



Hospitality and Catering

Food service area cleaning

Lesson 4

Obtain the skills required to carry out food service area cleaning correctly and safely.





Washing up area

A well designed food service area will have a separate dish washing and waste disposal space.





Dishwashing machines

In large service areas dishwashing machines use chemicals and very hot water in a preset cleaning cycle to clean, rinse and dry.





Using dishwashing machines

- Dirt is scraped off or rinsed off the item
- It is placed onto racks and then into the machine
- Allow for the complete wash cycle to finish
- Remove the tray and clean items





Everything at hand

- Plates are stacked
- Cutlery is placed in racks, ready to be polished
- Condiments on tables or service table





Double sinks

Double sinks are used to rinse and clean. One sink for hot soapy water to clean, the other to rinse.





Problems with hand washing crockery

Hot water goes cold and does not clean as effectively.

Cleaning water may not be changed at regular intervals, leaving grease and dirt.





Dishwashing machines

Machines will also need to be disinfected regularly.

Dirt can build up and disinfecting can kill most bacteria.





Revision Activity 4

How should bins be emptied correctly?