CATHSSETA Accredited

KITCHEN **CLEANER**

IN-HOUSE GROUP TRAINING

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**

In-house (onsite) training at your establishment for a group of learners. Learners will receive hardcopies of their course material and supporting documents (assessment guide, learner guides, workbooks, logbook). The learner's Portfolio of Evidence will be completed partially in class with some assignments to be completed in the workplace.

- Week 1: Face-to-face contact sessions.
- Week 2 – 3: Workplace practical (under guidance of workplace mentor).

WORKPLACE **EXPERIENCE**

While onsite at the workplace, learners will be expected to be exposed to day-to-day kitchen cleaning tasks. They will have to complete a logbook, along with their workplace supervisor/coach, to record their practical experience. For this unit standard they will have to complete a minimum of 10 days (2 weeks) of practical.

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.

COURSE **DATES**

Please contact us to discuss availability. We'll work with you to choose a suitable date for your group training.

GROUP **TRAINING PRICE**

Per Person:	Please contact us for group pricing. Combo specials are available. The more you do the cheaper it is!
Group Size:	Minimum of 8 people. If you have a smaller group, please contact us.

WHAT'S **INCLUDED**

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

WHY **CHOOSE 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.

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**

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AVAILABLE FOR INDIVIDUALS VIA DISTANCE LEARNING