

Occupational Certificate

Commercial Kitchenette Cleaner



Qualification Details

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| SAQA QUALIFICATION ID | 118710 |
| QUALIFICATION TYPE | Occupational Certificate |
| QUALIFICATION TITLE | Commercial Kitchenette Cleaner |
| NQF LEVEL | 1 |
| DURATION | 4 Months |
| MINIMUM CREDITS | 47 |



Entry Requirements

To enroll in this qualification, a learner must possess one of the following:
A Grade 12 National Senior Certificate (NSC) or National Certificate (Vocational) (NCV) at NQF Level 4. An equivalent NQF Level 4 qualification, demonstrating proven proficiency in Communication and Mathematical Literacy.

Purpose of the Qualification

This part-qualification aims to prepare the learner to function as a Commercial Kitchenette Cleaner, responsible for cleaning and maintaining commercial kitchenettes. The curriculum integrates essential learner attributes, such as communication, and requires learners to prove competence against the knowledge, skills, and tasks defined in the exit level outcomes

A qualified learner will be able to:

- **Function effectively** as a Commercial Kitchenette Cleaner.
- **Clean and maintain** a commercial kitchenette to the required standards.
- **Apply essential communication** and other critical learner attributes in the workplace.
- **Demonstrate full competence** in the knowledge, skills, and tasks that are embedded within the qualification's exit level outcomes.

Curriculum and Module Breakdown

The qualification consists of three compulsory components aligned with QCTO standards to ensure comprehensive skills development and the benefits of a structured learnership:

1. Knowledge Component
2. Practical Skills Component
3. Work Experience Component



EISA Eligibility

Before attempting the EISA, a learner must provide a Statement of Results from a skills development provider, confirming successful completion of:

- all knowledge modules
- all practical modules
- all work experience modules

Knowledge Modules (16 Credits)

These modules focus on building the informed base of theory, concepts, and principles in Commercial Cleaning

- **KM-01:** Introduction to the world of work
- **KM-02:** Commercial cleaning equipment, chemicals and consumables
- **KM-03:** Basics of cleaning a Commercial kitchenette

Practical Skill Modules (14 Credits)

These modules provide the opportunity for learners to practice the specific occupational skills required for the role.

- **PM-01:** Complete before shift duties
- **PM-02:** Clean the commercial kitchenette
- **PM-03:** Check and confirm completed tasks

Work Experience Modules (17 Credits)

These modules ensure that learners apply their skills within a real-world environment, gaining exposure to typical workplace systems, policies, procedures, and practices.

- **WM-01:** Procedures for completing before shift duties
- **WM-02:** Procedures for cleaning the commercial kitchenette
- **WM-03:** Procedures for checking and confirming completed tasks



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