

Title:	Organising and Storing Kitchen Equipment
Level:	Level 1
Credit value:	2
GLH:	18
Unique Reference Number:	K/652/0487
Sector Subject Area:	14.1 Foundations for Learning and Life
Aim:	The aim of this unit is to provide learners with the knowledge and skills to organise and store kitchen equipment appropriately in catering environments. Learners will develop their understanding of equipment organisation procedures, prepare equipment for storage, organise equipment safely in kitchen areas, and maintain safe storage practices during kitchen activities.
Assessment Type:	Assessment of this unit will be through an internally set and internally assessed portfolio of evidence.
Assessment Guidance:	<p>Assessment decisions for skills-based learning outcomes must be made during the learner's normal work activity.</p> <p>Skills-based assessment must include direct observation as the main source of evidence and must be carried out over an appropriate period of time.</p> <p>Evidence must confirm that the learner can organise and store kitchen equipment appropriately during kitchen activities.</p> <p>Assessment must reflect realistic catering contexts.</p>

Learning outcomes

The learner will:

1. Understand equipment organisation procedures used in kitchens.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to understand how kitchen equipment is organised and stored in catering environments.

The learner must:

- 1.1 Describe the purpose of **equipment organisation procedures** used in kitchens.
- 1.2 Explain the importance of using clean equipment before storage.
- 1.3 Outline why safe storage practices are important in kitchen environments.

2. Prepare kitchen equipment for storage.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to prepare equipment before storing it after use.

The learner must demonstrate that they can:

- 2.1 Prepare kitchen equipment for storage after food preparation activities.
- 2.2 Check equipment condition before storing equipment.
- 2.3 Follow equipment preparation procedures before placing items into storage.

3. Organise kitchen equipment in storage areas.

Delivery content:

The aim of this learning outcome is to provide learners with the skills to organise kitchen equipment safely in storage areas.

The learner must demonstrate how to:

- 3.1 Organise kitchen equipment appropriately in storage areas.
- 3.2 Store kitchen hand tools safely after use.
- 3.3 Arrange food preparation equipment in the correct storage place.

4. Maintain safe storage practices during kitchen activities.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to maintain safe storage practices during kitchen activities.

The learner must demonstrate how to:

- 4.1 Maintain safe storage of kitchen equipment during kitchen activities.
- 4.2 Maintain clean storage areas for kitchen equipment.
- 4.3 Maintain organised storage arrangements after equipment has been used.

<p>Scope of Training</p> <p>The Scope of Training identifies areas that must be covered during the delivery of this unit. This is the minimum expected but tutors may include additional areas based on local employment contexts.</p>	
<p>Requirements</p>	
<p>Equipment organisation procedures:</p>	<p>Definition.</p> <p>Procedures used to make sure kitchen equipment is arranged and stored appropriately after use.</p> <p>Teaching must include.</p> <p>Procedures usually used in the learning context. For example:</p> <ul style="list-style-type: none"> Returning equipment to the correct place. Organising items by type or use. Following storage labels. Following workplace organisation routines. <p>Teaching could include.</p> <p>Procedures used in different contexts.</p>