target Group

This learning unit is aimed at all participants who work directly in a kitchen and prepare food.

The target group also includes participants who are responsible for food transport, the necessary machines, packaging, disposal and care of work clothes.

The ability to communicate verbally (basic knowledge) as well as basic reading skills or the ability to work with blackboards is required.

Content of Learning Unit

- A) Food preparation in the areas:
 - (1) Incoming ware, (2) cooling/storage, (3) processing, (4) temporary storage, (5) preparation, (6) handing out/transport
- B) Kitchen hygiene in the areas:

<ul style="list-style-type: none"> (1) Staff room (2) Storage room (3) Cold kitchen (4) Warm kitchen (5) Scullery (6) Disposal of waste 	<ul style="list-style-type: none"> – all surfaces – cold-, freeze- and dry storage room – work equipment and machines, all surfaces – work equipment and machines, all surfaces – all surfaces
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- C) Getting practice and experience in implementation:
 - (1) What needs to be cleaned?, (2) How often everything should be cleaned?, (3) What should be using for cleaning?, (4) How much cleaning is needed?, (5) How long cleaning is needed?, (6) Who does the cleaning?

Application Task

Assessment of Work Performance



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- Knowing and naming the danger points
- Description of the work processes
- Faultless implementation of the work steps
- If necessary: Using supporting visual materials

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