

## Maintain sustainable practise in commercial kitchens

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### Overview

This standard is about sustainable practice in commercial kitchens; how to minimise waste; the implications and advantages for commercial kitchens as well as the environmental benefits.

This standard is recommended for those who work in commercial kitchens or are involved in procurement of food items, equipment and resources for kitchens or businesses.

When you have completed this standard you will have demonstrated your understanding of and your ability to:

- Maintain sustainable practise in commercial kitchens

## Performance criteria

### *You must be able to:*

1. Make sure staff work effectively according to standard operating procedures
2. Assess own performance to identify possible improvements in use of resources and minimising waste
3. Assess team members' performance to identify possible improvements in use of resources and minimising waste
4. Carry out inspections or audits to assess resource use and wastage
5. Report accurately any opportunities to improve the use of resources and minimise waste
6. Report promptly and accurately variations in resource usage and any actions you have taken in response
7. Implement actions to improve sustainable working practises
8. Make sure staff work efficiently in line with menu specifications to avoid and minimise waste
9. Lead by example and brief staff to work towards more sustainable working practises

## Knowledge and understanding

### *You need to know and understand:*

1. What sustainability means in relation to commercial kitchens
2. The benefits of having sustainable practise in commercial kitchens
3. How commercial kitchens could improve sustainability
4. The characteristics of sustainably sourced food
5. The advantages and disadvantages of using sustainably sourced food
6. The sources of waste in commercial kitchens
7. The stages of the waste hierarchy and how the waste hierarchy can be practically applied within a commercial kitchen
8. How staff can be encouraged to minimise waste
9. The financial benefits of waste prevention and the consequences to commercial kitchens and businesses with poor waste management
10. How to carry out a waste management audit in commercial kitchens
11. The advantages of reducing waste within commercial kitchens
12. The benefits to kitchens of reducing the consumption of resources
13. How commercial kitchens could benefit by efficient resource consumption
14. How to encourage staff to work towards more sustainable practises
15. How the selection of differently sourced food used in commercial kitchens will impact on food miles
16. The impacts of using different types of transport to source resources for commercial kitchens
17. The benefits to the commercial kitchen of implementing responsible transport initiatives

## Scope/range

1. Resources
  - 1.1 gas
  - 1.2 electricity
  - 1.3 water
  - 1.4 oil
  - 1.5 transport
  - 1.6 food
  - 1.7 disposables
  - 1.8 sundries e.g. tinfoil, cling film

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**Developed by** People 1st

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**Version Number** 3

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**Date Approved** 01 Mar 2022

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**Indicative Review Date** 28 Feb 2027

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**Validity** Current

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**Status** Original

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**Originating Organisation** People 1st International Ltd

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**Original URN** PPL3PC26

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**Relevant Occupations** Chef, Hospitality

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**Suite** Hospitality - Professional Cookery

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**Keywords** chef, sustainable, sustainability, sourcing, menus

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