



Hospitality and Catering

Kitchen area cleaning

Lesson 3

Learn how to become an expert at keeping the kitchen area clean in a hospitality and catering environment.





Mopping with dangerous chemicals

Always ring the excess moisture out of the mop after dipping in the liquid and before mopping the floor.

Preventing slips and splashes.





Mopping

Mopping should be done following a particular method. Sweeping from side to side, overlapping each sweep as you move across the floor.

This ensures no areas are missed.





Mopping

Dip the mop in the cleaning liquid regularly and rinse well, drain and squeeze out excess liquid before starting again.





Safety signs

Whilst mopping and after mopping we must place safety signs at the entrance of the kitchen.

This warns people of the risk to safety.





Oven cleaners

These are potentially the most hazardous chemicals in the kitchen.
Never clean ovens when the kitchen is being used.





Oven cleaners

Always read the danger signs on the product and wear PPE.

Oven cleaners are dangerous because you use your hands and have to clean inside a closed in area. Fumes can build up which are harmful if you breathe them in.





Combination ovens

Modern commercial ovens are built for safety.

Ovens have automatic cleaning settings, that clean and rinse away dirt.





Safety signs for oven cleaning

Cleaning ovens still require warning signs because of spillages and the use of dangerous chemicals.





Revision Activity 3

How do you mop correctly?