

## 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		