

## Set up and close kitchen

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### Overview

This standard is about ensuring that all resources and equipment are ready for kitchen operations. It also details the skills required to shut down the kitchen at the end of the shift.

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

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### Performance criteria

#### *You must be able to:*

1. Prioritise your work and carry it out in an efficient manner when preparing the kitchen for food operations
2. Check that kitchen resources and equipment are clean, of the right type, sufficient and in working order
3. Turn on appropriate kitchen equipment at the correct time and to the correct setting
4. Report any unhygienic or defective kitchen equipment, or other problems to the appropriate person
5. Complete work and documentation in line with legal requirements, workplace procedures and relevant legislation relating to hygienic and safe working practices when preparing the kitchen for the food operations
6. Request assistance if unable to prepare the kitchen within specified timescales
7. Prioritise work and carry it out in an efficient manner when closing kitchen operations
8. Ensure that all resources and equipment are clean and store all resources and equipment to your workplace and legal requirements
9. Check and record that food storage equipment meets your workplace and legal requirements for kitchen closure
10. Check that cooking equipment is turned off, unplugged where necessary, and cleaned following manufacturers' and your workplace standard
11. Report any problem with equipment to the appropriate person
12. Complete work and documentation in line with legal requirements, workplace procedures and relevant legislation relating to hygienic and safe working practices when closing down the kitchen after operations

## Knowledge and understanding

### *You need to know and understand:*

1. Safe and hygienic working practices when preparing kitchen for food operations
2. How and why it is important to check that all equipment is in good working order and switched on in readiness for food operations
3. Why it is important to monitor the temperature of kitchen storage equipment and areas
4. The types of problems that may occur when preparing the kitchen for food operations
5. Safe and hygienic working practices when closing kitchen after food operations
6. Why all kitchen tools and equipment should be cleaned and stored correctly following use
7. The importance of following manufacturers' and workplace procedures for turning off, unplugging and cleaning kitchen equipment following use
8. Why and to whom any problems should be reported
9. The types of problems that may occur when closing the kitchen after food operations

## Scope/range

1. Tools
  - 1.1 knives
  - 1.2 utensils
  
2. Kitchen equipment
  - 2.1 oven/combination oven
  - 2.2 grill
  - 2.3 hob
  - 2.4 fryer
  - 2.5 microwave
  - 2.6 steamer
  
3. Food storage equipment
  - 3.1 dry store/larder
  - 3.2 fridge
  - 3.3 freezer

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**Relevant Occupations** Chef, Cook, Kitchen Assistant

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**Suite** Food Production and Cooking, Hospitality - Generics,  
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