
CU950 Set Up and Close Kitchen

Unit summary

This unit is about ensuring that all equipment is ready for kitchen operations. It also covers ensuring that common ingredients are ready for the cooking process. Finally it details the skills required to shut down the kitchen at the end of the shift.

Evidence requirements

CU950	Set Up and Close Kitchen
Learning outcome 1	Be able to prepare kitchen for food operations
<p>The assessor <u>must</u> assess assessment criteria 1.1, 1.2, 1.3 and 1.5 by directly observing the candidate's work.</p> <p>The assessor may assess assessment criteria 1.4 through questioning or witness testimony if no naturally occurring evidence is available.</p>	
What you must COVER for Learning outcome 1	<p>There must be performance evidence, gathered through observing the candidate's work for:</p> <ul style="list-style-type: none">▪ at least two from tools<ul style="list-style-type: none">a) knivesb) utensils▪ at least five from kitchen equipment<ul style="list-style-type: none">a) oven/combination ovenb) grillc) hobd) fryere) microwavef) steamerg) fridge/freezer <p>Evidence for the remaining points under 'what you must cover' may be assessed through questioning or witness testimony.</p>

Learning outcome 3	Be able to prepare food items ready for operations
<p>The assessor <u>must</u> assess assessment criteria 3.1, 3.2, 3.3 and 3.5 by directly observing the candidate's work.</p> <p>The assessor may assess assessment criteria 3.4 through questioning or witness testimony if no naturally occurring evidence is available.</p>	
<p>What you must COVER for Learning outcome 3</p>	<p>There must be performance evidence, gathered through observing the candidate's work for:</p> <ul style="list-style-type: none"> ▪ at least one from establishment requirements <ul style="list-style-type: none"> a) number of customers b) menu requirements ▪ at least two from ingredients <ul style="list-style-type: none"> a) vegetables b) garnishes c) frozen products d) fresh high risk products ▪ at least two from prepare <ul style="list-style-type: none"> a) washing b) cutting c) defrosting d) weighing <p>Evidence for the remaining points under 'what you must cover' may be assessed through questioning or witness testimony.</p>

Learning outcome 5	Be able to close kitchen after operations
<p>The assessor <u>must</u> assess assessment criteria 5.1, 5.2, 5.3, 5.4 and 5.6 by directly observing the candidate's work.</p> <p>The assessor may assess assessment criteria 5.5 through questioning or witness testimony if no naturally occurring evidence is available.</p>	
<p>What you must COVER for Learning outcome 5</p>	<p>There must be performance evidence, gathered through observing the candidate's work for:</p> <ul style="list-style-type: none"> ▪ at least two from tools <ul style="list-style-type: none"> a) knives b) utensils ▪ at least two from food storage equipment <ul style="list-style-type: none"> a) fridge b) freezer c) dry store/larder ▪ at least four from cooking equipment <ul style="list-style-type: none"> a) oven/combination oven b) grill c) hob d) fryer e) microwave f) steamer <p>Evidence for the remaining points under 'what you must cover' may be assessed through questioning or witness testimony.</p>

Learning outcome 1: Be able to prepare kitchen for food operations					
Assessment criteria					
1.1 obs	Prioritise work and carry it out in an efficient manner				
1.2 obs	Check that food preparation and cooking tools and kitchen equipment are clean, and of the right type and in working order				
1.3 obs	Turn on appropriate kitchen equipment at the correct time and to correct setting				
1.4	Report any unhygienic or defective tools or kitchen equipment, or other problems to the proper person				
1.5 obs	Conduct work in line with legal requirements, workplace procedures and current legislation relating to hygienic and safe working practices when preparing the kitchen for food operation				

What you must cover for Learning outcome 1													
C1	Tools (obs at least 2)		C2				Kitchen equipment (obs at least 5)						
	a	knives						a	oven/combination oven				
	b	utensils						b	grill				
								c	hob				
								d	fryer				
								e	microwave				
								f	steamer				
								g	fridge/freezer				

Learning outcome 2: Understand how to prepare kitchen for food operations					
Assessment criteria					
2.1	State why knives/utensils should be handled correctly				
2.2	State why and to whom all incidents should be reported				
2.3	Describe how to safely turn on different types of equipment				
2.4	State why faulty equipment and maintenance requirements should be reported to the proper person				
2.5	State why it is important to ensure all appropriate equipment is safely turned off				

Learning outcome 3: Be able to prepare food items for operation and service					
Assessment criteria					
3.1 obs	Prepare work and carry it out in an efficient manner				
3.2 obs	Ensure that there are sufficient ingredients in stock in line with establishment requirements				
3.3 obs	Prepare ingredients to the organisational needs and quality requirements				
3.4	Report any ingredients that are not prepared to the correct quantity or quality to the proper person				
3.5 obs	Conduct work in line with legal requirements, workplace procedures and current legislation relating to hygienic and safe working practices when preparing food items ready for operations				

What you must cover for Learning outcome 3													
C1	Establishment requirements (obs at least 1)						C2	Ingredients (obs at least 2)					
	a	number of customers						a	vegetables				
	b	menu requirements						b	garnishes				
								c	frozen products				
								d	fresh high risk products				
C3	Prepare (obs at least 2)												
	a	washing											
	b	cutting											
	c	defrosting											
	d	weighing											

Learning outcome 4: Understand how to prepare food items for operation and service					
Assessment criteria					
4.1	State why machinery should be cleared between tasks				
4.2	State why it is important to monitor the temperature of kitchen storage equipment and areas				
4.3	Describe the organisational menu requirements in terms of the type, quality and number of ingredients				

Learning outcome 5: Be able to close kitchen after operations					
Assessment criteria					
5.1 obs	Prioritise work and carry it out in an efficient manner				
5.2 obs	Check that tools are cleaned and stored to organisational and legal requirements				
5.3 obs	Check food storage equipment meets organisational and legal requirements for kitchen closure				
5.4 obs	Check that cooking equipment is turned off, unplugged and cleaned following manufacturer's and organisation's instructions				
5.5	Report any un-cleaned tools, food storage or cooking equipment or problems to the appropriate person				
5.6 obs	Conduct work in line with legal requirements, workplace procedures and current legislation relating to hygienic and safe working practices when closing down the kitchen after operations				

What you must cover for Learning outcome 5					
C1	Tools (obs at least 2)		C2	Food storage equipment (obs at least 2)	
	a	knives		a	fridge
	b	utensils		b	freezer
				c	dry store/larder
C1	Cooking equipment (obs at least 4)				
	a	oven/combination oven			
	b	grill			
	c	hob			
	d	fryer			
	e	microwave			
	f	steamer			

Learning outcome 6: Understand how to close kitchen after operations					
Assessment criteria					
6.1	State why tools and equipment should be cleaned and stored following use				
6.2	Describe organisational and legal requirements for food storage equipment when kitchen is closed				
6.3	State organisational and legal requirements for turning off, unplugging and cleaning cooking equipment following use				
6.4	State who problems should be reported to				