

Overview

This standard is about how you work in an efficient way to ensure that all physical resources are used efficiently and waste is limited.

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

- Maintain an efficient use of resources in the kitchen

Performance criteria

- You must be able to:*
1. Ensure that all resources for kitchen operations are readily accessible and that equipment is working correctly
 2. Work in an efficient manner, switching equipment and taps off after use where possible whereby reducing the unnecessary waste of energy and water
 3. Dispose of waste packaging correctly in line with company recycling procedures
 4. Report any problems with equipment, resources or potential waste to the appropriate person

Knowledge and understanding

You need to know and understand:

1. Safe, hygienic and energy and water saving working practices when using resources in the kitchen
2. The different types of waste produced in kitchen operations and how to minimise these
3. The financial impact of uncontrolled resource wastage
4. Why and to whom potential waste should be reported
5. The types of problems that may encourage excessive waste when performing food operations

Scope/range

1. Equipment
 - 1.1 cooking
 - 1.2 portable
 - 1.3 storage
 - 1.4 extraction
 - 1.5 holding

2. Resources
 - 2.1 gas
 - 2.2 electricity
 - 2.3 water

J8K7 04 - Maintain an efficient use of resources in the kitchen

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