

# National Vocational Certificate Level 3 in Hospitality (Chef de Partie)

Competency Standards



**National Vocational & Technical Training Commission**

5th Floor, Evacuee Trust Complex

Sector F-5/1, Islamabad

Tel: +92 51 904404

Fax: +92 51 904404

Email: info@navttc.org

**Author:**

Dr. Jeremy Curtis (International Short Term Expert) , Mr. Babar Sheikh ( Director Operations College of Tourism and Hotel Management Lahore) , Mr. Muhammad Younas Shakir (Chairman Polytechnic Institute Lahore)

**Reviewed by:**

Dr. Raimund Sobetzko (Team Leader, Component 2 TVET Reform Support Programme) , Mr. Muhammad Naeem Akhtar ( Deputy Team Leader Component 2 TVET Reform Support Programme ) , Mr. Ralf Strier ( Senior International Technical Advisor, TVET Reform Support Program)

**Layout and Design by:**

Ms. Maria Arif ( Freelance Consultant )

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# Competency Standards – Chef De Partie

## Module A: Co-ordinate the operation of the Kitchen section

**Overview:** The aim of this module to develop knowledge, skill and understanding to co-ordinate the operation of the section.

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>A1-Find the current and future requirements, brief the kitchen team and allocate responsibilities to associate cooks on daily basis</b></p> <p><b>Overview</b> This Competency Standard is about ensuring that the kitchen teams are aware of current and future requirements and are able to plan accordingly. It covers requirements for bookings and for staffing levels.</p>	<p>P1- Determine the current and future levels of bookings for the kitchen's food and beverage service outlet</p> <p>P2- Determine the current and future levels of staffing, taking account of the rota, periods of annual leave and permanent changes in the team Check the level of current stock held by the kitchen</p> <p>P3- Evaluate the capacity of the kitchen to service the requirements of current and future levels of bookings for the kitchen's food and beverage service outlet</p> <p>P4- Direct the preparation of requisitions to meet the requirements of the kitchen's food and beverage service outlet.</p>	<p>K1- Understands the kitchen operation.</p> <p>K2 –Handle the production operation according to current day function and manage the staff according to function and restaurant reservation.</p> <p>K3- Manage current running and coming reservation of food and beverages and manage staff, food and beverage as per consumer requirements.</p> <p>K4- Calculate the all kitchen staff, check the food and beverages reservation, forecast of upcoming events and schedule the staff in proper duty roster with their responsibilities according to events requirements, Also detail the staff for annual leave during slow business period.</p> <p>K5- Evaluate the capability of all kitchen staff must have the list and knowledge of functioning equipments as per business demand.</p> <p>K6- Prepare the list of all current and coming function related to food and beverages with date and time and make requisition sheet on the basis of No of persons.</p>

<p><b>A2 Manage requisition requirements for section</b></p> <p><b>Overview</b></p> <p>This Competency Standard is about ensuring that the kitchen has the required food and other ingredients it needs to service the day's requirements and to take account of past and future bookings</p>	<p>P1- Obtain details of daily and weekly requirements from function sheet and food outlet bookings</p> <p>P2- Check current stock of food and other items available in the kitchen</p> <p>P3- Prepare requisition sheet to obtain appropriate amounts of food and other items from store</p> <p>P4- Check delivery from store meet type, quality and quantity requirements</p> <p>P5- Ensure that team members operate appropriate stock management system according to organization procedures</p> <p>P6- Ensure that team members meet the yield requirements for food and other items used in the preparation and cooking of dishes for the outlet.</p>	<p>K1-Check the quality of perishable and nonperishable food, its freshness and proper quantity as per demand of issue requisition.</p> <p>K2- Implement and follow up of different systems e.g. First In First Out (FIFO), Last In First Out (LIFO), Last In Last Out (LILO) to manage the stock.</p> <p>K3- Set the measuring procedure ,check and balance to ensure that team members operate appropriate stock management system according to organization procedures</p> <p>K4- Must have cross check and balance for the checking of issue requisition as proper and demanded quantity of food items are being issued.</p> <p>K5- Measured Yield levels for different food and other items</p> <p>K6- Implement HACCP documentation and check that team members meet the yield requirements for food and other items used in the preparation and cooking of dishes for the outlet.</p>
<p><b>A3 Manage food availability and prepare the kitchen section for cooking</b></p> <p><b>Overview</b></p> <p>This Competency Standard is about productivity in the</p>	<p>P1-Check that the availability of food and other items is sufficient to meet the day's requirements of the food outlet</p> <p>P2-Check that the food and other items type and quality required to meet the day's food outlet requirements.</p> <p>P3-Monitor the food preparation and cooking processes to ensure that</p>	<p>K1- Acquired complete knowledge and standard Operational procedure to run the smooth kitchen operation as per reservation.</p> <p>K2-Ensure that kitchen par level is enough for today's banquet function and for all outlets reservation.</p> <p>K3-Identify that all staff are being followed the proper quantity and quality procedures according to the day's business quality is checked through food taste panel.</p>

<p>kitchen and ensuring that the food available and ordered from stores is handled appropriately to meet the daily requirements of the food outlet</p>	<p>planned yields are met.</p> <p>P4-Monitor the presentation of dishes to ensure that portion control meets the requirements of the food outlet and the kitchen.</p>	<p>K4-Develop the relationship between food/ingredients, recipes/menus and yield.</p> <p>K5- Describe the knowledge about food preparation and cooking processes to ensure that planned yields are met.</p> <p>K6-Implement different methods and approaches to portion control, e.g. cutting, weighing, measuring, and counting.</p> <p>K7- Analyze the presentation of dishes to ensure that portion control meets the requirements of the food outlet and the kitchen.</p> <p>K8-Understand management procedures</p> <p>K9- Follow the Organizational procedure for yield test and portion control.</p> <p>K10- Define the procedure for the implementation of National and locals laws concerning international hygiene standards , HACCP standards, local food &amp; safety preparation laws for the improvement of quality and</p>
<p><b>A4- Develop productive working relationships with associates</b></p> <p><b>Overview</b></p> <p>This Competency Standard is about developing productive working relationships with associates, supporting them and ensuring that they</p>	<p>P1- Support associates and helps them adjust to and develop their roles and responsibilities.</p> <p>P2- Identify, agree and implement with associates ways in which you can support each other's roles and responsibilities.</p> <p>P3- Agree with associates appropriate methods to communicate with.</p> <p>P4- Use agreed methods of communication to share appropriate</p>	<p>K1- Follow the process to help associates adjust to and develop their roles and responsibilities.</p> <p>K2- Elaborate the importance of making sure each team member understands and supports the roles and responsibilities of others and how to make this happen.</p> <p>K3-Describe the importance of good communications with all types of associates and communication methods you should use.</p> <p>K4- Share information and knowledge with your associates and methods you can use to do this.</p> <p>K5- Adopt encouraging way for others to get feedback on your</p>

<p>contribute well to the overall team effort.</p>	<p>information and knowledge with associates.</p> <p>P5- Actively support associates throughout the shift.</p> <p>P6- Share feedback with associates on the effort of the team and how this can be improved.</p> <p>P7- Work with associates to deal with conflict constructively.</p>	<p>performance and get a result according to this feedback.</p> <p>6- Solve or handle any type of conflict with associates and take it in positive way or in work competition way with each others.</p> <p>K7- Describe National, local and organizational regulations and guidelines of anti-discriminatory practices</p>
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**Module B: Supervise the Kitchen section.**

**Overview: The aim of this module to develop knowledge, skill and understanding to supervise the section.**

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>B1- Ensure the kitchen section prepares, cooks and presents food effectively in the section</b></p> <p><b>Overview</b></p> <p>This Competency Standard is about managing a team of section cooks and ensuring that the dishes they produce meet the organizational requirements and are presented on time.</p>	<p>P1- Brief and direct associates in their section in preparing, cooking, and presenting culinary dishes</p> <p>P2- Supervise the preparation, cooking and finishing procedures in his/her specific section of the kitchen</p> <p>P3- Ensure that the preparation, cooking and finishing procedures are completed within organizational time expectations</p> <p>P4- Ensure that dishes are presented for service at the right time</p> <p>P5- Ensure that associates keep and maintain the work area neat and clean at all times</p> <p>P6- Oversee the preparation, cooking, and presentation of dishes in a food outlet</p> <p>P7- Ensure that health and hygiene standards in the kitchen are adhered to at all times</p> <p>P8- Deal with any problems that may arise in the specific section of his / her kitchen.</p>	<p>K1- Understand operational knowledge and kitchen production.</p> <p>K2- Describes operational knowledge and understanding of current and future requirements of business</p> <p>K3- Manage the kitchen operation within proper mention time.</p> <p>K4- Monitor the recipe production, presentation and service as per menu description.</p> <p>K5- Manage all cleaning procedure in the kitchen during and after work as per standard.</p> <p>K6- Round and check that the preparation, cooking and finishing procedures are carried out properly in his/her specific section of the kitchen.</p> <p>K7- Monitor that the preparation, cooking and finishing procedures are completed within organizational time expectations</p> <p>K8- Apply all health and hygiene standards in the kitchen.</p> <p>K9- Handle the problems that may arise in the specific section of his / her kitchen.</p>

<p><b>B2 Ensure the kitchen Section opens and finalizes the shift effectively</b></p> <p><b>Overview</b></p> <p>This Competency Standard is about making sure the section is ready for the beginning of a shift and, at the end of a shift, all procedures are completed to finalize the work of the team and, if required, hand over to the next shift.</p>	<p>P1- Ensure that all associates arrive for duty at the prescribed time</p> <p>P2- Ensure that all associates are wearing appropriate protective clothing in line with organizational requirements</p> <p>P3- Ensure that all associates have checked that all equipment is in good working order</p> <p>P4- Ensure that all associates have checked that the food they will prepare is of the type, quality and quantity required</p> <p>P5- Ensure that all associates clear work area of equipment and food products</p> <p>P6- Ensure that all associates clean and sanitize all equipment and surfaces</p> <p>P7- Ensure that all associates return all surplus food, equipment and materials to the appropriate department</p> <p>P8- Ensure that all associates hand over to next shift if appropriate.</p>	<p>K1-Aware of operational knowledge, staff duty roaster and kitchen production.</p> <p>K2-Organize pre-shift meeting of all staff and check that all associates are fully prepared at the start of the shift.</p> <p>K3- Describe operational knowledge and understanding of current and future requirements of business.</p> <p>K4-Check duty roaster and any sickness, other absence and holiday entitlements</p> <p>K5-Verify the production area that all associates finalize the shift correctly and efficiently</p> <p>K6-Describe the standard operating procedures for the department and section</p> <p>K7-know about national and locals laws concerning international hygiene standards, HACCP standards, local food &amp; safety preparation laws.</p>
<p><b>B3&amp;4- Ensure that kitchen section team follows health and safety requirements</b></p> <p><b>Overview</b></p>	<p>P1- Ensure that all associates are aware of health and safety requirements in line with organizational requirements</p> <p>P2- Ensure that associates identify any hazards or potential hazards and deal with these correctly</p> <p>P3- Ensure that associates report any accidents or near accidents quickly and accurately to the</p>	<p>K1- Improve standard by working in a healthy, safe and hygienic way</p> <p>K2- Conduct fifteen minutes briefing with quality assurance manager to get information about health, hygiene and safety in your workplace</p> <p>K3- Identify types of hazards that may find in workplace and handle I with these correctly</p>

<p>This Competency Standard is about ensuring safety and security in your workplace – making sure that the section team is aware of and is following health and safety requirements in line with organizational requirements</p>	<p>proper person</p> <p>P4- Ensure that associates follow health, hygiene and safety procedures in all your work</p> <p>P5- Ensure that associates practice emergency procedures correctly</p> <p>P6- Ensure that associates follow your organization's security procedure</p> <p>P7- Complete records as required to demonstrate that section team follows health and safety requirements.</p>	<p>K4- Explains all hazards you can deal with yourself and hazards that you must report to someone else.</p> <p>K5- Give detail and warn other people about hazards that why this is important.</p> <p>K6- Develop all types of emergencies that may happen in your workplace and define procedure to deal with these.</p> <p>K7- Mention the locality of first aid treatment box and person who is acting as first-aider is in your workplace</p> <p>K8- Explain other ways of working safely that are relevant to your job and why these are important</p> <p>K9- Display precaution measurement and possible causes of fire in your workplace</p> <p>K10- Train people / staff to minimize the risk of fire</p> <p>K11- Exploit the locality of fire alarms.</p> <p>K12- Prepare the staff mentally and design all paths to approach a fire unless it is safe to do.</p> <p>K13- Avoid from any accident it is important to follow fire safety laws.</p> <p>K14-Highlight all important issues and report all usual/non-routine incidents to the appropriate person</p> <p>K15- Define all responsibilities under the health and safety at work act</p> <p>K16- Describe Safe lifting and handling techniques that you must follow</p>
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**Module C: Maintain production of food**

**Overview: The aim of this module to develop knowledge, skill and understanding to Maintain production of food.**

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>C1. Lead the kitchen team in the preparation and cooking of food</b></p> <p>Overview</p> <p>This Competency Standard is about team work and how you need to lead and support team in the preparation and cooking of food. This includes advising, guiding, directing and correcting</p>	<p>P1- Set out and positively communicate the purpose and objectives of the team to all associates</p> <p>P2- Ensure that each member of the team knows their role and responsibilities and understands how these will contribute to achievement of the team’s objectives</p> <p>P3- Encourage and support team members to carry out their role and provide recognition when objectives have been achieved</p> <p>P4- Support the team in addressing team and departmental problems</p> <p>P5- Give team members support and advice when they need it</p> <p>P6- Motivate team members to present their own ideas and listen to what they say</p> <p>P7- Monitor activities and progress across the team without interfering.</p>	<p>K1- Develop different ways of communicating effectively with members of a tea</p> <p>K2- Schedule and plan the achievement of team objectives and the importance of involving team members in this process</p> <p>K3- Enlist and describe the importance of and being able to show team members how personal roles and responsibilities contribute to achievement of team objectives</p> <p>K4- Select and successfully apply different methods for motivating, supporting and encouraging team members and recognizing their achievements</p> <p>K5-Mention the team and departmental difficulties and challenges that may arise and ways of identifying and overcoming them.</p> <p>K6- Identify the members, purpose, objectives and plans of your team</p> <p>K7- Describe the personal roles and responsibilities of members of your team</p> <p>K8- Explain the types of support and advice that team members are likely to need and how to respond to these</p> <p>K9- Figure out the Standards of performance for the work of your team</p>

		K10-Illustrate Relevant national and organizational legal, regulatory and ethical requirements
<p><b>C2- Support the sous chef</b></p> <p><b>Overview</b></p> <p>This Competency Standard is about negotiating how a chef de partie can actively support a sous chef on a daily and medium term basis.</p>	<p>P1- Discuss and agree on methods and formats of communication with the sous chef</p> <p>P2- Agree with the sous chef daily and medium term areas for delegated responsibilities</p> <p>P3- Support the sous chef in undertaking training and inspections</p> <p>P4- Ensure that every day food and beverages requirements of section are signed off by sous chef.</p>	<p>K1- Develop methods and formats for communication</p> <p>K2-Follow and agree on methods and formats of communication with the sous chef</p> <p>K3-Mention areas for delegated responsibilities on a daily and medium term basis</p> <p>K4- Discussed and agree with the sous chef daily and medium term areas for delegated responsibilities</p> <p>K5- Explain and support the sous chef in undertaking training and inspections</p> <p>K6- Prepared every day food and beverages requirements of section which are signed off by sous chef.</p> <p>K7-Understand operational knowledge of kitchen work</p> <p>K8-Implement Standard Operating Procedures for the kitchen</p> <p>K9- Describe organizational guidelines for kitchen operations.</p> <p>K10- Express organizational requirements for food safety and hygiene</p> <p>K11- Keep record of organizational requirements for maintaining departmental records.</p>
<p><b>C3- Supervise cook or assistant</b></p> <p><b>Overview</b></p>	<p>P1- Ensure that cooks / assistants are punctual and efficient in carrying out their duties</p> <p>P2- Communicate instructions and other information clearly to kitchen staff</p>	<p>K1- Exploit operational knowledge and understanding of the kitchen operation</p> <p>K2-Explain operational knowledge and understanding of current and future requirements of business</p>

<p>This Competency Standard is about supporting members of the team and ensuring they carry out their duties and tasks efficiently and effectively.</p>	<p>P3- Motivate the kitchen staff in a timely and efficient manner to complete all their duties</p> <p>P4- Ensure that all staff are performing at the optimum level when preparing, cooking and finishing dishes for customers</p> <p>P5- Create a friendly, professional environment which inspires teamwork within section of his / her kitchen</p> <p>P6- Ensure high quality dishes are presented for service.</p>	<p>K3-Appreciate to encourage punctuality and efficiency</p> <p>K4- Develop the methods of communication in a kitchen environment and how to use them effectively.</p> <p>K5-Create interest and motivate staff effectively</p> <p>K6- Analyze that all staff are performing at optimum levels</p> <p>K7-Supervise to ensure that cooks / assistants are producing the highest quality of product (including seasoning, portion size, appearance)</p> <p>K8- Involve in process to create a friendly, professional environment which inspires teamwork</p> <p>K9-Explain Standard operating procedures for the department and section</p> <p>K10-Know the National and locals laws concerning international hygiene standards , HACCP standards, local food safety preparation laws</p>
<p><b>C4- Monitor and supervise storage of food within kitchen section</b></p> <p><b>Overview</b></p> <p>This Competency Standard is about making sure that food is properly,</p>	<p>P1- Ensure that all food safety and hygiene standards are followed when preparing food for storage</p> <p>P2- Ensure that cross-contamination procedures are strictly followed throughout food storage procedures</p> <p>P3- Ensure that all food is safely and hygienically prepared for storage</p> <p>P4- Ensure that all food prepared for storage is</p>	<p>K1- Maintain Food safety and hygiene standards</p> <p>K2- Supervise to prepare food for storage</p> <p>K3- Monitor to tag and log food for storage</p> <p>K4-Verify to prevent cross contamination</p> <p>K5-Develop method for storing of food</p> <p>K6- Mention the correct temperatures for storing different</p>

<p>safely and hygienically stored following all organizational procedures. These include tagging and recording food storage</p>	<p>properly tagged according to organizational requirements</p> <p>P5- Ensure that all food tagged for storage is properly logged according to organizational requirements</p> <p>P6- Ensure that different foods are stored in the correct location and at the correct temperature according to organizational requirements.</p>	<p>foods</p> <p>K7- Explain the Standard Operating Procedures for the kitchen</p> <p>K8-Express organizational guidelines for kitchen operations</p> <p>K9-Understand organizational requirements for food safety and hygiene</p> <p>K10- Know organizational requirements for maintaining departmental records</p>
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**ModuleD: Develop advance skills in food preparation and cooking**

**Overview: The aim of this module to develop knowledge, skill and understanding to develop advance skills in food preparation and cooking**

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>D1-4 Understand how to independently assemble food and equipment to prepare, and cook complex dishes</b></p> <p><b>Overview</b></p> <p>This Competency Standard is about preparing, cooking and finishing complex soups, for example</p>	<p>P1- Assemble food and ingredients required to prepare, cook and finish complex dishes</p> <p>P2- Where necessary, defrost ingredients for complex dishes</p> <p>P3- Select appropriate equipment needed to prepare, cook and finish complex dishes</p> <p>P4- Check that the ingredients for complex dishes meet type, quality and quantity requirements.</p>	<p>K1- Store fresh complex dishes correctly before cooking.</p> <p>K2-Check that complex dishes are fit for preparation and cooking.</p> <p>K3-Verify the procedure if there are problems with the complex dishes or other ingredients</p> <p>K4- Check the service time and to decide that complex dish needs defrosting before cooking.</p> <p>K5- Prepare complex dishes including defrosting, seasoning and storing</p> <p>K6-Observe that staff is using correct tools and equipment to prepare cook and finish complex dishes for best quality</p> <p>K7- Give detail to carry out the appropriate cooking methods correctly</p>
<p><b>D2 Understand how to use equipment and multi-stage methods independently to prepare complex dishes for cooking</b></p>	<p>P1- Identify requirements for preparing complex dishes for cooking</p> <p>P2- Choose and use tools and equipment for preparing complex dishes correctly</p> <p>P3- Use appropriate methods to prepare complex dishes for cooking</p>	<p>K8- Taste to finish and season complex dishes according to requirements</p> <p>K9- Mention correct temperatures for holding complex dishes</p> <p>K10- Explain organizational guidelines for health and safety.</p>

	<p>P4- Check that preparation of complex dishes meets quality requirements</p>	<p>K11- Provide special requirements for food safety</p> <p>K12- Compliance with food inspectors as required</p>
<p><b>D3 Understand how to use equipment and multi-stage methods independently to cook and finish complex dishes</b></p>	<p>P1- Identify requirements for cooking complex dishes</p> <p>P2- Choose and use tools and equipment to cook complex dishes correctly</p> <p>P3- Use appropriate methods to cook complex dishes</p> <p>P4- Combine soup with other ingredients</p> <p>P5- Check that the dish has the correct flavor, consistency and quantity</p> <p>P6- Check that cooking of complex dishes meets quality requirements.</p>	<p>K13-Adopt and maintain HACCP standards</p>
<p><b>D4 –Understand how to independently present complex dishes for service</b></p>	<p>P1- Finish, garnish and present the dish to meet organizational specifications</p> <p>P2- Make sure dishes are at correct temperature for holding and serving</p> <p>P3- Safely store cooked complex dishes not for immediate use.</p>	

## Module E: Prepare, cook and finish complex soups

**Overview: The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex Soups**

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>E1-4</b>  <b>Independently assemble food and equipment to prepare, cook and finish complex soups</b>  <b>Overview</b>            This Competency Standard is about preparing, cooking and finishing complex Soup, for example:</p>	<p>P1- Assemble food and ingredients required to prepare, cook and finish complex meat dishes</p> <p>P2- Where necessary, defrost meat and other ingredients for complex meat dishes</p> <p>P3- Select appropriate equipment needed to prepare, cook and finish complex meat dishes</p> <p>P4- Check that meat and other ingredients meet type, quality and quantity requirements</p>	<p>K1-Explain the storage of fresh and frozen meat correctly before cooking</p> <p>K2-Check that meat is fit for preparation and cooking</p> <p>K3- Reject if there are problems with the meat or other ingredients</p> <p>K4- Check service time and decide that meat needs defrosting before cooking.</p> <p>K5- Follow standard recipe to prepare complex meat dishes including defrosting, seasoning and storing</p> <p>K6- Check that staff is using correct tools and equipment to prepare, cook and finish complex meat dishes for best quality food</p>
<p><b>E2- Use equipment and multi-stage methods independently to prepare complex soups for cooking</b></p>	<p>P1- Identify requirements for preparing complex meat dishes for cooking</p> <p>P2- Choose and use tools and equipment for preparing complex meat dishes correctly</p> <p>P3- Use appropriate methods to prepare complex meat dishes for cooking</p> <p>P4- Check that preparation of complex meat dishes meets quality requirements</p>	<p>K7- Follow to carry out the appropriate cooking methods correctly</p> <p>K8- Taste , finish and season complex meat dishes according to requirements</p> <p>K9- Mention Correct temperatures for holding complex meat</p>

<p><b>E3: Use equipment and multi-stage methods independently to cook and finish complex soups</b></p>	<p>P1- Identify requirements for cooking complex meat dishes</p> <p>P2- Choose and use tools and equipment to cook complex meat dishes correctly</p> <p>P3- Use appropriate methods to cook complex meat dishes</p> <p>P4- Combine meat with other ingredients</p> <p>P5- Check that the dish has the correct flavor, consistency and quantity</p> <p>P6- Check that cooking of complex meat dishes meets quality requirements</p>	<p>dishes.</p> <p>K10- Understand organizational guidelines for health and safety</p> <p>K11- Mention special requirements for food safety</p> <p>K12- Coordinate with food inspectors as required</p> <p>K13- Write Maintenance of HACCP standards.</p>
<p><b>E4: Independently present complex soups for service</b></p>	<p>P1- Finish, garnish and present the dish to meet organizational specifications</p> <p>P2- Make sure dishes are at correct temperature for holding and serving</p> <p>P3- Safely store cooked complex meat dishes and meat not for immediate use.</p>	

## ModuleF: Prepare, cook and finish complex meat dishes

**Overview:** The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex meat dishes

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>F1-4</b> <b>F1</b> <b>independently assemble food and equipment to prepare, cook and finish complex meat dishes.</b></p> <p><b>Overview</b></p> <p>This Competency Standard is about preparing, cooking and finishing complex meat dishes, for example:</p>	<p>P1- Assemble food and ingredients required to prepare, cook and finish complex meat dishes</p> <p>P2- Where necessary, defrost meat and other ingredients for complex meat dishes</p> <p>P3- Select appropriate equipment needed to prepare, cook and finish complex meat dishes</p> <p>P4- Check that meat and other ingredients meet type, quality and quantity requirements</p>	<p>K1-Explain the storage of fresh and frozen meat correctly before cooking</p> <p>K2-Check that meat is fit for preparation and cooking</p> <p>K3- Reject if there are problems with the meat or other ingredients</p> <p>K4- Check service time and decide that meat needs defrosting before cooking.</p> <p>K5- Follow standard recipe to prepare complex meat dishes including defrosting, seasoning and storing</p> <p>K6- Check that staff is using correct tools and equipment to prepare, cook and finish complex meat dishes for best quality food</p> <p>K7- Follow to carry out the appropriate cooking methods correctly</p>
<p><b>F2- Use Appropriate methods and equipment to prepare complex meat dishes for cooking.</b></p>	<p>P1- Identify requirements for preparing complex meat dishes for cooking</p> <p>P2- Choose and use tools and equipment for preparing complex meat dishes correctly</p> <p>P3- Use appropriate methods to prepare complex meat dishes for cooking</p>	<p>K8- Taste , finish and season complex meat dishes according to requirements</p> <p>K9- Mention Correct temperatures for holding complex meat</p>

	P4- Check that preparation of complex meat dishes meets quality requirements	dishes.  K10- Understand organizational guidelines for health and safety
<b>F3 Use appropriate methods and equipment to cook complex meat dishes.</b>	<p>P1- Identify requirements for cooking complex meat dishes</p> <p>P2- Choose and use tools and equipment to cook complex meat dishes correctly</p> <p>P3- Use appropriate methods to cook complex meat dishes</p> <p>P4- Combine meat with other ingredients</p> <p>P5- Check that the dish has the correct flavor, consistency and quantity</p> <p>P6- Check that cooking of complex meat dishes meets quality requirements</p>	<p>K11- Mention special requirements for food safety</p> <p>K12- Coordinate with food inspectors as required</p> <p>K13- Write Maintenance of HACCP standards.</p>
<b>F4 independently Present complex meat dishes for service</b>	<p>P1- Finish, garnish and present the dish to meet organizational specifications</p> <p>P2- Make sure dishes are at correct temperature for holding and serving</p> <p>P3- Safely store cooked complex meat dishes and meat not for immediate use.</p>	

**ModuleG: Prepare, cook and finish complex poultry dishes.**

**Overview: The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex poultry dishes**

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>G1- Independently assemble food and equipment to prepare, cook and finish complex poultry dishes</b></p>	<p>P1- Assemble food and ingredients required to prepare, cook and finish complex poultry dishes</p> <p>P2- Where necessary, defrost poultry and other ingredients for complex poultry dishes</p> <p>P3- Select appropriate equipment needed to prepare, cook and finish complex poultry dishes</p> <p>P4- Check that poultry and other ingredients meet type, quality and quantity requirements</p>	<p>K1-Develop method of storing fresh and frozen poultry dishes and poultry correctly before cooking</p> <p>K2- Make clear that poultry is fit for preparation and cooking</p> <p>K3- Reject or inform to seniors if there are problems with the poultry or other ingredients</p> <p>K4-Check service time and then decides when poultry needs defrosting before cooking and why this is important.</p> <p>K5- Follow standard recipe card to prepare complex poultry dishes including defrosting, seasoning and storing</p>
<p><b>G2- Use appropriate methods and equipment to prepare complex poultry dishes for cooking.</b></p>	<p>P1- Identify requirements for preparing complex poultry dishes for cooking</p> <p>P2- Choose and use tools and equipment for preparing complex poultry dishes correctly</p> <p>P3- Use appropriate methods to prepare complex poultry dishes for cooking</p> <p>P4- Check that preparation of complex poultry dishes meets quality requirements.</p>	<p>K6- Observe that staff is using the correct tools and equipment to prepare, cook and finish complex poultry dishes for best quality food.</p> <p>K7- Monitor to carry out the appropriate cooking methods correctly</p> <p>K8- Taste , finish and season complex poultry dishes according to requirements</p>
<p><b>G3 Use appropriate methods and</b></p>	<p>P1- Identify requirements for cooking complex poultry dishes</p> <p>P2- Choose and use tools and equipment to</p>	<p>K9- Mention / use Correct temperatures for holding complex poultry dishes</p>

<p><b>equipment to cook complex poultry dishes.</b></p>	<p>cook complex poultry dishes correctly</p> <p>P3- Use appropriate methods to cook complex poultry dishes</p> <p>P4- Combine poultry with other ingredients</p> <p>P5- Check that the dish has the correct Flavor, consistency and quantity</p> <p>P6- Check that cooking of complex poultry dishes meets quality requirements</p>	<p>K10- Explain organizational guidelines for health and safety</p> <p>K11- Mention Special requirements for food safety</p> <p>K12- Coordinate with food inspectors as required</p> <p>K13- Keep record of Maintenance of HACCP standards.</p>
<p><b>G4 Present poultry dishes for service</b></p>	<p>P1- Finish, garnish and present the dish to meet organizational specifications</p> <p>P2- Make sure dishes are at correct temperature for holding and serving</p> <p>P3- Safely store cooked complex poultry dishes and poultry not for immediate use</p>	

**ModuleH:Prepare, cook and finish complex fish and shellfish dishes.**

**Overview: The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex fish and shellfish dishes**

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>H1 Assemble food and equipment to prepare, cook and finish complex fish and shellfish dishes</b></p>	<p>P1- Assemble food and ingredients required to prepare, cook and finish complex fish and shellfish dishes</p> <p>P2- Where necessary, defrost fish and shellfish and other ingredients for complex fish and shellfish dishes</p> <p>P3- Select appropriate equipment needed to prepare, cook and finish complex fish and shellfish dishes</p> <p>P4-Check that fish, shellfish and other ingredients meet type, quality and quantity requirements</p>	<p>K1-Maintain and check refrigerator and freezer separate for the storage of fresh and frozen fish and shellfish dishes, as well as fish and shellfish correctly before cooking.</p> <p>K2- Examine physically , color, aroma and temperature that fish and shellfish is fit for preparation and cooking</p> <p>K3- Hold and informed to seniors if there are problems with the fish and shellfish or other ingredients</p> <p>K4- Check physical condition to decide that fish and shellfish need defrosting before cooking and why this is important.</p> <p>K5- Check misen-place ,service and prepared time , use standard recipe card to prepare complex fish and shellfish dishes including defrosting, seasoning and storing</p> <p>K6- Observe that staff is using right or correct tools and equipment to prepare, cook and finish complex fish and shellfish dishes</p>
<p><b>H2 Use appropriate methods and equipment to prepare complex fish and shellfish dishes for cooking.</b></p>	<p>P1- Identify requirements for preparing complex fish and shellfish dishes for cooking</p> <p>P2- Choose and use tools and equipment for preparing complex fish and shellfish dishes correctly</p> <p>P3- Use appropriate methods to prepare complex fish and shellfish dishes for cooking</p> <p>P4- Check that preparation of complex fish and</p>	<p>K7-Follow standard recipe card to carry out the appropriate cooking methods correctly</p> <p>K8- Check and taste to finish and season complex fish and shellfish dishes according to requirements.</p> <p>K9- Use Correct temperatures for holding complex fish and</p>

	shellfish dishes meets quality requirements.	shellfish dishes
<b>H3 Use appropriate methods and equipment to cook complex fish and shellfish dishes.</b>	<p>P1- Identify requirements for cooking complex fish and shellfish dishes</p> <p>P2- Choose and use tools and equipment to cook complex fish and shellfish dishes correctly</p> <p>P3- Use appropriate methods to cook complex fish and shellfish dishes</p> <p>P4- Combine fish and shellfish with other ingredients</p> <p>P5- Check that the dish has the correct flavor, consistency and quantity</p> <p>P6- Check that cooking of complex fish and shellfish dishes meets quality requirements.</p>	<p>K10- Understand organizational guidelines for health and safety</p> <p>K11- Mention special requirements for food safety.</p> <p>K12- Coordinate with food inspectors as required</p> <p>K13-Keep record to Maintain the HACCP standards.</p>
<b>H4 Present fish and shellfish dishes for service</b>	<p>P1- Finish, garnish and present the dish to meet organizational specifications</p> <p>P2- Make sure dishes are at correct temperature for holding and serving</p> <p>P3- Safely store cooked complex fish and shellfish dishes, together with fish and shellfish not for immediate use.</p>	

**Module I: Prepare, cook and finish fresh pasta and rice dishes.**

**Overview:** The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish fresh pasta dishes

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>I1 Assemble food and equipment to prepare, cook and finish fresh pasta and rice dishes.</b></p> <p><b>Overview</b> This Competency Standard is about preparing, cooking and finishing fresh pasta dishes, for example:</p>	<p>P1- Assemble food and ingredients required to prepare, cook and finish fresh pasta dishes</p> <p>P2- Where necessary, defrost pasta and other ingredients for fresh pasta dishes</p> <p>P3- Select appropriate equipment needed to prepare, cook and finish fresh pasta dishes</p> <p>P4- Check that pasta and other ingredients meet type, quality and quantity requirements</p>	<p>K1-Store fresh and frozen pasta dishes and pasta correctly before cooking according to their recommended temperature and humidity.</p> <p>K2- Check color and expiry date that pasta is fit for preparation and cooking</p> <p>K3- Reject and report to Sous Chef if there are problems with the pasta or other ingredients.</p> <p>K4- Check and decide that pasta needs soaking before cooking.</p> <p>K5- Follow standard recipe card to prepare fresh pasta dishes including defrosting, seasoning and storing</p>
<p><b>I2 Use appropriate methods and equipment to prepare fresh pasta and rice dishes for cooking</b></p>	<p>P1- Identify requirements for preparing fresh pasta dishes for cooking</p> <p>P2- Choose and use tools and equipment for preparing fresh pasta dishes correctly</p> <p>P3- Use appropriate methods to prepare fresh pasta dishes for cooking</p> <p>P4- Check that preparation of fresh pasta dishes meets quality requirements.</p>	<p>K6- Make clear that staff is using the correct tools and equipment to prepare, cook and finish fresh pasta dishes.</p> <p>K7- Follow out the appropriate cooking methods correctly</p> <p>K8- Check , taste season and finish , fresh pasta dishes according to requirements</p> <p>K9- Correct temperatures for holding fresh pasta dishes</p>

	P1- Identify requirements for cooking fresh pasta dishes	K10- understand organizational guidelines for health and safety
<b>I3- Use appropriate methods and equipment to cook fresh pasta dishes</b>	<p>P1- Identify requirements for cooking fresh pasta dishes</p> <p>P2-Choose and use tools and equipment to cook fresh pasta dishes correctly</p> <p>P3- Use appropriate methods to cook fresh pasta dishes.</p> <p>P4- Combine pasta with other ingredients</p> <p>P5- Check that the dish has the correct flavor, consistency and quantity</p> <p>P-6Check that cooking of fresh pasta dishes meets quality requirements.</p>	<p>K11- Mention special requirements for food safety</p> <p>K12- Coordinate with food inspectors as required</p> <p>K13- Keep record to maintain the HACCP standards.</p>
<b>I4- Present pasta dishes for service</b>	<p>P2- Make sure dishes are at correct temperature for holding and serving</p> <p>P3- Safely store cooked fresh pasta dishes and pasta not for immediate use.</p>	

**ModuleJ: Prepare, cook and finish complex vegetable dishes.**

**Overview:**The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex vegetable dishes

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>J1 Assemble food and equipment to prepare, cook and finish complex vegetable dishes.</b></p> <p><b>Overview</b></p> <p>This Competency Standard is about preparing, cooking and finishing complex vegetable dishes, for example:</p>	<p>P1- Assemble food and ingredients required to prepare, cook and finish complex vegetable dishes</p> <p>P2- Where necessary, defrost vegetables and other ingredients for complex vegetable dishes</p> <p>P3- Select appropriate equipment needed to prepare, cook and finish complex vegetable dishes</p> <p>P4- Check that vegetables and other ingredients meet type, quality and quantity requirements.</p>	<p>K1- Use walk-in refrigerator and freezer to store fresh and frozen vegetable dishes and vegetables correctly before cooking.</p> <p>K2- Check freshness, color and expiry to ensure that vegetables are fit for preparation and cooking.</p> <p>K3- Reject inform to sous chef as well as vendor / supplier on receiving if there are problems with the vegetables or other ingredients</p> <p>K4-Check physical condition of vegetables and take decision which vegetables are needs defrosting before cooking, to maintain food quality as per standard.</p> <p>K5- Follow standard recipe card and appropriate cooking method or technique to prepare complex vegetable dishes including defrosting, seasoning and storing.</p>
<p><b>J2- Use appropriate methods and equipment to prepare complex vegetable dishes for cooking.</b></p>	<p>P1- Identify requirements for preparing complex vegetable dishes for cooking</p> <p>P2- Choose and use tools and equipment for preparing complex vegetable dishes correctly</p> <p>P3- Use appropriate methods to prepare complex vegetable dishes for cooking</p>	<p>K6- Make clear that for quality product staff is using correct tools and equipment to prepare, cook and finish complex vegetable dishes.</p> <p>K7-Follow to carry out the appropriate cooking methods correctly</p>

	P4-Check that preparation of complex vegetable dishes meets quality requirements.	K8- Observe and taste to finish and season complex vegetable dishes according to requirements.
<b>J3- Use appropriate methods and equipment to cook complex vegetable dishes</b>	<p>P1- Identify requirements for cooking complex vegetable dishes</p> <p>P2- Choose and use tools and equipment to cook complex vegetable dishes correctly</p> <p>P3- Use appropriate methods to cook complex vegetable dishes</p> <p>P4- Combine vegetables with other ingredients</p> <p>P5- Check that the dish has the correct Flavor, consistency and quantity</p> <p>P6-Check that cooking of complex vegetable dishes meets quality requirements.</p>	<p>K9- Develop Correct temperatures for holding complex vegetable dishes.</p> <p>K10-Explain organizational guidelines for health and safety</p> <p>K11-Mention Special requirements for food safety.</p> <p>K12- Coordinate with food inspectors as required</p> <p>K13-Keep used record maintenance of HACCP standards.</p>
<b>J4- Present vegetable dishes for service</b>	<p>P1- Finish, garnish and present the dish to meet organizational specifications</p> <p>P2- Make sure dishes are at correct temperature for holding and serving</p> <p>P3- Safely store cooked complex vegetable dishes and vegetables not for immediate use.</p>	

**ModuleK: Prepare, cook and finish complex hot sauces.**

**Overview:** The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex hot sauces

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>K1- Assemble food and equipment to prepare, cook and finish complex hot sauces.</b></p> <p><b>Overview</b></p> <p>This Competency Standard is about preparing, cooking and finishing complex hot sauces, for example:</p>	<p>P1- Assemble food and ingredients required to prepare, cook and finish complex hot sauces</p> <p>P2- Where necessary, defrost hot sauce and other ingredients for complex hot sauces</p> <p>P3- Select appropriate equipment needed to prepare, cook and finish complex hot sauces</p> <p>P4- Check that hot sauce and other ingredients meet type, quality and quantity requirements</p>	<p>K1- Use appropriate pots to store fresh and frozen hot sauces and hot sauce ingredients correctly before cooking</p> <p>K2- Check misen place of hot sauce ingredients which are necessary for preparation and cooking.</p> <p>K3- Eliminate if there are problems with the hot sauce ingredients or other ingredients</p> <p>K4-Check , verify and decide when hot sauce ingredients need defrosting before cooking and why this is important</p> <p>K5- Pursue standard recipe card to prepare complex hot sauces including defrosting, seasoning and storing.</p> <p>K6- Monitor that staff is using the correct tools and equipment to prepare, cook and finish complex hot sauces</p>
<p><b>K2- Use appropriate methods and equipment to prepare complex hot sauces for cooking.</b></p>	<p>P1- Identify requirements for preparing complex hot sauces for cooking</p> <p>P2- Choose and use tools and equipment for preparing complex hot sauces correctly</p> <p>P3- Use appropriate methods to prepare complex hot sauces for cooking</p> <p>P4- Check that preparation of complex hot sauces meets quality requirements.</p>	<p>K7- Ensure to carry out the appropriate cooking methods correctly</p> <p>K8- Taste, finish and season complex hot sauces according to requirements.</p> <p>K9- Use correct temperatures for holding complex hot sauces</p> <p>K10-Understand organizational guidelines for health and</p>

<p><b>K3 Use appropriate methods and equipment to cook complex hot sauces and dressing</b></p>	<p>P1- Identify requirements for cooking complex hot sauces</p> <p>P2- Choose and use tools and equipment to cook complex hot sauces correctly</p> <p>P3- Use appropriate methods to cook complex hot sauces</p> <p>P4- Combine hot sauce ingredients with other ingredients</p> <p>P5- Check that the dish has the correct flavor, consistency and quantity</p> <p>P6-Check that cooking of complex hot sauces meets quality requirements.</p>	<p>safety</p> <p>K11- Mention Special requirements for food safety</p> <p>K12- coordinates with food inspectors as required.</p> <p>K13- Keep used record maintenance of HACCP standards.</p>
<p><b>K4 Present hot sauces for service</b></p>	<p>P1--Finish, garnish and present the dish to meet organizational specifications</p> <p>P2- Make sure dishes are at correct temperature for holding and serving</p> <p>P3- Safely store cooked complex hot sauces and hot sauce ingredients not for immediate use</p>	

**Module L: Prepare, cook and finish complex dressings and cold sauces.**

**Overview:**The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish dressings and cold sauces

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>L1 Assemble food and equipment to prepare cook and finish complex dressings and cold sauces.</b> This Competency Standard is about preparing, cooking and finishing complex dressings and cold sauces, for example:</p>	<p>P1- Assemble food and ingredients required to prepare, cook and finish complex dressings and cold sauces</p> <p>P2- Where necessary, defrost dressing and cold sauce ingredients and other ingredients for complex dressings and cold sauces</p> <p>P3- Select appropriate equipment needed to prepare, cook and finish complex dressings and cold sauces</p> <p>P4- Check that dressing and cold sauce ingredients and other ingredients meet type, quality and quantity requirements</p>	<p>K1- Cover, tag and store fresh and frozen dressings and cold sauces, together with and dressing and cold sauce ingredients correctly before cooking.</p> <p>K2- Check physically , expiry to ensure that dressing and cold sauce ingredients are fit for preparation and cooking</p> <p>K3- Reject or hold and inform to Sous chef if there are problems with the dressing and cold sauce ingredients or other ingredients.</p> <p>K4- Check physical condition and decide that dressing and cold sauce ingredients needs defrosting before cooking and why this is important</p> <p>K5- Used standard recipe card to prepare complex dressings and cold sauces including defrosting, seasoning and storing</p>
<p><b>L2 Use appropriate methods and equipment to prepare complex dressings and cold sauces for cooking.</b></p>	<p>P1- Identify requirements for preparing complex dressings and cold sauces for cooking</p> <p>P2- Choose and use tools and equipment for preparing complex dressings and cold sauces correctly</p> <p>P3- Use appropriate methods to prepare complex dressings and cold sauces for cooking</p>	<p>K6- Monitor that production staff are using correct tools and equipment to prepare, cook and finish complex dressings and cold sauces</p> <p>K7- Follow out the appropriate cooking methods correctly</p> <p>K8- Look, taste and present to finish and season complex dressings and cold sauces according to requirements.</p>

	P4- Check that preparation of complex dressings and cold sauces meets quality requirements.	K9- Use Correct temperatures for holding complex dressings and cold sauces.
<b>L3 Use appropriate methods and equipment to cook complex dressings and cold sauces.</b>	<p>P1- Identify requirements for cooking complex cold sauces</p> <p>P2- Choose and use tools and equipment to cook complex cold sauces correctly</p> <p>P3- Use appropriate methods to cook complex cold sauces</p> <p>P4- Combine dressing and cold sauce ingredients with other ingredients</p> <p>P5- Check that the dish has the correct flavor, consistency and quantity</p> <p>P6- Check that complex dressings and cooking of complex cold sauces meets quality requirements.</p>	<p>K10- Explain organizational guidelines for health and safety</p> <p>K11- Mention Special requirements for food safety.</p> <p>K12- Coordinate with food inspectors as required.</p> <p>K13- Manage Maintenance record of HACCP standards.</p>
<b>L4- Present dressings and cold sauces for service.</b>	<p>P1- Finish, garnish and present the dish to meet organizational specifications</p> <p>P2- Make sure dishes are at correct temperature for holding and serving</p> <p>P3- Safely store cooked complex dressings and cold sauces and dressing and cold sauce ingredients not for immediate use.</p>	

**ModuleM:Prepare, cook and finish complex breads and dough products.**

**Overview:**The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex bread and dough products.

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>M1 Assemble food and equipment to prepare, cook and finish complex bread and dough products.</b></p> <p><b>Overview</b></p> <p>This Competency Standard is about preparing, cooking and finishing complex bread and dough products, for example:</p>	<p>P1- Assemble food and ingredients required to prepare, cook and finish complex bread and dough products</p> <p>P2- Where necessary, defrost ingredients for bread and dough products and other ingredients for complex bread and dough products</p> <p>P3- Select appropriate equipment needed to prepare, cook and finish complex bread and dough products</p> <p>P4- Check that ingredients for bread and dough products and other ingredients meet type, quality and quantity requirements</p>	<p>K1-Prepare, cover, mention dated and store fresh and frozen bread and dough products and ingredients for bread and dough products correctly before cooking.</p> <p>K2- Do experiment to check that ingredients for bread and dough products is fit for preparation and cooking</p> <p>K3- Replace if there are problems with the ingredients for bread and dough products or other ingredients</p> <p>K4- Mention preparation time and check physical condition to decide that ingredients for bread and dough products needs defrosting before cooking.</p> <p>K5-Follow instruction from standard recipe card to prepare complex bread and dough products including defrosting, seasoning and storing</p> <p>K6-Monitor that production staff are using correct tools and equipment to prepare, cook and finish complex bread and dough products</p>
<p><b>M2- Use appropriate methods and equipment to prepare complex bread and dough products for</b></p>	<p>P1- Identify requirements for preparing complex bread and dough products for cooking</p> <p>P2- Choose and use tools and equipment for preparing complex bread and dough products correctly</p> <p>P3- Use appropriate methods to prepare complex bread and dough products for cooking</p>	<p>K7- Observe to carry out the appropriate cooking methods correctly</p> <p>K8- Apply thumb test and use of thermometer to finish bread and dough products according to requirements</p>

<b>cooking.</b>	P4- Check that preparation of complex bread and dough products meets quality requirements.	K9- Use correct temperatures for holding complex bread and dough products
<b>M3- Use appropriate methods and equipment to cook complex bread and dough products.</b>	<p>P1- Identify requirements for cooking complex bread and dough products</p> <p>P2- Choose and use tools and equipment to cook complex bread and dough products correctly</p> <p>P3- Use appropriate methods to cook complex bread and dough products</p> <p>P4- Combine ingredients for bread and dough products with other ingredients</p> <p>P5- Check that the dish has the correct flavor, consistency and quantity</p> <p>P6- Check that cooking of complex bread and dough products meets quality requirements.</p>	<p>K10- Understand organizational guidelines for health and safety</p> <p>K11- Mention Special requirements for food safety</p> <p>K12- Coordinate with food inspectors as required</p> <p>K13- Keep used record of Maintenance of HACCP standards.</p>
<b>M4- Present bread and dough products for service.</b>	<p>P1- Finish, garnish and present the dish to meet organizational specifications</p> <p>P2- Make sure dishes are at correct temperature for holding and serving</p> <p>P3- Safely store cooked complex bread and dough products and ingredients for bread and dough products not for immediate use.</p>	

**ModuleN:Prepare, cook and finish complex sweet dishes.**

**Overview:**The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex sweet dishes

Competency Unit	Performance Criteria	Knowledge and Understanding
<p><b>N1- Assemble food and equipment to prepare cook and finish complex sweet dishes.</b></p>	<p>P1- Identify requirements for preparing and cooking cakes and sponges</p> <p>P2- Choose and use tools and equipment for preparing and cooking cakes and sponges correctly</p> <p>P3- Use appropriate methods to prepare cake and sponge ingredients for cooking</p> <p>P4- Check that preparation of cake and sponge ingredients meets quality requirements</p> <p>P5- Use appropriate methods to cook cakes and sponges</p> <p>P6- Combine cake and sponge ingredients with other ingredients</p> <p>P7- Check that the dish has the correct flavor, consistency and quantity</p> <p>P8- Check that cooking of cakes and sponges meets quality requirements</p> <p>P-9 Garnish the cakes and sponges as required</p> <p>P10- Present the cakes and sponges for service</p>	<p>K1- cover and labeled to store fresh and frozen complex sweet dishes and ingredients for complex sweet dishes correctly before cooking</p> <p>K2-Check that complex sweet dishes are fit for preparation and cooking</p> <p>K3- Eliminate if there are problems with the ingredients for complex sweet dishes or other ingredients</p> <p>K4-Examine physically to decide when ingredients for complex sweet dishes need defrosting before cooking and why this is important</p> <p>K5- Follow standard Recipe card to prepare complex sweet dishes including defrosting, seasoning and storing</p> <p>K6-Ensure the usage of right tools and equipments to prepare, cook and finish complex sweet dishes of best quality.</p> <p>K7- Monitor to carry out the appropriate cooking methods correctly</p> <p>K8- Check , and taste to finish and season complex sweet dishes according to requirements</p>

<p><b>N2- use equipment and multi-stage methods to prepare sweet dishes for cooking.</b></p>	<p>P1- Identify requirements for preparing and cooking biscuits and scones</p> <p>P2- Choose and use tools and equipment for preparing and cooking biscuits and scones correctly</p> <p>P3- Use appropriate methods to prepare biscuit and scone ingredients for cooking</p> <p>P4- Check that preparation of biscuit and scone ingredients meets quality requirements</p> <p>P5- Use appropriate methods to cook biscuits and scones</p> <p>P6- Combine biscuit and scone ingredients with other ingredients</p> <p>P7- Check that the dish has the correct Flavor, consistency and quantity</p> <p>P8- Check that cooking of biscuits and scones meets quality requirements</p> <p>P9- Garnish the biscuits and scones as required</p> <p>P10-Present the biscuits and scones for service.</p>	<p>K9- Use correct temperatures for holding complex sweet dishes.</p> <p>K10- understand organizational guidelines for health and safety</p> <p>K11- Mention Special requirements for food safety.</p> <p>K12- Coordinate with food inspectors as required</p> <p>K13- Keep record Maintenance of HACCP standards.</p>
<p><b>N3- Assemble food and equipment to cook and finish sweet dishes.</b></p>	<p>P1- Identify requirements for preparing and cooking pastry products</p> <p>P2- Choose and use tools and equipment for preparing and cooking pastry products correctly</p> <p>P3- Use appropriate methods to prepare</p>	

	<p>ingredients for pastry products for cooking</p> <p>P4- Check that preparation of ingredients for pastry products meets quality requirements.</p> <p>P5- Use appropriate methods to cook pastry products</p> <p>P6- Combine ingredients for pastry products with other ingredients</p> <p>P7- Check that the dish has the correct Flavor, consistency and quantity</p> <p>P8- Check that cooking of pastry products meets quality requirements</p> <p>P9- Garnish the pastry products as required</p>	
<p><b>N4- Present complex sweet dishes for service.</b></p>	<p>P1- Present the pastry products for service.</p> <p>P2- Identify requirements for preparing and cooking chocolate products</p> <p>P3- Choose and use tools and equipment for preparing and cooking chocolate products correctly</p> <p>P4- Use appropriate methods to prepare ingredients for chocolate products for cooking</p> <p>P5- Check that preparation of ingredients for chocolate products meets quality requirements</p> <p>P6- Use appropriate methods to cook chocolate products</p>	

	<p>P7- Combine ingredients for chocolate products with other ingredients</p> <p>P8- Check that the dish has the correct Flavor, consistency and quantity</p> <p>P9- Check that cooking of chocolate products meets quality requirements</p> <p>P10- Garnish the chocolate products as required.</p> <p>P11- Present the chocolate products for service.</p>	
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## Tools and equipment

### Preparation equipment

20 sets of knives (different types), peeling knives, carving knives, chef knives, etc  
3 graters  
5, measuring scale  
2 refrigerators (maintain temperature from 3 to 5 degrees)  
2 freezers (maintain temperature from -18 to -20 degrees), to -20 degrees) 12  
(3 each), chopping boards (different colours – refer to HACCP regulations)

### Utensils e.g.

15 (5 each), pans (large, small, medium)  
15 (5 each), bowls  
5 sets measuring spoons  
10 forks  
1 bread slicer  
2 (1 each), mixers (large, small)  
2 blenders  
2 toasters  
5 tin openers  
5 peelers  
1 potato cutter  
3 choppers  
1 mincing machine  
1 bone saw cutters  
1 patties maker  
2 beaters  
2 mashers  
20 baking trays

### Cooking equipment

8 burners /stoves  
1 each ovens (convection oven, deck oven)  
1 microwaves oven  
1 grill  
1 tilting pan

- 1 steamer
- 1 salamander
- 1 Panini machine
- 1 blender heavy duty
- 20 bread pans
- 20 bun pans
- 20 baguette pans
- 2 juicers
- 1 juice extractor
- 1 deep fryer

### **Presentation equipment**

- 20 plates
- 20 platters
- 20 silver salvers
- 20 serving dishes
- 20 sauceboats

Details of requirements, including food check from food outlet

### **Fire, first aid and safety equipment**

- 1 example copy of food safety guidelines
- 1 example copy of HACCP standards
- 5 sets of equipment and materials for washing hands, including sanitizing soap, suitable wash basin, hand towels
- Illustrative range of emergency notices
- 1 set of fire equipment, including the provision of fire exits, fire doors, fire extinguishers, alarm systems, emergency lighting, fire safety and exit signs
- 1 set of first aid equipment: Food safety plasters, in a variety of different sizes and shapes; small, medium and large sterile gauze dressings; sterile eye dressings; triangular bandages; crêpe rolled bandages; safety pins; disposable sterile gloves; scissors; alcohol-free cleansing wipes; tape; distilled water, for cleaning wounds and as an eye bath
- 1 example copy of logbooks for recording accidents and incidents

### **Cleaning equipment**

- 5 sets of small cleaning equipment to use for different tools and equipment, including cloths, dusters, mops, brushes, buckets
- 1 set large cleaning equipment, including dishwasher, jet washer, wet and dry vacuum cleaner

1 set of tools and equipment for disposing of waste, including waste disposal units, recycling bins, garbage drums on wheels (foot operated) with garbage bags included

**Other materials**

1 example copy Bookings diary

1 example copy Cost reports

1 example copy Daily event sheets

1 example copy Emergency notices

1 set of equipment for contacting security, including telephones and other electronic devices

1 example copy requisitions records and pads for developing new requisitions from stores

1 example copy Job descriptions and appraisals for team associates

1 example copy Record of allocated duties and tasks

1 set of example regular and à-la-carte menus

1 example copy Rota for associates on duty

1 example copy Standard operating procedures for kitchen operations

1 example copy Tagging and logging materials

1 example copy Weekly consumption reports

1 example copy Yield values checklists

**Uniform for each student (may be purchased by students)**

Black trousers

White chef's jacket

White chef's cap

White neckerchief

White apron

Disposable gloves

## List of consumable supplies

Appropriate quantities of:

Perishable commodities

- Vegetables, including carrot, zucchini, green beans lady finger, mushrooms, potatoes
- Meat, poultry and fish, including beef, lamb, mutton, sausages, fish
- Fruit and salad ingredients, including lettuce (all types), tomatoes, cucumber, green and black olives, parsley, coriander, lemon, oranges, apples, mangos, bananas
- Bread ingredients, including sandwich bread, Paninis, sandwich fillings
- Eggs, butter, milk, cheese, fresh cream

Non –perishable commodities

- Pasta and rice, including pasta (farfalle, fettuccini alfredo), rice (plain rice, biryani, basmati, pilau)
- Grains, pulses, white lentils, chick peas
- Bread ingredients, including flour, dry yeast, cooking salt, water, sugar, raisins, walnut, cinnamon, baking powder, brown sugar, icing sugar, vegetable ghee for pan greasing, sesame seed
- Sweet dish ingredients, including pastry, flour, chocolate, vanilla
- Herbs, spices, seasonings and other sundry ingredients, including aniseed, baking powder, balsamic vinegar, Barbecue sauce, basil, bay leaf (taz patta), beans, black pepper powder, black pepper whole, brown flour, brown sauce, brown sugar, chicken powder, chili sauce, chocolate different in color, cinnamon, cooking salt, coriander powder, corn flour, dry herbs, dry nuts, dry oregano, dry yeast, extra virgin olive oil, fine flour, flour, food color, gram masala, hot sauce, icing sugar, jafel, jalwatri, lemon juice, lentils, light olive oils, mayonnaise, meat tenderizer, mustard sauce, mustard powder, olive oil, olive oil extra virgin, olives different colours, onion powder, oyster sauce, pickle, raisins, red chili crush, rice flour, sesame oil, sesame seed, soya sauce, sugar, tabasco sauce, tahini sauce, tomato ketchup, tomato paste, tomato sauce, turmeric powder, vegetable ghee, vegetable oil, vinegar, walnut, white pepper powder, Worcestershire sauce,

Aluminum foils

Cling film

Gloves

Markers

Date and time stickers

Note Pads

Materials for cleaning and sanitizing equipment and work surfaces, including sanitizer, vinegar, lemon, degreaser



**National Vocational & Technical Training Commission (NAVTTTC)**

5th Floor Evacuee Trust Complex Sector F-5/1,  
Islamabad.

T +92 51 904404

F +92 51 904404

E [info@navttc.org](mailto:info@navttc.org)

I <http://www.navttc.org/>