



Transparency for Mobility in Tourism: transfer and making system of methods and instruments to improve the assessment, validation and recognition of learning outcomes and the transparency of qualifications in tourism.

AGREEMENT n° LLP-LDV-TOI-10-IT-538

UNITS FRAMEWORK ABOUT THE KITCHEN PORTER QUALIFICATION

UNIT 4

to keep specific equipment clean and in order in the kitchen

QUALIFICATION	EQF LEVEL	ECVET CREDIT POINTS
KITCHEN PORTER	1	19,5

LEARNING OUTCOMES IN TERMS OF COMPETENCE

The subject is able to:

1. Keep specific equipment clean and in order in the kitchen

1. To keep specific equipment clean and in order in the kitchen **the subject must know how to:**

- clean, sanitise and tidy up the service area in a functional manner
- clean and sanitise small and large equipment
- clean and sanitise containers that have been used
- get rid of waste from processed products that cannot be used
- dispose of organic and inorganic waste during and after processing of finished and semi-processed products

being sure to optimise logistics and observe envisaged health and hygiene standards.

COGNITIVE LEARNING OUTCOMES

- To show the laws regarding the hygiene and safety of food products
- To show the laws regarding workplace safety and accident prevention
- To describe the elements of logistics
- To show the characteristics of sanitising and cleaning products
- To show the instructions on handling cleaning and sanitising equipment
- To show the laws regarding waste disposal

SKILL LEARNING OUTCOMES

- To maintain/clean/tidy the rooms and equipment
- To apply the laws regarding workplace safety and hygiene
- To use the sanitising and cleaning products
- To use cleaning and sanitising equipment
- To separate the organic and inorganic waste

INTERPRETATION OF LEVEL

To be able to:

1. Keep specific equipment clean and in order in the kitchen

The subject must demonstrate that he/she can:	The indicators are:
<p>perform, in the correct sequence, the most appropriate cleaning, sanitising and reorganisation operations, explaining the reasons for the choices that have been made, based on:</p> <ul style="list-style-type: none"> - characteristics of the available cleaning and sanitising equipment - characteristics of available sanitising and cleaning products - regulations regarding the health and safety of food products - regulations regarding workplace safety 	<ul style="list-style-type: none"> ■ degree of correctness and completeness of the cleaning and sanitising procedures ■ respect for the process standards envisaged by regulations on food hygiene and workplace safety

EVALUATION PROCEDURES				
Type of test		Mandatory / optional	Classification	Optional indications
Written tests	Closed-ended questions		▪ multiple choice	
			▪ questions to be completed (with the choice of a set of options)	X
			▪ fill in the blanks (with the choice of a set of options)	
			▪ mini-cases (with multiple choice questions)	
			▪ matching questions	
	Open-ended questions		▪ open-ended questions	
			▪ questions to be completed (free wording)	
			▪ fill in the blanks (free wording)	
			▪ mini-cases (with open-ended questions)	
	Case solutions	X	▪ with open-ended questions ▪ closed-ended questions	X
"Traditional" tests		▪ Essays		
		▪ Problems		
		▪ Exercises (e.g. equations)		
Oral tests	Interviews	X	▪ structured	
			▪ semi-structured	X
			▪ unstructured	
Practical tests	Checklist of observations	X	▪ process-related	X
			▪ product-related	X
	Technical reports			
Simulated performance	Checklist of observations		▪ process-related	
			▪ product-related	
	Technical reports			

Validation	If not, enclosing report comments or specific standards / documentation related to the descriptive profile / Unit
<input type="checkbox"/> yes <input type="checkbox"/> NO	