Appendix N

HOSPITALITY, LODGING, AND TOURISM YOUTH APPRENTICESHIP

LODGING – HOUSEKEEPING UNIT 6

Competency

1. Prepare cleaning supplies and carts

Performance Standard Condition

Competence will be demonstrated

• at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Obtain required supplies from storage for area to be cleaned
- Restock carts with supplies
- Use protective gloves and clothing as required
- Handle cleaning solutions and chemicals safely as indicated on MSDS
- Wash hands as required
- Return or dispose used supplies to storage or for disposal as required
- Keep cart organized
- Complete required records for stocking, use, and return/disposal of supplies

Learning Objectives

- Identify housekeeping standards
- Outline compliance requirements of sanitation and health inspections
- Demonstrate proper hand-washing
- Define cleaning and sanitizing
- Discuss cleaning and sanitizing methods
- List common agents used to clean and sanitize
- Explain how areas are cleaned to reduce contamination
- Describe how pests are controlled in your facility
- Explain how to store and use pesticides properly

Competency

2. Clean public spaces- Floors

Performance Standard Condition

Competence will be demonstrated

• at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Sweep/mop hard floors
- Clean and wax tile floors
- Remove stains from tile floors
- Vacuum carpets
- Steam-extract carpets
- Remove stains from carpets
- Complete cleaning records

Learning Objectives

- Identify the criteria for floor cleaning
- Compare floor cleaning techniques between tile, marble, and carpets
- Describe stain removing techniques for tile, marble, and carpets
- Explain how frequency schedules are determined for flooring

Competency

3. Clean public spaces- Lobby/Front Desk

Performance Standard Condition

Competence will be demonstrated

• at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Empty and clean public trash cans
- Empty and clean public ash urns
- Clean mirrors and dust furnishings
- Move furniture
- Vacuum fabric and upholstery
- Remove stains from fabric upholstery
- Steam-extract fabric upholstery
- Clean walls and baseboards
- Clean doors
- Clean chandeliers/light fixtures/fans
- Clean and polishes brass
- Clean HVAC grates and vents
- Complete cleaning records

Learning Objectives

- Identify the criteria for public area cleaning
- Explain how frequency schedules are determined for the lobby/front desk area
- Describe cleaning solutions, equipment and techniques for cleaning mirrors, glass, windows, fabric, upholstery, drapes, wood surfaces, painted surfaces, brass/metal surfaces, dusting, etc.
- Describe stain removing techniques for fabric and upholstery

Competency

4. Clean public spaces- Other Areas

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Empty and clean public trash cans
- Empty and clean public ash urns
- Clean mirrors and dusts furnishings
- Clean HVAC grates and vents
- Clean doors
- Clean vending/ice machines and areas
- Clean/sanitize public drinking fountains
- Clean stairwells/rails/fire corridors/ledges
- Clean elevators
- Clean public telephone areas
- Clean/restock public/employee restrooms
- Clean/supply the pool and changing rooms, if applicable
- Clean employee cafeteria and break areas
- Complete cleaning records

Learning Objectives

- Identify the criteria for public area cleaning
- Identify the criteria for back-of-house cleaning
- Identify the criteria for cleaning other facility areas
- Explain how frequency schedules are determined for public area cleaning
- Explain how frequency schedules are determined for other areas of facility
- Describe cleaning solutions, equipment and techniques for cleaning mirrors, glass, windows, fabric, upholstery, drapes, wood surfaces, painted surfaces, brass/metal surfaces, dusting, etc.
- Discuss special requirements for cleaning public restrooms and pool facilities

Competency

5. Clean guest rooms

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Use a room status report to identify guestrooms for cleaning
- Locate vacated guest rooms on status report
- Enter the guestroom appropriately
- Prepare the guestroom for cleaning
- Prepare the bathroom for cleaning
- Clean the tub and shower area
- Clean the toilet
- Clean the sink and vanity
- Clean the bathroom
- Clean the guestroom closet
- Make the bed(s)
- Dust the guestroom
- Replenish supplies and amenities
- Clean windows, tracks, and sills
- Exit the guestroom properly
- Report and correct cleaning problems found during inspection
- Complete end-of-shift duties
- Set up or remove special guest service equipment
- Clean multi-room guest suites
- Complete cleaning records

Learning Objectives

- Identify various room types
- Describe how room status is monitored for cleaning schedules
- Explain how the number of rooms to be cleaned is divided among staff
- Identify housekeeping's major areas of cleaning responsibilities to meet industry standards
- Identify the criteria for guestroom cleaning
- Explain the use of frequency schedules to maintain cleaning standards
- Explain how frequency schedules are determined for guestroom cleaning
- Describe how to properly clean a bathroom, sink and tub to remove stains, mold, mildew, and soap scum

Competency

6. Clean laundry

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Sort linens and uniforms
- Pre-treat and/or rewash heavily soiled items
- Load, use, and unload washers
- Load, use, and unload dryers
- Iron linens by hand or mechanically
- Fold linens by hand or mechanically
- Mend and sew linens and/or uniforms
- Clean and maintain work areas
- Fill banquet/restaurant linen requisitions
- Deliver guest service supplies
- Process contract-cleaned linens/uniforms
- Issue and receive employee uniforms
- Restock housekeeping closets and carts
- Complete cleaning, repair, stocking, delivery, and requisition records

Learning Objectives

- Describe the laundry process
- Identify different equipment used in the laundry process and how to use it
- Explain load limit for the washers and dryers used in your facility
- Describe any contract services that are used by your facility for special services such as mending or uniform cleaning
- Describe major types of stains and how to pre-treat and remove them

Competency

7. Manage room supply and linen inventory

Performance Standard Condition

Competence will be demonstrated

at the worksite and classroom

Performance Standard Criteria

Performance will be successful when the learner:

- Take physical inventory of room supplies and linens periodically against inventory records
- Review inventories and records to determine room supply and linen quantity to order
- Review discard records
- Calculate number of room supplies and linens need for full occupancy
- Order room supplies and linens as needed to maintain physical inventory as required
- Receive items upon delivery as required
- Verify actual shipment received with purchase order
- Forward documentation to appropriate person(s)
- Store items as required

Learning Objectives

- Outline receiving and storage procedures
- List factors that affect prices
- Explain how production records influence purchasing decisions
- List criteria for selecting appropriate suppliers

Competency

8. Assist with management tasks

Performance Standard Condition

Competence will be demonstrated

- at the worksite and classroom
- While assisting a worksite professional

Performance Standard Criteria

Performance will be successful when the learner:

- Establish or review criteria for cleaning guestrooms and public areas
- Establish and review criteria for laundry services
- Evaluate time-based tasks for estimated times
- Schedule staff based on capacity forecasts and estimated times
- Determine the values of inventory or stock
- Calculate labor cost and ways to meet goals

Learning Objectives

- Summarize how standards are used to guide housekeeping personnel
- Describe staff positions within the housekeeping department
- Explain how the flow of housekeeping operations is set up for maximum efficiency
- Identify how criteria is established for guestroom and public area cleaning
- Summarize how productivity standards are used to guide cleaning personnel in timebased tasks
- Estimate time for cleaning guest rooms
- Estimate time for cleaning public and recreation areas