Unit 306: Monitoring and supervision of food safety

# Activity 17: Cleaning

State the six stages of the cleaning process in the correct order for cooking utensils:

|  |  |
| --- | --- |
| Stage | Description |
| 1 |  |
| 2 |  |
| 3 |  |
| 4 |  |
| 5 |  |
| 6 |  |

* Identify as many different types of waste in a professional kitchen as you can.
* Explain how each of the different types of waste could be reduced or recycled.

Identify what items should be cleaned only or cleaned and disinfected daily after use:

|  |  |  |
| --- | --- | --- |
| Kitchen item | Clean only  (✓) | Clean and disinfected (✓) |
| Walls |  |  |
| Cutting boards |  |  |
| Ovens |  |  |
| Hobs |  |  |
| Grills |  |  |
| Saucepans |  |  |
| Chefs Knives |  |  |
| Cutlery |  |  |
| Fridge doors |  |  |
| Chefs uniform |  |  |
| Kitchen floor |  |  |
| Chilled food display |  |  |