

Functions of kitchen stewarding

1. DRAW UP AND ENSURE CLEANING SCHEDULES
2. ENSURE CLEAN CHOPPING BOARDS EVERY MORNING
3. SANITISERS IN PLACE
4. CLEAN COOKING SURFACES
5. SANITISED POTS & PANS
6. CLEAN SERVICE WARE
7. A GOOD ENVIRONMENT KEEPS THE MORALE HIGH

Functions of kitchen stewarding controller

1. MAINTAIN STOCKS
2. DOCUMENT BREAKAGES
3. CONSTANT FEEDBACK TO REDUCE BREAKAGE
4. AVAILABILITY OF CHINA GLASS SILVER & UTENSILS
5. MAINTAIN QUALITY & CONSISTENCY
6. PROVIDE UENSILS THAT SUPPORT FOR THEMES
7. SOURCING PROPS FOR BUFFET

SKILL TRAINING.....

DIVIDED UNDER TWO HEADS

REQUIRED SKILLS - MUST KNOW

LIKE: GRIDDLE CLEANING / DISHWASHING OPEARTION

ESSENTIAL SKILLS - AN EYE FOR DETAIL

LIKE: DESTAINING CROCKERY / JUICE MILK TUREEN CLEANING

CLEANING & MAINTENANCE OF HOT PLATES

- SCRUB THE SURFACE FIRMLY USING A SCOTCH BRITE PAD PLACED UNDER A GRIDDLE BRUSH.
- APPLY PRESSURE AT THE CORNERS IF NECESSARY
- SCRUB THE EXHAUST HOLES AND SIDES OF THE FRAME TO REMOVE ALL FAT AND CARBON DEPOSITS
- WASH OFF SUMA GRILL WITH WARM WATER AND WIPE THE GRIDDLE PLATE USING A WONDER WIPE.

JUICE / MILK DISPENSER CLEANING

- ✓ CHEMICALS & TOOLS TO BE USED
- ✓ SUMA DET – 10% DILUTED SOLUTION
- ✓ SUMA DIP – 5 PPM DILUTED SOLUTION
- ✓ WONDER WIPE
- ✓ NOZZLE BRUSH

- FILL CLEAN SOAK TANK WITH 100 LTRS OF WARM WATER
- ADD 250 ML OF DILUTED SUMA DIP
- MIX WELL
- NORMALLY ONE WOULD CLEAN THE MILK CONTAINER THOROUGHLY
- IMPORTANT TO REMEMBER THAT MILK IS ALWAYS PRESENT WITHIN THE FAUCETT MECHANISM.
- IF LEFT OVERNIGHT WILL ROT AND MAY INFECT MILK DRAWN OUT OF THE FAUCETT.
- WASH AND CLEAN THE MILK / JUICE CONTAINER WITH SUMA DET.
- WASH & CLEAN ALL THE PARTS OF THE JUICE / MILK DISPENSER WITH SUMA DET.
- DISMANTLE THE FAUCETT COMPLETELY
- CLEAN THE RUBBER WASHER CLEAN THE SPOUT WITH A NOZZLE BRUSH
- CLEAN THE PORTION OF THE FAUCETT ATTACHED TO THE BODY OF THE DISPENSER USING A NOZZLE BRUSH
- SOAK ALL THE PARTS IN 100 PPM SUMA DIP SOLUTION ALONG WITH THE REMAINING PARTS OF THE DISPENSER WASH, RINSE IN RUNNING WATER, DIP IN 50 PPM SANITISER AND ALLOW TO AIR DRY
- RINSE WITH WARM WATER, DIP IN 50 PPM SANITISER AND ALLOW TO AIR DRY
- RE ASSEMBLE THE FAUCETT DO NOT TIGHTEN TOO HARD.
- KEEP READY FOR NEXT USE.

*Notes
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