CATHSSETA Accredited

KITCHEN CLEANER

DISTANCE LEARNING

Title:	Kitchen Cleaner
CATHSSETA ID:	HSP/KchCln/2/0021
NQF Level:	2
Credits:	13
Type:	Skills Programme
Duration:	3 Weeks
Enrolments:	Start anytime. Enrolments open until 7 December 2026

COURSE **OVERVIEW**

Learn the essentials of maintaining a clean, safe, and efficient kitchen environment in the hospitality industry.

This course equips learners with the essential knowledge and practical skills required to perform effectively as a kitchen cleaner in the hospitality and food service industry. Learners will develop an understanding of personal health, hygiene, and professional workplace standards while gaining the skills to maintain a safe, secure, and hygienic working environment. The course covers the correct handling, cleaning, maintenance, and storage of cleaning equipment, utensils, crockery, cutlery, and food production equipment, as well as effective waste management practices and food safety requirements. Upon completion, learners will be able to contribute to efficient kitchen operations by maintaining high standards of cleanliness, safety, and compliance with organisational requirements.

COURSE **PURPOSE**

The Kitchen Cleaner Skills Programme is designed to equip learners with the essential cleaning, hygiene, and workplace safety skills required in commercial food preparation environments. The programme focuses on cleaning food production areas, utensils, cutlery, crockery, and equipment, as well as the correct handling and storage of cleaning materials and the safe disposal of waste.

This course will help learners to grow in their careers by improving their skills, enhance employability, give them a better understanding of hygiene in the kitchen, and how their skills enhance the hospitality industry.

Training kitchen cleaners is essential in the hospitality and food service industry to maintain high hygiene standards, prevent foodborne illnesses, ensure compliance with health and safety regulations, reduce workplace risks, and protect the organisation's reputation.

LEARNING **OUTCOMES**

The following Unit Standards (US) are covered in the course and upon completion the learner will be able to:

- Handle and store cleaning equipment and materials (US 7608).
- Handle and dispose of waste (US 7612).
- Handle and maintain utensils and equipment (US 7717).
- Clean food production areas and equipment (US 7749).
- Clean and store cutlery and crockery (US 7751).
- Describe layout, services and facilities of the organisation (US 7793).
- Maintain a secure environment (US 7796).
- Maintain a safe working environment (US 7799).
- Maintain health, hygiene and professional appearance (US 7800).

COURSE **MODULES**

Module 1: Personal Development

This module equips learners with the knowledge and skills to maintain high standards of personal health, hygiene, and professional appearance, contributing positively to the organisation's image. Learners will gain an understanding of the workplace environment, available services and facilities, and their role in providing accurate information and representing the organisation professionally.

Module 2: Safety and Security

This module equips learners with the knowledge and skills to identify and respond to factors, faults, incidents, or damage that may increase safety and security risks for staff and customers. Learners will develop the ability to use relevant technology effectively, implement appropriate safety and security measures, and contribute to maintaining a safe and secure working environment.

Module 3: Cleaning Services

This module equips learners with the knowledge and practical skills to safely handle, clean, maintain, and store cleaning equipment, utensils, crockery, cutlery, and food production equipment in accordance with organisational requirements. Learners will also develop an understanding of effective waste handling and disposal practices, the importance of maintaining hygiene standards, and the role that proper equipment care and cleanliness play in ensuring workplace efficiency, safety, and compliance.

DELIVERY **METHOD**

The entire course is available electronically. You will receive your course material & the supporting documents (assessment guide, learner guides, workbooks, logbook) via email. This is a self-study / distance learning course that will require workplace experience / practical. Your portfolio of evidence (POE) will also be submitted electronically via email.

- Distance learning.
- Self-study.
- Workplace practical.

WORKPLACE **EXPERIENCE**

You will be responsible to source an adequate workplace for your workplace practical. You will have to complete a logbook, along with your workplace supervisor/coach, to record your practical experience. For this unit standard you will have to complete a minimum of 10 days (2 weeks) of practical.

WHAT **YOU'LL NEED**

- Internet connection & data.
- Access to a computer / laptop with a PDF reader and Microsoft Word.
- Access to email.
- Access to printer / scanner (optional).

ENTRY **REQUIREMENTS**

- Able to read, write, and understand English.
- Valid identification (ID or Passport).

COMPETENCY **REQUIREMENTS**

The following assessments will be required to be completed by the learner:

- Assignments / workbooks (theory).
- Logbook (workplace practical).

CERTIFICATION

- CATHSSETA Skills Programme Certificate.
- Drum Beat Academy Certificate.

CAREER **OPPORTUNITIES**

Potential career paths after completion:

- Entry level role at hospitality establishments (hotel, lodge, guesthouse, restaurant, commercial kitchen).
- Entry level role at a private or commercial caterer.
- Role at a professional cleaning company.
- Employment in the private or domestic sectors.

COURSE **DATES**

This is a distance learning course, and you can start your course at any time.

PRICE **& PAYMENT OPTIONS**

Once-off Payment: ~~R3 550.00~~ **SPECIAL R2 000.00 save R1 550.00**

Pay Per Module: ~~R3 300.00 per module (x 3 modules = R3 900.00 total)~~
R850.00 per module (x 3 modules = R2 550.00 total)

Combo Specials: Buy any x 2 skills programmes and get 10% discount.
Buy any x 3 skills programmes and get 15% discount.
Buy any x 4 skills programmes and get 20% discount.

WHAT'S **INCLUDED**

- Training material.
- Assessments and moderation.
- Certification.
- Learner support.

REGISTRATION **PROCESS**

Step 1:	Complete enrolment form and submit to info@drumbeatacademy.co.za.
Step 2:	We will send you a proforma invoice (quote) for your chosen module/s.
Step 3:	Make payment via EFT / direct deposit.
Step 4:	Email proof of payment to info@drumbeatacademy.co.za.
Step 5:	Your learner guide and supporting documents will be emailed to you.
Step 6:	Study the learner guide.
Step 7:	Complete all required documents (workbooks, logbook) and email them (in PDF format) to your support facilitator/assessor. Documents can be completed in your own handwriting or electronically (unless otherwise stated).
Step 8:	Once your full portfolio of evidence has been received (per module) it will be assessed, and feedback given regarding competence.
Please Note:	Modules should be done in order. The first module must be completed before the next module will be sent to you.

SUPPORT

Support is available during office hours 08:00 – 15:00, Monday – Friday. The contact details for your support facilitator/assessor will be allocated to you for each module you enrol for. Your support facilitator/assessor will be available via phone, email, or an appointment can be made to see them in person (or via video call).

WHY **STUDY WITH US?**

- CATHSSETA Accredited Training Provider.
- 32 years of experience in education and training.
- Industry-experienced facilitators.
- Flexible study options.
- National footprint.
- Learner support.
- Industry-relevant training.
- Proven graduate success.

FREQUENTLY **ASKED QUESTIONS**

- Is the skills programme accredited? Yes, it is accredited through CATHSSETA.
- Do I need matric to do the course? No, you only need to be able to read, write, and understand English.
- Do I need to be a South African citizen to do the course? No, however, to work in South Africa, you will need a valid work permit for the industry.
- Can I study while working? Yes, this course is distance learning (self-study), and you can complete your theory work after hours.
- Is there practical training? No, however, you are required to source your own workplace where practical experience must be completed and added to your logbook.

- Do I need to attend class? No, this is a distance learning course. Your studies will be self-directed and completed within the timeframe given to you.
- How long is the course? This skills programme will take you 8 weeks to complete.
- How long does certification take? Once you've successfully completed all components of your course we will achieve you with CATHSSETA. CATHSSETA certificates take around 4 months to be issued.

QUALIFICATION **ARTICULATION**

This skills programme forms part of:

Title:	National Certificate: Professional Cookery
SAQA ID:	14111
NQF Level:	4
Credits:	145 (minimum)
Type:	Qualification

Learners who complete this skills programme may receive credit towards the National Certificate, provided they meet the entry requirements and choose to enrol.

CONTACT **US**

Email:	info@drumbeatacademy.co.za
Phone:	012 460 9585
Website:	drumbeatacademy.co.za
Address:	7 Van Wouw Street, Groenkloof, Pretoria

ALSO AVAILABLE FOR ONSITE GROUP TRAINING