

# WSQ

# Maintain Food & Beverage Production Environment

## Objectives & Content

Upon completion, the participants will be able to:

- ❑ Prepare students in the operational aspects of a food production environment through a systematic approach to hygiene, and safety controls in a bakery setting. Equipment care and maintenance
- ❑ Understand the procedures required to ensure the bakery production environment is well clean, equipment operational and food safety standards are maintained
- ❑ Understand the concept of organised store area and the issue and control of goods to prevent wastage and misuse
- ❑ Follow manufactures equipment manuals in the care and maintenance of bakery equipment
- ❑ clean equipment with selected cleaning materials following safety guidelines as required and to dry and reassemble equipment as per manufactures specifications
- ❑ Clean bakery production areas both wet and dry to a satisfactory standard
- ❑ Follow goods received procedures for ingredients and cleaning stock that ensure quantities ordered are received on DO Store goods in an orderly fashion in respective store areas on the FIFO principles.
- ❑ Clean store areas to prevent any infestation and to be able to identify signs of infestation in a store or production environment.
- ❑ Use tracking and recording tools on the receiving and issuing of stores to various production areas
- ❑ Clean utensils and implements according to goof hygiene practices upon completion of shift
- ❑ Organise storage of various food stuffs that are covered, labelled and date stamped to ensure food safety guidelines are followed
- ❑ Clean bakery operations areas following end of shift check list so the environment is ready for next day's production
- ❑ Remove trash, clean and realign bins and recycle paper and other items to suitable recycled places

**Duration:** 15.5 hours

Full Time 3 days/8 hours per day

Part Time 12 or 16 hours per week



**Statement of Attainment** awarded by SSG for WSQ competency unit "Maintain Food & Beverage Production Environment"