

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