

Safe methods – SM4 Cleaning Schedule

Subject	Details
Overview of activity:	Learners to complete (either individually or in pairs) a cleaning schedule for selected kitchen items.
Learning objective:	Identify the key points to be considered when completing a cleaning schedule.
Target audience:	Level 1 to Level 3.
Additional resources required:	Although not essential, learners may find it beneficial to complete this task alongside the piece of equipment to be cleaned.
Estimated duration of activity:	30 minutes.
Links to other resources:	-
Guidance notes:	<p>The exercise can be completed using the cleaning schedule included or as a flipchart exercise.</p> <p>When considering the method of cleaning, it may be useful to ask learners to consider the following:</p> <ul style="list-style-type: none"> • If it is a piece of food storage equipment, what will happen to any food inside? • Does the item need disinfecting in addition to cleaning? <p>Ideally, the learners would complete the exercise using equipment they are familiar with. The difficulty of the task can be increased according to the level of the learner. For level 1 learners, it may be more appropriate to conduct this as a group exercise.</p>

Cleaning schedule

Using the attached example of a cleaning schedule, complete a cleaning schedule for the following pieces of equipment:

- knife used to cut raw meat
- fridge used for the storage of high-risk food
- work surface in a food preparation area
- microwave
- kitchen floor
- kitchen waste bin

Alternatively, you may wish to choose different pieces of equipment you are familiar with.