

MASTER List of UKCPAS Units



UPDATED	PREVIOUS UPDATE
8TH MAY - 2015	3RD OCTOBER 2014

Foundation & Mandatory Units (3 Mandatory units should be selected for a Level 1 Certificate)

- Unit 01: Proficiency in Chemical Handling & Safe Use
- Unit 02: Proficiency in Machines, Use & Care
- Unit 03: Proficiency in Safe Use of Equipment & Storage
- Unit 04: Proficiency in Safe Systems of Work
- Unit 05: Proficiency in Reporting & Communication of Issues
- Unit 29: Proficiency in Preparation for Carrying out Tasks



Optional Units

- Unit 06: Mop Sweeping Method & Observation
- Unit 07: Single Solution Mopping Method & Observation
- Unit 08: Proficiency in Preparation for carrying out Tasks
- Unit 09: Buffing Method & Observation
- Unit 10: Proficiency in Spray Cleaning Method
- Unit 11: Suction Cleaning Method & Observation
- Unit 12: Wall Washing Method & Observation
- Unit 13: Toilets, Urinals, Hand Basins, Washroom Furniture Method
- Unit 14: Refuse Collection, Floor Sweeping Method
- Unit 15: Post Cleaning Checks & Reinstatement of Work Area
- Unit 16: Body Fluids & Contaminated Matter
- Unit 17: Refuse collection and floor sweeping & safe handling
- Unit 18: Litter picking & safe handling
- Unit 19: Stain Removal Method
- Unit 20: Cleaning stairs, landings, balustrades and handrails method
- Unit 21: Wastes Clearance and safe handling method
- Unit 22: Cleaning bin areas, observation and safe handling method
- Unit 23: Cleaning toilets, Urinals, Hand wash basins, Associated Furniture & Observation method
- Unit 24: Cleaning Baths, Showers, Associated Furniture & Observation method
- Unit 25: Cleaning Computer Items & Sanitation Method
- Unit 26: Proficiency in Cleaning & Sanitation of Telephones
- Unit 27: Proficiency in Cleaning Windows & Standard Safety Method
- Unit 28: Proficiency in High Level Cleaning & Standard Safety Method
- Unit 29: SEE FOUNDATION AND MANDATORY TASKS ABOVE FOR THIS UNIT!**
- Unit 30: Proficiency in Dusting, damp wiping, washing, polish application Method
- Unit 31: Proficiency in Dry Steam Cleaning
- Unit 32: COSHH
- Unit 33: Health & Safety
- Unit 34: Proficiency in Damp Mopping
- Unit 35: Proficiency in Rotary Floor use & Observation
- Unit 36: Proficiency in Upholstery Cleaning
- Unit 37: Proficiency damp mopping
- Unit 38: Twister Diamond Pad Foundation Certificate Award
- Unit 39: Sharps Awareness

Sharps Unit

Unit 40: Proficiency in Search and Removal of Sharps & Drug Paraphernalia

Unit 41: Assessing the Assessor Unit

Soft Floor & Hard Floor Units

Unit 42S1: SFM 1 Proficiency in conducting a professional carpet survey

Unit 43S2: SFM 2 Proficiency in low moisture carpet cleaning systems (carpet skimming)

Unit 44S3: SFM 3 Proficiency in low moisture carpet cleaning systems (soil absorption/crystallisation method)

Unit 45S4: SFM 4 Proficiency in low moisture carpet cleaning systems (hot dry granular extraction system)

Unit 46S5: SFM 5 Proficiency in hot water extraction carpet cleaning system

Unit 47S6: SFM 6 Proficiency in salvage treatments (combination cleaning)

Unit 48S7: SFM 7 Proficiency in cleaning carpeted stairwells, utilising hot water extraction systems

Unit 49S8: SFM 8 Proficiency in wet extraction upholstery cleaning

Unit 50H1: HFM 1 Proficiency in Dailey floor maintenance

Unit 51H2: HFM 2 Proficiency in buffing & spray cleaning

Unit 52H3: HFM 3 Proficiency in maintaining floors using Diamond Pad Abrasive

Unit 53H4: HFM 4 Proficiency in machine scrubbing and drying

Unit 54H5: HFM 5 Proficiency in strip, dry and reapply metallised emulsion polish

Unit 55: FCGM 1 Health & Safety (H&S) and Personal Protective Equipment (PPE)

Unit 56: FCGM 2 Site Survey & Site Preparation

Unit 57: FCGM 3 Fuelling and Starting

Unit 58: FCGM 4 Cutting and Mowing Techniques

Unit 59: FCGM 5 Skills Development and Hands-on Assessment

Unit 60H6: HFM 6 Proficiency in Scrubber Dryer (Mains or Battery)

Unit 61: Developing & Implementing Cleaning Schedules & Assessing Cleaning Standards Module

Unit 62: Selecting the Correct Diamond Pad & Assembling the Machine



MASTER List of FOOD PREMISES Units



3 Mandatory Units should be selected for a Level 1 Certificate

- Unit 01: Proficiency in Chemical Handling & Safe Use
- Unit 02: Proficiency in Machines, Use & Care
- Unit 03: Proficiency in Safe Use of Equipment & Storage
- Unit 04: Proficiency in Safe Systems of Work
- Unit 05: Proficiency in Reporting & Communication of Issues
- Unit 29: Proficiency in Preparation for Carrying out Tasks



Optional Units

- Unit FP100: Proficiency in Single Solution Mopping
- Unit FP101: Proficiency in Two Solution Mopping
- Unit FP102: Proficiency in Machine Scrubbing and Drying
- Unit FP103: Proficiency in Scrubbing and Drying with Electrically Powered Scrubber Drier
- Unit FP104: Proficiency in Scrubbing and drying with battery powered scrubber drier
- Unit FP105: Proficiency in Wall Cleaning Method
- Unit FP106: Proficiency in Window Cleaning Method
- Unit FP107: Proficiency in Ventilation Extract Grilles Cleaning
- Unit FP108: Proficiency in Cleaning Mechanical Vegetable Peelers
- Unit FP109: Proficiency in Cleaning Multi Purpose Vegetable Slicer
- Unit FP110: Proficiency in Cleaning Food Slicers
- Unit FP111: Proficiency in Cleaning Grill
- Unit FP112: Proficiency in Cleaning Microwave Ovens
- Unit FP113: Proficiency in Cleaning Refrigerators or Cold Rooms
- Unit FP114: Proficiency in Cleaning Display Cabinets
- Unit FP115: Proficiency in Cleaning Food Trolleys
- Unit FP116: Proficiency in Cleaning Toasters
- Unit FP117: Proficiency in Removal of Waste Bins
- Unit FP118: Proficiency in Removal of Waste Sack Holders
- Unit FP119: Proficiency in Refuse Collection and Floor Sweeping in Food Preparation Areas
- Unit FP120: Proficiency in Waste Collection in Food Preparation Areas
- Unit FP121: Proficiency in Washing up by Hand Method
- Unit FP122: Proficiency in Cleaning Food Storage Bins
- Unit FP123: Proficiency in Preparation for Carrying out Tasks
- Unit FP124: Proficiency in Cleaning Kitchen Wash Hand Basins Method
- Unit FP125: Proficiency in Cleaning Racking & Shelving Method
- Unit FP126: Proficiency in Cleaning Kitchen Wash Hand Basins Method
- Unit FP127: Proficiency in Cleaning Deep Fat Fryer
- Unit FP128: Proficiency in Cleaning Conventional Oven
- Unit FP129: Proficiency in Cleaning Food Mixer
- Unit FP130: Proficiency in Cleaning Cutting Boards
- Unit FP131: Proficiency in Cleaning Sinks
- Unit FP132: Proficiency in Food Preparation Worktops Method