



KAYLA OSBORN  
CULINARY SCHOOL

## Course Prospectus

# Kitchen Hygiene & Cleaning Excellence


Offered in partnership with  
Hoffers | Professional Hygiene Training

This hands-on course equips learners with the knowledge and skills to maintain professional kitchen environments that meet hygiene, safety, and industry standards. It focuses on operational efficiency, cleanliness, and workplace readiness for hospitality environments.

## COURSE HIGHLIGHTS

- **Surface & Equipment Cleaning:** Proper techniques for sanitising workstations, tools, and appliances.
- **Waste Management:** Safe disposal, recycling, and environmental awareness.
- **Pest Control & Prevention:** Identifying risks and maintaining a hygienic workspace.
- **Personal Hygiene & Conduct:** Grooming, dress code, and professional behaviour.
- **Compliance & Safety:** Understanding food safety laws, hazard reporting, and emergency protocols.

## CONTACT

 071 492 5647

 [info@kaylaosbornculinaryschool.com](mailto:info@kaylaosbornculinaryschool.com)

 Pennington

# WHO SHOULD ATTEND

- Kitchen assistants and cleaning staff
- Hospitality learners and workplace trainees
- Staff preparing for QCTO or CATHSSETA assessments

# WHAT’S INCLUDED

- Learner workbook and visual aids
- Milestone tracker for Portfolio of Evidence (PoE)
- Certificate of Completion
- Practical demonstrations and workplace simulations



# DURATION & STRUCTURE

16 Days | Approximately 64–80 Hours of Guided Learning

Breakdown of Estimated Hours	
Orientation & Professional Conduct	6-8 hours
Surface & Equipment Cleaning	12-16 hours
Waste Management & Environmental Care	8-12 hours
Pest Control & Hazard Prevention	6-8 hours
Personal Hygiene & Safety	8-10 hours
Workplace Practice & PoE Compilation	16-20 hours

