







CHEF



ASSESSMENT PACKAGE

National Vocational Certificate Level 2

Version 1 - November, 2019





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Document Version November, 2019 **Islamabad, Pakistan**

CHEF



ASSESSMENT PACKAGE National Vocational Certificate Level 2

Version 1 - November, 2019

Title of Qualification:	CS Code:	Level:	Version:
National Vocational Certificate Level 2 - Cook		2	01
Competency Standard Title:	Assessment D	ate (DD/MM/YY) :
A: Maintain professional kitchen standards for			
A: Maintain professional kitchen standards for food preparation and cooking throughout the shift			

Candidate Details	Name:
	Registration/Roll Number:
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):
Guidance for Candidate	 Assessment Task 1: Ensure personal hygiene and chef's uniform for kitchen operations meets organisational requirements during each technical assessment Assessment Task 2: Maintain the health, safety and security of the kitchen working environment during each technical assessment Assessment Task 3: Check quality and quantity of food and maintain kitchen and food safety standards at every level of food handling during each technical assessment Assessment Task 4: Ensure wastage from kitchen operations is minimized during each technical assessment And complete:
	5. Knowledge assessment test (Written or Oral)6. Portfolios at the time of assessment (if any)
	During a practical assessment, under observation by an assessor, you will complete:
	Assessment Task 1 Learning Unit 1: Ensure personal hygiene and chef's uniform for kitchen operations meets organisational requirements
	Assessment Task 2
	Learning Unit 2: Maintain the health, safety and security of the kitchen working environment
Minimum	Assessment Task 3
Evidence Required	Learning Unit 3: Check quality and quantity of food and maintain kitchen and food safety standards at every level of food handling
	Assessment Task 4
	Learning Unit 4:
	Portfolios required at the time of assessment (if any) for
	Learning Unit 1 for the evaluation of portfolio
	Learning Unit 2 for the evaluation of portfolio
	Learning Unit 3 for the evaluation of portfolio
	Learning Unit 4 for the evaluation of portfolio

Candidate Details	;	Name:								
Assessme Outcome	ent	COMPETENT NOT YET COMPETEN Name of the Assessor: Signature of the Assessor:					ode:			
	A 04!1.	Assessm	ent Su		•		y the a	assess	•	
	Activ	ity		 	Method	! 	<u> </u>		Res	sult
Nature of A	Activity		Written	Oral	Observation	Portfolio	Role Play		Competent	Not Yet Competent
Practical S	Skill Dem	nonstration								
Knowledge	e Asses	sment								
Other Req	uiremer	nt								
Each Asse	essment	t Task (with Lear	ning Ur	nit)						
Assessme	ent Task	.1				person	al hygie	ene and		form for kitchen ments
During the practical assessment, candidate demonstrated the following:			No	Remarks						
1 K	eep hair	, skin and nails c	lean ar	nd hygi	enic					
		e recommended all appropriate tir		ures fo	r washir	ng				
		safe behaviour th g prepared or co		d conta	ıminate	the				
		ny cuts, boils, gra promptly to the a				ınd				
5 lir	ne with n	propriate chef's ι nanufacturer's in ional procedures	structio			·in				
		ef's uniform and hand worn correctly		ar that i	is clean	, fit				
Competer	nt 🗆			N	Not Yet	Compe	tent \square			

Assessment Task 2 Description o Maintain the l working envir			ealth, sa		sk 2 nd security of the kitchen
During followir	the practical assessment, candidate deng:	monstrated the	Yes	No	Remarks
1	Maintain a safe, hygienic and secure kenvironment	itchen working			
2	Keep a look out for hazards in the kitch	hen			
3	Identify any hazards or potential hazar kitchen and deal with these correctly	ds in the			
4	Report any accidents or near accident accurately to the proper person	s quickly and			
5	Deal with problems and unexpected si appropriate manner	tuations in an			
6	Practise emergency procedures correct	ctly			
Competent ☐ Not Yet Compe			tent 🗆		
Assess	sment Task 3		and qua	antity of	sk 3 food and maintain kitchen every level of food
	the practical assessment, candidate de	Check quality a and food safety handling	and qua	antity of	food and maintain kitchen
During	the practical assessment, candidate de	Check quality a and food safety handling monstrated the are that the	and qua y stand	antity of ards at	food and maintain kitchen every level of food
During followir	the practical assessment, candidate deng: Check the delivery from stores to ensuquantity of food delivered is sufficient food.	Check quality a and food safety handling monstrated the are that the for the number	y stand	antity of ards at No	food and maintain kitchen every level of food
During followin	the practical assessment, candidate deng: Check the delivery from stores to ensuquantity of food delivered is sufficient for covers expected Check that food is delivered at the cor	Check quality a and food safety handling monstrated the are that the for the number rect	Yes	No	food and maintain kitchen every level of food
During followin	the practical assessment, candidate deng: Check the delivery from stores to ensuquantity of food delivered is sufficient for covers expected Check that food is delivered at the contemperature Ensure that any packaged food does respected.	Check quality a and food safety handling monstrated the are that the for the number rect	Yes	No	food and maintain kitchen every level of food

Assessment Task 4 Description of Ensure wastag					nsk 4 n operations is minimized
During followir	the practical assessment, candidate del	monstrated the	Yes	No	Remarks
1	Identify opportunities for reducing wast	te			
2	Follow organisational policies and proc managing and reducing waste	cedures for			
3	Dispose of waste in line with organisat procedures	ional			
Compe	etent	Not Yet Compe	tent 🗆		
Portfolio (if any) Description of			portfolic)	
Curren	nt □ Sufficient □ Authention	ic Valid			Reliable
Portfoli	io meet the following performance stand	ards:	Yes	No	Remarks
1	Ensure personal hygiene and chef's uniform for kitchen operations meets organisational requirements				
2	Maintain the health, safety and security of the kitchen working environment				
3	Check quality and quantity of food and maintain kitchen and food safety standards at every level of food handling				
4	Ensure wastage from kitchen operation minimized	ns is			

Title of Qualification:	CS Code:	Level:	Version:
National Vocational Certificate Level 2 - Cook		2	01
Competency Standard Title:	Assessment D	ate (DD/MM/YY) :
Competency Standard Title: B: Introduction to food preparation and cooking	Assessment D	Pate (DD/MM/YY	():
	Assessment D	Pate (DD/MM/YY):

Candidate Details	Name:
	Registration/Roll Number:
Guidance for Candidate	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment): 1. Assessment Task 1: Demonstrate how to assemble food and equipment to prepare, and cook simple dishes, with guidance from Chef de Partie and other associates, during each technical assessment 2. Assessment Task 2: Demonstrate how to prepare simple dishes for cooking, with guidance from Chef de Partie and other associates, during each technical assessment 3. Assessment Task 3: Demonstrate how to cook simple dishes, with guidance from Chef de Partie and other associates, during each technical assessment 4. Assessment Task 4: Demonstrate how to present simple dishes for service, with guidance from Chef de Partie and other associates, during each technical assessment And complete: 5. Knowledge assessment test (Written or Oral) 6. Portfolios at the time of assessment (if any)
	During a practical assessment, under observation by an assessor, you will complete:
	Assessment Task 1
	Learning Unit 1: Understand how to assemble food and equipment to prepare, and cook simple dishes, with guidance from Chef de Partie and other associates
Minimum	Assessment Task 2
Evidence Required	Learning Unit 2: Understand how to prepare simple dishes for cooking, with guidance from Chef de Partie and other associates
	Assessment Task 3
	Learning Unit 3: Understand how to cook simple dishes, with guidance from Chef de Partie and other associates
	Assessment Task 4
	Learning Unit 4: Understand how to present simple dishes for service, with guidance from Chef de Partie and other associates

Portfolios required at the time of assessment (if any) for

Learning Unit 1 for the evaluation of portfolio Learning Unit 2 for the evaluation of portfolio Learning Unit 3 for the evaluation of portfolio Learning Unit 4 for the evaluation of portfolio

Continued on following page

Candida Details	ate	Name:								
Assessi Outcom		COMPETENT NOT YET COMPETENT Name of the Assessor: Assessor's code: Signature of the Assessor:								
		Assessme	ent Su	mmar\	/ (to be	filled t	ov the a	assess.		
	Activ		one ou		Method		y the c	100000		sult
Nature	of Activity		Written	Oral	Observation	Portfolio	Role Play		Competent	Not Yet Competent
Practica	al Skill Den	nonstration								
Knowle	dge Asses	sment								
Other R	Requiremer	nt								
								l		
Each A	ssessmen	t Task (with Lear	ning Ur	nit)						
Assess	Description of assessment task 1 Understand how to assemble food and equipment to prepare, and cook simple dishes, with guidance from Chef de Partie and other associates									
During followin		al assessment, c	andida	te dem	ionstrate	ed the	Yes	No	Remarks	
1		nt required to prep	nd how to assemble food, ingredients and at required to prepare, cook and finish required			and				
2	Understa preparation	nd the need to de	∍frost ir	ngredie	nts prio	r to				
3		w to select apprope, cook and finish			ent need	ded				
4		nd how to check nd quantity require ing								
Compe	tent 🗆		_	1	Not Yet	Compe	tent 🗆			

			w to pre	epare s	ask 2 simple dishes for cooking, Partie and other associates
During followir	the practical assessment, candidate del ng:	monstrated the	Yes	No	Remarks
1	Understand the requirements for prepa	aring dishes for			
2	Know how to use tools and equipment different dishes correctly	for preparing			
3	Know the appropriate methods to prep dishes for cooking	are different			
4	Understand how to check that prepara ingredients meets quality requirements				
Compe	etent 🗆	Not Yet Compe	tent 🗆		
Assess	sment Task 3	Description of a Understand ho from Chef de F	w to co	ook simp	ple dishes, with guidance
During followir	the practical assessment, candidate del ng:	monstrated the	Yes	No	Remarks
1	Understand the requirements for cooking dishes	ing different			
2	Know how to use tools and equipment different dishes correctly	to cook			
3	Know the appropriate methods to cook dishes	< different			
4	Understand how to combine main ingredients	edients with			
5	Know how to check that dishes have the flavour, consistency and quantity	he correct			
6	Know how to check that cooking of diff meets quality requirements	ferent dishes			
Compe	etent	Not Yet Compe	tent 🗆		
Assess	sment Task 4		w to pre	esent si	ask 4 simple dishes for service, Partie and other associates
During followir	the practical assessment, candidate del	monstrated the	Yes	No	Remarks
1	Understand the importance of holding different dishes at correct temperature				
2	Understand how to safely store cooked ingredients not for immediate use	d dishes and			
Compe	etent 🗆	Not Yet Compe	tent 🗆	1	

Portfoli	Portfolio (if any) Description of p		portfolio)	
Current	t ☐ Sufficient ☐ Authention	c □ Valid			Reliable 🗆
Portfoli	io meet the following performance stand	ards:	Yes	No	Remarks
1	Understand how to assemble food and prepare, and cook simple dishes, with Chef de Partie and other associates				
2	Understand how to prepare simple dishes for cooking, with guidance from Chef de Partie and other associates				
3	Understand how to cook simple dishes, with guidance from Chef de Partie and other associates				
4	Understand how to present simple dishes for service, with guidance from Chef de Partie and other associates				
Compe	etent	Not Yet Compe	etent \square		

Title of Qualification:	CS Code:	Level:	Version:
National Vocational Certificate Level 2 - Cook		2	01
Competency Standard Title:	Assessment D	Date (DD/MM/YY	'):
Composition Standard Title:	7 1000001110111	(,,	,
C: Prepare and cook vegetables	7.00000	(==,	•
1	7.00000	(======================================	,

Candidate Details	Name:
	Registration/Roll Number:
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):
	 Assessment Task 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking FOUR portions for EACH of TWO vegetable dishes specified by your assessor
Guidance for Candidate	 Assessment Task 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook correctly FOUR portions for EACH of TWO vegetable dishes specified by your assessor
	Assessment Task 3: Present correctly FOUR portions for EACH of TWO vegetable dishes specified by your assessor
	And complete:
	4. Knowledge assessment test (Written)5. Portfolios at the time of assessment
	During a practical assessment, under observation by an assessor, you will complete:
	Assessment Task 1
	Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare vegetable dishes for cooking
	Assessment Task 2
Minimum Evidence	Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish vegetable dishes
Required	Assessment Task 3
	Learning Unit 3: Present vegetable dishes for service following guidance
	Portfolios required at the time of assessment (if any) for:
	Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of vegetable dishes
	Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of vegetable dishes
	Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of vegetable dishes

Candida Details	ate	Name:									
Assessr Outcom		COMPETENT NOT YET COMPETENT Name of the Assessor: Assessor's code: Signature of the Assessor:									
	Assessment Summary (to be filled by the assessor)										
	Activ		ent Su	Illiliai	y (to be Method)y uie c	155655	Res	sult	
Nature of Activity			Written	Oral	Observation	Portfolio	Role Play		Competent	Not Yet Competent	
Practica	al Skill Den	monstration									
Knowled	dge Asses	sment									
Other R	equiremer	nt									
Each As	ssessmen	t Task (with perfo	rmanc	e criter	ria)						
Assessr	ment Task	: 1			supervis prepare	sic meth sion fro correc	hods ar m Chef tly for c	nd equip f de Par cooking	oment (und tie and oth FOUR port	ler indirect er associates) to tions for EACH our assessor	
During t	•	cal assessment, o	andida	te dem	nonstrate	ed the	Yes	No	Remarks		
1	Identify re	equirements for p	reparin	ıg vege	etable di	ishes					
2	Assemble food, ingredients and equipment require to prepare, cook and finish vegetable dishes					uired					
3	Use tools and equipment for preparing vegetable dishes correctly				le						
4	Use appropriate methods to prepare vegetable dishes for cooking										
5		at preparation of quirements	vegeta	ble dis	hes med	ets					
Compet	tent \square			ľ	Not Yet	Compe	tent 🗆				

Assess	sment Task 2	Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to				
		cook and finish	correc	tly FO L	JR portions for EACH of fied by your assessor	
During followir	the practical assessment, candidate deng:	monstrated the	Yes	No	Remarks	
1	Identify requirements for cooking vege	etable dishes				
2	Use tools and equipment to cook vege correctly	etable dishes				
3	Use appropriate methods to cook vege	etable dishes				
4	Combine vegetable dishes with other	ingredients				
5	Check that cooking of vegetable dishe requirements	s meets quality				
Compe	etent	Not Yet Compe	tent 🗆			
Assess	sment Task 3	Description of assessment task 3 Finish, garnish and present correctly FOUR portions fo EACH of TWO vegetable dishes specified by your assessor				
During followin	the practical assessment, candidate de	monstrated the	Yes	No	Remarks	
1	Finish, garnish and present vegetable organisational specifications	dishes to meet				
2	Make sure dishes are at correct tempe holding and serving	erature for				
3	Safely store cooked vegetable dishes ingredients for vegetable dishes not fouse					
Compe	etent	Not Yet Competent □				
Portfoli	o (if any)		Description of portfolio Diary log of practical work			
Curren	t 🗆 Sufficient 🗖 Authenti	c 🔲 Valid			Reliable	
Portfoli	o meet the following performance stand	lards:	Yes	No	Remarks	
1	Learning Unit 1: Diary log of practical work for the preparation of vegetable dishes					
2	Learning Unit 2: Diary log of practical work for the cooking and finishing of vegetable dishes					
3	Learning Unit 3: Diary log of practical presentation of vegetable dishes	work for the				
Compe	etent	Not Yet Compe	etent □			

Title of Qualification:	CS Code:	Level:	Version:
National Vocational Certificate Level 2 - Cook		2	01
Compatonay Standard Title	Accessment F	DOMANA (NO / NA NA / NA NA / NA	<u> </u>
Competency Standard Title:	Assessment L	oate (DD/MM/YY):
D: Prepare, cook and finish meat, poultry and fish dishes			

Candidate Details	Name:					
	Registration/Roll Number:					
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):					
Guidance for Candidate	 Assessment Task 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking FOUR portions for EACH of TWO meat, poultry or fish dishes specified by your assessor Assessment Task 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook correctly FOUR portions for EACH of TWO meat, poultry or fish dishes specified by your assessor Assessment Task 3: Present correctly FOUR portions for EACH of TWO meat, poultry or fish dishes specified by your assessor 					
	And complete:					
	4. Knowledge assessment test (Written) 5. Portfolios at the time of assessment					
	During a practical assessment, under observation by an assessor, you will complete:					
	Assessment Task 1					
	Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare meat, poultry and fish dishes for cooking					
	Assessment Task 2					
Minimum	Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish meat, poultry and fish dishes					
Evidence Required	Assessment Task 3					
	Learning Unit 3: Present meat, poultry and fish dishes for service following guidance					
	Portfolios required at the time of assessment (if any) for:					
	Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of meat, poultry and fish dishes					
	Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of meat, poultry and fish dishes					
	Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of meat, poultry and fish dishes					

Candida Details	ate	Name:								
Assessi Outcom		COMPETENT Name of the Assignature of the Assessor:		. Asses	sor's co					
	A - 1*-	Assessm	ent Su	mmar			y the a	assess		
	Activ	rity			Method	1	l		Res	sult
Nature o	of Activity		Written	Oral	Observation	Portfolio	Role Play		Competent	Not Yet Competent
Practica	al Skill Der	nonstration								
Knowle	dge Asses	sment								
Other R	dequireme	nt								
					•					
Each A	ssessmen	t Task (with perfo	rmanc	e crite	ria)					
Assessment Task 1 Description of assessment task 1 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking FOUR portions for EACH of TWO meat, poultry and fish dishes specified by your assessor							er associates) to tions for EACH			
During followin	•	al assessment, o	andida	te den	nonstrate	ed the	Yes	No	Remarks	
1		equirements for pes for cooking	reparin	ig mea	at, poultr	y and				
2	Assemble food, ingredients and equiport to prepare, cook and finish meat, pould dishes									
3	Use tools and equipment for preparing and fish dishes correctly				meat, po	oultry				
4	Use appropriate methods to prepare n and fish dishes for cooking				eat, pou	ltry				
5		at preparation of eets quality requi			and fish	1				
Compe	tent \Box				Not Yet	Compe	tent 🗆			

Assess	sment Task 2	Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly FOUR portions for EACH of TWO meat, poultry and fish dishes specified by your assessor				
During the practical assessment, candidate demonstrated the following:			Yes	No	Remarks	
1	Identify requirements for cooking mea fish dishes	t, poultry and				
2	Use tools and equipment to cook mea fish dishes correctly	t, poultry and				
3	Use appropriate methods to cook meat, poultry and fish dishes					
4	Combine meat, poultry and fish dishes with other ingredients					
5	Check that cooking of meat, poultry and fish dishes meets quality requirements					
Competent Not Yet Compe			tent			
Assess	sment Task 3		and pr meat,	esent c	sk 3 orrectly FOUR portions for and fish dishes specified	
During followir	the practical assessment, candidate de	monstrated the	Yes	No	Remarks	
Finish, garnish and present meat, poultry and fish dishes to meet organisational specifications						
2	Make sure dishes are at correct temperature for holding and serving					
3	Safely store cooked meat, poultry and fish dishes and ingredients for meat, poultry and fish dishes not for immediate use					
Compe	etent	Not Yet Compe	tent 🗆			

Portfoli	io (if any)	Description of policy log of pra				
Curren	t ☐ Sufficient ☐ Authention	c □ Valid		Reliable		
Portfolio meet the following performance standards:				No	Remarks	
1	Learning Unit 1: Diary log of practical work for the preparation of meat, poultry and fish dishes					
2	Learning Unit 2: Diary log of practical vocoking and finishing of meat, poultry					
3	Learning Unit 3: Diary log of practical work for the presentation of meat, poultry and fish dishes					
Compe	etent	Not Yet Compe	etent 🗆			

Title of Qualification:	CS Code:	Level:	Version:
National Vocational Certificate Level 2 - Cook		2	01
Competency Standard Title:	Assessment D	ate (DD/MM/YY	') :
Competency Standard Title: E: Prepare and finish simple salad and fruit dishes	Assessment D	Pate (DD/MM/YY	():
	Assessment D	Date (DD/MM/YY	r):

Candidate Details	Name:								
	Registration/Roll Number:								
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):								
Guidance for Candidate	 Assessment Task 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly FOUR portions for EACH of TWO simple salad and fruit dishes specified by your assessor Assessment Task 3: Finish and present correctly FOUR portions for EACH of TWO simple salad and fruit dishes specified by your assessor 								
	And complete:								
	 Knowledge assessment test (Written or Oral) Portfolios at the time of assessment (if any) 								
	During a practical assessment, under observation by an assessor, you will complete:								
	Assessment Task 1								
Minimum	Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare simple salad and fruit dishes								
Evidence	Assessment Task 2								
Required	Learning Unit 2: Finish and present simple salad and fruit dishes for service following guidance								
	Portfolios required at the time of assessment (if any) for								
	Learning Unit 1 for the evaluation of portfolio								
	Learning Unit 2 for the evaluation of portfolio								

Continued on following page

Candida Details	ate	Name: Registration/Roll Number: Candidate Signature:										
Assessi Outcom		COMPETENT NOT YET COMPETENT Name of the Assessor: Assessor's code: Signature of the Assessor:										
	Assessment Summary (to be filled by the assessor)											
	Activ		ent Su	<u> </u>	Method		y tile a	133633		sult		
Nature of Activity		Written	Oral	Observation	Portfolio	Role Play		Competent	Not Yet Competent			
Practica	al Skill Den	nonstration										
Knowledge Assessment												
Other R	Requiremer	nt										
Each A	ssessmen	t Task (with Lear	ning Ur	nit)								
Assessment Task 1 Description of assessment task 1 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) prepare FOUR portions for EACH of TWO simple sala and fruit dishes						er associates) to						
During followin		al assessment, c	andida	te dem	nonstrate	ed the	Yes	No	Remarks			
1	Identify re	equirements for p	reparin	ıg simp	ole salac	l and						
2		ssemble food, ingredients and equipme o prepare and finish simple salad and fru										
3	Use tools and equipment for preparing and fruit dishes correctly				simple s	alad						
4		e appropriate methods to prepare s I fruit dishes				ad						
5		at preparation of eets quality requi			and fruit							
Compe	tent 🗆				Not Yet	Compe	tent 🗆					

Assess	ment Task 2	Description of assessment task 2 Finish and present FOUR portions for EACH of TWO simple salad and fruit dishes for service following guidance				
During followin	the practical assessment, candidate dering:	monstrated the	Yes	No	Remarks	
1	Identify requirements for finish simple sishes	salad and fruit				
2	Use tools and equipment to finish simp fruit dishes correctly	ole salad and				
3	Use appropriate methods to finish simple fruit dishes					
4	Combine simple salad and fruit dishes ingredients					
5	Check that finishing of simple salad an meets quality requirements	d fruit dishes				
Compe	tent 🗆	Not Yet Compe	et Competent □			
Portfoli	o (if any)	Description of portfolio				
Current	t ☐ Sufficient ☐ Authention	c □ Valid			Reliable 🗆	
Portfolio meet the following performance standards:				No	Remarks	
1	Learning Unit 1: Diary log of practical value preparation of simple salad and fruit di					
2	Learning Unit 2: Diary log of practical values presentation of simple salad and fruit of					
Compe	tent 🗆	Not Yet Compe	etent 🗆			

Title of Qualification: National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
Competency Standard Title: F: Prepare, cook and finish pasta and rice dishes	Assessment D	Date (DD/MM/YY):

Candidate Details	Name:							
	Registration/Roll Number:							
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):							
Guidance for Candidate	 Assessment Task 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking FOUR portions for EACH of TWO pasta and rice dishes specified by your assessor 							
	2. Assessment Task 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook correctly FOUR portions for EACH of TWO pasta and rice dishes specified by your assessor							
	 Assessment Task 3: Present correctly FOUR portions for EACH of TWO pasta and rice dishes specified by your assessor 							
	And complete:							
	4. Knowledge assessment test (Written) 5. Portfolios at the time of assessment							
	During a practical assessment, under observation by an assessor, you will complete:							
	Assessment Task 1							
	Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare pasta and rice dishes for cooking							
	Assessment Task 2							
Minimum Evidence	Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish pasta and rice dishes							
Required	Assessment Task 3							
	Learning Unit 3: Present pasta and rice dishes for service following guidance							
	Portfolios required at the time of assessment (if any) for:							
	Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of pasta and rice dishes							
	Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of pasta and rice dishes							
	Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of pasta and rice dishes							

Candida Details	ate	Name:								
Assessi Outcom		COMPETENT I Name of the As Signature of the Assessor:		Asses	ssor's co					
		Assessm	ent Su				y the a	assesso		
	Activ	'ity	<u> </u>		Method	<u> </u>			Res	sult
Nature of Activity		Written	Oral	Observation	Portfolio	Role Play		Competent	Not Yet Competent	
Practica	al Skill Den	nonstration								
Knowle	dge Asses	sment								
Other R	Requiremer	nt								
Each A	ssessmen	t Task (with perfo	ormanc	e criter	ria)					
Assess	ment Task	: 1			supervis prepare	sic meth sion fro correct pasta a	hods ar m Chef tly for c	nd equip f de Par cooking	oment (und tie and oth	er associates) to tions for EACH
During to	•	cal assessment, c	andida	te dem	ıonstrate	ed the	Yes	No	Remarks	
1	Identify re	equirements for p r cooking	reparin	ig past	a and ric	ce				
2		Assemble food, ingredients and equipment required to prepare, cook and finish pasta and rice dishes								
3	Use tools and equipment for preparing pas dishes correctly				pasta ar	nd rice				
4	Use approdishes for	opriate methods r cooking	to prep	are pa	sta and	rice				
5		at preparation of lality requirement		ind rice	e dishes	1				
Compe	tent \square			ı	Not Yet	Compe	tent 🗆			

Assess	ment Task 2	Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly FOUR portions for EACH of TWO pasta and rice dishes specified by your assessor				
During followin	the practical assessment, candidate de	monstrated the	Yes	No	Remarks	
1	Identify requirements for cooking pasta dishes	a and rice				
2	Use tools and equipment to cook past dishes correctly	a and rice				
3	Use appropriate methods to cook pasta and rice dishes					
4	Combine pasta and rice dishes with of					
5	Check that cooking of pasta and rice dishes meets quality requirements					
Compe	tent	Not Yet Compe	etent			
Assess	ment Task 3	Finish, garnish	scription of assessment task 3 ish, garnish and present correctly FOUR portions for CH of TWO pasta and rice dishes specified by your sessor			
During followin	the practical assessment, candidate de	monstrated the	Yes	No	Remarks	
1	Finish, garnish and present pasta and rice dishes to meet organisational specifications					
2	Make sure dishes are at correct temperature for holding and serving					
3	Safely store cooked pasta and rice dishes and ingredients for pasta and rice dishes not for immediate use					
Compe	tent	Not Yet Compe	tent 🗆			

Portfoli	io (if any)	Description of Diary log of pra	•		
Curren	t 🗆 Sufficient 🗖 Authenti	c 🔲 Valid			Reliable
Portfoli	io meet the following performance stand	Yes	No	Remarks	
1	Learning Unit 1: Diary log of practical work for the preparation of pasta and rice dishes				
2	Learning Unit 2: Diary log of practical vocoking and finishing of pasta and rice				
3	Learning Unit 3: Diary log of practical values presentation of pasta and rice dishes				
Compe	etent	Not Yet Compe	etent 🗆		

Title of Qualification: National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
Competency Standard Title: G: Prepare, cook and finish eggs and egg dishes	Assessment C	Date (DD/MM/YY):

Candidate Details	Name:							
	Registration/Roll Number:							
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):							
Guidance for Candidate	 Assessment Task 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking FOUR portions for EACH of TWO eggs and egg dishes specific by your assessor Assessment Task 2: Use basic methods and equipment (under indirect 							
	supervision from Chef de Partie and other associates) to cook correctly FOUR portions for EACH of TWO eggs and egg dishes specified by your							
	 assessor Assessment Task 3: Present correctly FOUR portions for EACH of TWO eggs and egg dishes specified by your assessor 							
	And complete:							
	4. Knowledge assessment test (Written)5. Portfolios at the time of assessment							
	During a practical assessment, under observation by an assessor, you will complete:							
	Assessment Task 1							
	Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare eggs and egg dishes for cooking							
	Assessment Task 2							
Minimum Evidence	Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish eggs and egg dishes							
Required	Assessment Task 3							
	Learning Unit 3: Present eggs and egg dishes for service following guidance							
	Portfolios required at the time of assessment (if any) for:							
	Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of eggs and egg dishes							
	Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of eggs and egg dishes							
	Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of eggs and egg dishes							

Candida Details	ate			Registration/Roll Number:							
Assess Outcom		COMPETENT Name of the Assessor: Signature of the Assessor:									
		Assessm	ent Su	mmary	/ (to be	filled k	y the a	assess	or)		
	Activ	'ity			Method	1			Res	sult	
Nature of Activity			Written	Oral	Observation	Portfolio	Role Play		Competent	Not Yet Competent	
Practica	al Skill Den	nonstration									
Knowle	dge Asses	sment									
Other R	Requiremer	nt									
Each A	ssessmen	t Task (with perfo	rmanc	e criter	ia)						
Assess	ment Task	: 1		:	supervis prepare	sic meth sion from correct eggs a	hods ar m Chef tly for c	nd equip f de Par cooking	oment (und tie and oth	er associates) to tions for EACH	
During followin		al assessment, c	andida	te dem	onstrate	ed the	Yes	No	Remarks		
1	Identify re	equirements for p r cooking	reparin	ig eggs	and eg	Jg					
2		Assemble food, ingredients and equipment required o prepare, cook and finish eggs and egg dishes									
3	Use tools and equipment for preparing eggs and dishes correctly					d egg					
4	Use appr dishes for	opriate methods r cooking	to prep	are eg	gs and e	∍gg					
5		at preparation of ality requirement		nd egg	dishes						
Compe	tent 🔲			1	Not Yet	Compe	tent 🗆				

Assess	ment Task 2	assessment task 2				
		Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly FOUR portions for EACH of TWO eggs and egg dishes specified by your assessor				
During followin	the practical assessment, candidate de	monstrated the	Yes	No	Remarks	
1	Identify requirements for cooking eggs dishes	and egg				
2	Use tools and equipment to cook eggs dishes correctly	and egg				
3	Use appropriate methods to cook eggs and egg dishes					
4	Combine eggs and egg dishes with other					
5	Check that cooking of eggs and egg dishes meets quality requirements					
Compe	tent	Not Yet Compe	etent			
Finish, g			Description of assessment task 3 Finish, garnish and present correctly FOUR portions for EACH of TWO eggs and egg dishes specified by your assessor			
During followin	the practical assessment, candidate de	monstrated the	Yes	No	Remarks	
1	Finish, garnish and present eggs and meet organisational specifications	egg dishes to				
2	Make sure eggs and egg dishes are at correct temperature for holding and serving					
3	Safely store cooked eggs and egg dishes and ingredients for eggs and egg dishes not for immediate use					
Compe	tent 🗆	Not Yet Compe	tent 🗆			

Portfoli	io (if any)	Description of Diary log of pra			
Curren	t 🗆 Sufficient 🗖 Authentic	c 🔲 Valid			Reliable
Portfoli	io meet the following performance stand	Yes	No	Remarks	
1	Learning Unit 1: Diary log of practical value preparation of eggs and egg dishes				
2	Learning Unit 2: Diary log of practical vocoking and finishing of eggs and egg				
3	Learning Unit 3: Diary log of practical values of eggs and egg dishes				
Compe	etent	Not Yet Compe	etent 🗆		

Title of Qualification:	CS Code:	Level:	Version:		
National Vocational Certificate Level 2 - Cook		2	01		
0 1 1 1 7 1 1	Assessment Date (DD/MM/YY):				
Competency Standard Title:	Assessment L	oate (DD/MM/YY):		
H: Prepare and cook grain and pulse dishes	Assessment L	Pate (DD/MM/YY):		
	Assessment D	Pate (DD/MM/YY):		

Candidate Details	Name:							
	Registration/Roll Number:							
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):							
Guidance for Candidate	 Assessment Task 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking FOUR portions for EACH of TWO grain and pulse dishes specified by your assessor Assessment Task 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook correctly FOUR portions for EACH of TWO grain and pulse dishes specified by your assessor 							
	 Assessment Task 3: Present correctly FOUR portions for EACH of TWO grain and pulse dishes specified by your assessor 							
	And complete:							
	4. Knowledge assessment test (Written)5. Portfolios at the time of assessment							
	During a practical assessment, under observation by an assessor, you will complete:							
	Assessment Task 1							
	Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare grain and pulse dishes for cooking							
	Assessment Task 2							
Minimum	Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish grain and pulse dishes							
Evidence Required	Assessment Task 3							
	Learning Unit 3: Present grain and pulse dishes for service following guidance							
	Portfolios required at the time of assessment (if any) for:							
	Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of grain and pulse dishes							
	Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of grain and pulse dishes							
	Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of grain and pulse dishes							

Candida Details	ate	Name:								
Assessi Outcom		COMPETENT Name of the Assessor: Signature of the Assessor:					. Asses	ssor's co		
		Assessm	ent Su				y the a	ssess		
	Activ	ity			Method	<u> </u>			Res	sult
Nature of Activity		Written	Oral	Observation	Portfolio	Role Play		Competent	Not Yet Competent	
Practica	al Skill Den	nonstration								
Knowle	dge Asses	sment								
Other R	Requiremen	nt								
Each A	ssessmen	t Task (with perfo	rmance	e criter	ria)					
Assess	ment Task	: 1			supervis prepare	sic meth sion from correct grain a	hods ar m Chef tly for c	nd equip f de Par cooking	oment (und tie and oth	er associates) to tions for EACH
During followin	•	al assessment, c	andida	te dem	onstrate	ed the	Yes	No	Remarks	
1	Identify re	equirements for p r cooking	reparin	ıg grair	n and pu	ılse				
2		ssemble food, ingredients and equipment required prepare, cook and finish grain and pulse dishes								
3	Use tools and equipment for preparing grain pulse dishes correctly				grain an	d				
4	Use appr dishes fo	opriate methods r	to prep	are gra	ain and ¡	pulse				
5		at preparation of ality requirement		nd pul	se dishe	:S				
Compe	tent \square			- !	Not Yet	Compe	tent 🗆			

Assessment Task 2		Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly FOUR portions for EACH of TWO grain and pulse dishes specified by your assessor				
During the practical assessment, candidate demonstrated the following:			Yes	No	Remarks	
1	Identify requirements for cooking grain and pulse dishes					
2	Use tools and equipment to cook grain and pulse dishes correctly					
3	Use appropriate methods to cook grain and pulse dishes					
4	Combine grain and pulse dishes with or ingredients					
5	Check that cooking of grain and pulse quality requirements					
Compe	etent	Not Yet Compe	tent □			
Assess	sment Task 3	Description of assessment task 3 Finish, garnish and present correctly FOUR portions for EACH of TWO grain and pulse dishes specified by your assessor				
During the practical assessment, candidate demonstrated the following:			Yes	No	Remarks	
1	Finish, garnish and present grain and pulse dishes to meet organisational specifications					
2	Make sure grain and pulse dishes are at correct temperature for holding and serving					
3	Safely store cooked grain and pulse dishes and ingredients for grain and pulse dishes not for immediate use					
Competent Not Yet Compe			tent 🗆			

Portfoli	io (if any)	Description of portfolio Diary log of practical work			
Curren	t 🗆 Sufficient 🗖 Authentic	c 🔲 Valid			Reliable
Portfoli	io meet the following performance stand	Yes	No	Remarks	
1	Learning Unit 1: Diary log of practical value preparation of grain and pulse dishes				
2	Learning Unit 2: Diary log of practical vocoking and finishing of grain and puls				
3	Learning Unit 3: Diary log of practical values of grain and pulse dishes				
Compe	etent	Not Yet Compo	etent 🗆		

Title of Qualification:	CS Code:	Level:	Version:
National Vocational Certificate Level 2 - Cook		2	01
Competency Standard Title:	Assessment D	ate (DD/MM/YY) :
Competency Standard Title: I: Prepare and cook soups, stocks and sauces	Assessment D	Date (DD/MM/YY):
	Assessment D	Pate (DD/MM/YY):

Candidate Details	Name:						
2 3 143	Registration/Roll Number:						
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):						
Guidance for Candidate	 Assessment Task 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking FOUR portions for EACH of TWO soups, stocks or sauces specified by your assessor Assessment Task 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook correctly FOUR portions for EACH of TWO soups, stocks or sauces specified by your assessor 						
	3. Assessment Task 3: Present correctly FOUR portions for EACH of TWO soups, stocks or sauces specified by your assessor						
	And complete:						
	4. Knowledge assessment test (Written) 5. Portfolios at the time of assessment						
	During a practical assessment, under observation by an assessor, you will complete:						
	Assessment Task 1						
	Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare soups, stocks and sauces for cooking						
	Assessment Task 2						
Minimum	Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish soups, stocks and sauces						
Evidence Required	Assessment Task 3						
rtoquilou	Learning Unit 3: Present soups, stocks and sauces for service following guidance						
	Portfolios required at the time of assessment (if any) for:						
	Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of soups, stocks and sauces						
	Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of soups, stocks and sauces						
	Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of soups, stocks and sauces						

Candida Details	ate	Name:									
Assessi Outcom		COMPETENT Name of the Assessor: Signature of the Assessor:									
Assessment Summary (to be filled by the assessor) Activity Method Result											
Nature of Activity			Written	Oral	Observation	Portfolio	Role Play		Competent	Not Yet Competent	
Practica	al Skill Der	monstration									
Knowle	dge Asses	sment									
Other R	Requireme	nt									
Each A	ssessmen	t Task (with perfo	ormanc	e criter	ia)						
Assessment Task 1 Description of assessment task 1 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associate prepare correctly for cooking FOUR portions for EAC of TWO soups, stocks or sauces specified by your assessor						er associates) to tions for EACH					
During the practical assessment, candidate demonstrated the following:					Yes	No	Remarks				
1	Identify requirements for preparing soups, stocks and sauces for cooking				s and						
2		mble food, ingredients and equipment required epare, cook and finish soups, stocks and sauces									
3		ools and equipment for preparing soups, stocks auces correctly									
4	Use appropriate methods to prepare soups, stocks and sauces for cooking										
5 Check that preparation of soups, stocks and sauces meets quality requirements											
Competent ☐ Not Yet Com				Compe	etent 🗆						

Assess	sment Task 2	Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly FOUR portions for EACH of TWO soups, stocks or sauces specified by your assessor				
During the practical assessment, candidate demonstrated the following:			Yes	No	Remarks	
1	Identify requirements for cooking soup sauces	s, stocks and				
2	Use tools and equipment to cook soup sauces correctly	os, stocks and				
3	Use appropriate methods to cook soup sauces	os, stocks and				
4	Combine soups, stocks and sauces with other ingredients					
5	Check that cooking of soups, stocks and sauces meets quality requirements					
Competent Not Yet Compe			tent			
		ı				
Assess	sment Task 3		and pr	esent c	sk 3 orrectly FOUR portions for or sauces specified by	
During followin	the practical assessment, candidate de	monstrated the	Yes	No	Remarks	
1	Finish, garnish and present soups, stocks and sauces to meet organisational specifications					
2	2 Make sure soups, stocks and sauces are at correct temperature for holding and serving					
Safely store cooked soups, stocks and sauces and ingredients for soups, stocks and sauces not for immediate use						
Compe	etent	Not Yet Compe	tent □			

Portfolio (if any) Descriptio Diary log of					
Curren	t 🗆 Sufficient 🗖 Authenti	c 🔲 Valid			Reliable
Portfoli	io meet the following performance stand	Yes	No	Remarks	
1	Learning Unit 1: Diary log of practical work for the preparation of soups, stocks and sauces				
2	Learning Unit 2: Diary log of practical work for the cooking and finishing of soups, stocks and sauces				
3	Learning Unit 3: Diary log of practical work for the presentation of soups, stocks and sauces				
Competent Not Yet Comp			etent 🗆		

Title of Qualification:	CS Code:	Level:	Version:
National Vocational Certificate Level 2 - Bake		2	01
0 1 1 1 7 1	a	· /DD/333300	
Competency Standard Title:	Assessment D	oate (DD/MM/YY) :
Competency Standard Title: J: Prepare, bake and finish simple bread and dough products	Assessment D	Date (DD/MM/YY	():

Candidate Details	Name:				
	Registration/Roll Number:				
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):				
Guidance for Candidate	 Assessment Task 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for baking FOUR portions for EACH of TWO simple bread or dough products specified by your assessor Assessment Task 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to bake correctly 				
	 FOUR portions for EACH of TWO simple bread or dough products specified by your assessor 3. Assessment Task 3: Present correctly FOUR portions for EACH of TWO simple bread or dough products specified by your assessor 				
	And complete:				
	4. Knowledge assessment test (Written) 5. Portfolios at the time of assessment				
	During a practical assessment, under observation by an assessor, you will complete:				
	Assessment Task 1				
	Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare simple bread and dough products for baking				
	Assessment Task 2				
Minimum	Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to bake and finish simple bread and dough products				
Evidence Required	Assessment Task 3				
required	Learning Unit 3: Present simple bread and dough products for service following guidance				
	Portfolios required at the time of assessment (if any) for:				
	Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of simple bread and dough products				
	Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the baking and finishing of simple bread and dough products				
	Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of simple bread and dough products				

Candida Details	ate	Name:								
COMPETENT Assessment Outcome Name of the Assessor:				:	NOT YET COMPETENT					
Cutoun		Signature of the Assessor:								
	A a4in	Assessm	ent Su		•		y the a	assess		
	Activ	ity			Method	1				sult
Nature o	of Activity		Written	Oral	Observation	Portfolio	Role Play		Competent	Not Yet Competent
Practica	al Skill Den	nonstration								
Knowled	dge Asses	sment								
Other R	equiremer	nt								
							1			
Each As	ssessmen	t Task (with perfo	rmanc	e criter	ia)					
Assessr	ment Task	: 1			supervis prepare	sic metl sion fro correc mple bi	hods ar m Chef tly for b	nd equip f de Par paking F	oment (und tie and oth FOUR porti	ler indirect er associates) to ons for EACH of pecified by your
During t		al assessment, c	andida	te dem	onstrate	ed the	Yes	No	Remarks	
1		equirements for poducts for baking		ıg simp	ole bread	d and				
2	Assemble food, ingredients and equipout to prepare, bake and finish simple breaproducts									
3		e tools and equipment for preparing dough products correctly				read				
4		opriate methods h products for ba		are sin	nple bre	ad				
5		at preparation of meets quality rec			and dou	ıgh				
Compet	tent 🔲				Not Yet	Compe	etent 🗆			

Assess	sment Task 2	Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to bake and finish correctly FOUR portions for EACH of TWO simple bread or dough products specified by your assessor				
During the practical assessment, candidate demonstrated the following:			Yes	No	Remarks	
1	Identify requirements for baking simple dough products	e bread and				
2	Use tools and equipment to bake simp dough products correctly	ole bread and				
3	Use appropriate methods to bake simple bread and dough products					
4	Combine simple bread and dough products with other ingredients					
5	Check that baking of simple bread and dough products meets quality requirements					
Compe	etent	Not Yet Compe	tent			
		1				
Assess	sment Task 3	Finish, garnish	of assessment task 3 sh and present correctly FOUR portions for IO simple bread or dough products your assessor			
During followir	the practical assessment, candidate de	monstrated the	Yes	No	Remarks	
1	Finish, garnish and present simple bread and dough products to meet organisational specifications					
2	2 Make sure simple bread and dough products are at correct temperature for holding and serving					
3	Safely store baked simple bread and dough products					
Compe	etent	Not Yet Compe	tent □			

Portfoli	o (if any)	Description of Diary log of	•		
Curren	t 🗆 Sufficient 🗖 Authenti	c □ Va	lid 🔲		Reliable
Portfolio meet the following performance standards:			Yes	No	Remarks
1	Learning Unit 1: Diary log of practical work for the preparation of simple bread and dough products				
2	Learning Unit 2: Diary log of practical shaking and finishing of simple bread a products				
3	Learning Unit 3: Diary log of practical work for the presentation of simple bread and dough products				
Competent ☐ Not Yet Compe			petent 🗆		

Title of Qualification:	CS Code:	Level:	Version:			
National Vocational Certificate Level 2 - Cook		2	01			
	Assessment Date (DD/MM/YY):					
Competency Standard Title:	Assessment L	oate (DD/MM/YY):			
K: Prepare hot and cold sandwiches	Assessment D	Pate (DD/MM/Y Y):			
	Assessment D	Pate (DD/MM/YY):			

Candidate Details	Name:						
	Registration/Roll Number:						
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):						
	 Assessment Task 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly FOUR portions for EACH of TWO hot sandwiches specified by your assessor 						
Guidance for Candidate	 Assessment Task 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly FOUR portions for EACH of TWO cold sandwiches specified by your assessor 						
	3. Assessment Task 3: Present correctly FOUR portions for EACH of TWO hot and cold sandwiches specified by your assessor						
	And complete:						
	4. Knowledge assessment test (Written)5. Portfolios at the time of assessment						
	During a practical assessment, under observation by an assessor, you will complete:						
	Assessment Task 1						
	Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare hot sandwiches						
	Assessment Task 2						
Minimum	Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare cold sandwiches						
Evidence Required	Assessment Task 3						
rtoquilou	Learning Unit 3: Present hot and cold sandwiches for service following guidance						
	Portfolios required at the time of assessment (if any) for:						
	Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of hot sandwiches						
	Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the preparation of cold sandwiches						
	Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of hot and cold sandwiches						

Candida Details	ate	Name:								
Assessi Outcom		COMPETENT NOT YET COMPETENT Name of the Assessor: Signature of the Assessor:								
		Assessm	ent Su	mma	ry (to be	filled k	y the a	assess	or)	
	Activ				Method				Res	sult
Nature	of Activity		Written	Oral	Observation	Portfolio	Role Play		Competent	Not Yet Competent
Practica	al Skill Der	nonstration								
Knowle	dge Asses	sment								
Other R	Requiremer	nt								
Each A	ssessmen	t Task (with perfo	ormance	e crite	eria)					
Assess	sment Task	. 1			Use bas supervi prepare	ision fro e correc) hot an	hods ar m Chef tly for c	nd equip f de Par cooking	oment (und tie and oth FOUR port	er indirect er associates) to tions for EACH ied by your
During followin	•	cal assessment, c	andida	te der	nonstrat	ed the	Yes	No	Remarks	
1	Identify re	equirements for p	reparin	ig hot	sandwic	:hes				
2		e food, ingredient e hot sandwiches		•quipr	nent req	uired				
3	Use tools and equipment for preparing hot sandwiches correctly									
4	Use appr	opriate methods	to prep	are h	ot sandw	iches				
5		at preparation of quirements	hot san	ndwich	nes meet	íS				
Compe	tent 🗆				Not Yet	Compe	tent 🗆			

Assess	ment Task 2	Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly FOUR portions for EACH of TWO hot and cold sandwiches specified by your assessor				
During the practical assessment, candidate demonstrated the following:			Yes	No	Remarks	
1	Identify requirements for preparing col	d sandwiches				
2	Assemble food, ingredients and equiporto prepare cold sandwiches	ment required				
3	Use tools and equipment for preparing cold sandwiches correctly					
4	Use appropriate methods to prepare cold sandwiches					
5	Check that preparation of cold sandwiches meets quality requirements					
Compe	tent	Not Yet Compe	tent □			
Assess	ment Task 3		and pr	esent c	sk 3 orrectly FOUR portions for candwiches specified by	
	the practical assessment, candidate de	Finish, garnish EACH of TWO your assessor	and pr	esent c	orrectly FOUR portions for	
During	the practical assessment, candidate de	Finish, garnish EACH of TWO your assessor monstrated the	and prohot and	esent c d cold s	orrectly FOUR portions for candwiches specified by	
During followin	the practical assessment, candidate deag: Finish, garnish and present hot and co	Finish, garnish EACH of TWO your assessor monstrated the	and prohot and	esent c d cold s No	orrectly FOUR portions for candwiches specified by	
During followin	the practical assessment, candidate deag: Finish, garnish and present hot and conton meet organisational specifications Make sure hot and cold sandwiches as	Finish, garnish EACH of TWO your assessor monstrated the old sandwiches re at correct wiches and	Yes	No	orrectly FOUR portions for candwiches specified by	

Portfolio (if any) Description of p Diary log of pra					
Curren	t 🗆 Sufficient 🗖 Authentic	c 🔲 Valid			Reliable
Portfolio meet the following performance standards:				No	Remarks
1	Learning Unit 1: Diary log of practical work for the preparation of hot sandwiches				
2	Learning Unit 2: Diary log of practical work for the preparation of cold sandwiches				
3	Learning Unit 3: Diary log of practical work for the presentation of hot and cold sandwiches				
Competent Not Yet Comp			etent 🗆		

CS Code:	Level:	Version:
	2	01
Assessment D	oate (DD/MM/YY	') :

Candidate Details	Name:
	Registration/Roll Number:
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):
Guidance for Candidate	 Assessment Task 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish correctly FOUR portions for EACH of TWO simple cakes or gâteaux specified by your assessor Assessment Task 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish correctly FOUR portions for EACH of TWO simple pastries specified by your assessor Assessment Task 3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish correctly FOUR portions for EACH of TWO simple sweets specified by your
	assessor
	And complete:
	 Knowledge assessment test (Written or Oral) Portfolios at the time of assessment (if any)
	During a practical assessment, under observation by an assessor, you will complete:
	Assessment Task 1
	Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish simple cakes and gâteaux
	Assessment Task 2
Minimum Evidence	Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish simple pastries
Required	Assessment Task 3
	Learning Unit 3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish simple sweets
	Portfolios required at the time of assessment (if any) for
	Learning Unit 1 for the evaluation of portfolio
	Learning Unit 2 for the evaluation of portfolio
	Learning Unit 3 for the evaluation of portfolio
	9

Candidate Details	Name: Candidate Signature:	-
Assessment Outcome	COMPETENT Name of the Assessor: Signature of the Assessor:	NOT YET COMPETENT . Assessor's code:

Assessment Summary (to be filled by the assessor)							
Activity	Method			Result			
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration							
Knowledge Assessment							
Other Requirement							

Each Assessment Task (with Learning Unit)					
Assessment Task 1 Description of Use basic met supervision from			nods ar m Chef nish FO	nd equip de Par UR por	sk 1 oment (under indirect tie and other associates) to tions for EACH of TWO
During followin	the practical assessment, candidate de	monstrated the	Yes	No	Remarks
1	Identify requirements for preparing and simple gâteaux				
2	Assemble food, ingredients and equipment required to prepare and finish simple sweet dishes				
3	Use tools and equipment for preparing and cooking simple cakes and gâteaux correctly				
4	Use appropriate methods to prepare simple cakes and gâteaux for cooking				
5	Check that preparation for simple cakes and gâteaux meets quality requirements				
6	Use appropriate methods to cook simple cakes and gâteaux				
7	Check that the cakes and gateau has the correct flavour, consistency and quantity				
8	Check that cooking of simple cakes and gâteaux meets quality requirements				
Compe	etent	Not Yet Compe	tent 🛚		

supervision from		nods ar m Chef nish FO	nd equip de Par	sk 2 oment (under indirect tie and other associates) to tions for EACH of TWO	
During followin	the practical assessment, candidate deng:	Yes	No	Remarks	
1	Identify requirements for preparing and simple pastries	d cooking			
2	Use tools and equipment for preparing simple pastries correctly	and cooking			
3	Use appropriate methods to prepare s for cooking	imple pastries			
4	Check that preparation for simple past quality requirements	ries meets			
5	Use appropriate methods to cook simp	ole pastries			
6	Check that the pastries have the correct flavour, consistency and quantity				
7	Check that cooking of simple pastries meets quality requirements				
Compe	etent	Not Yet Compe	tent 🗆		
Assess	ement Task 3	supervision fro	nods ar m Chef	nd equip de Par	sk 3 coment (under indirect rtie and other associates) to tions for EACH of TWO
	the practical assessment, candidate de	Use basic meth supervision fro prepare and fir simple sweets	nods ar m Chef	nd equip de Par	oment (under indirect tie and other associates) to
During	the practical assessment, candidate de	Use basic meth supervision fro prepare and fir simple sweets monstrated the	nods ar m Chef nish FO	nd equip de Par UR por	oment (under indirect tie and other associates) to tions for EACH of TWO
During followin	the practical assessment, candidate deng: Identify requirements for preparing and	Use basic meth supervision fro prepare and fir simple sweets monstrated the d cooking	nods ar m Chef nish FO	nd equip de Par UR por	oment (under indirect tie and other associates) to tions for EACH of TWO
During followin	the practical assessment, candidate deng: Identify requirements for preparing and simple sweets Use tools and equipment for preparing	Use basic meth supervision fro prepare and fir simple sweets monstrated the d cooking	nods ar m Chef nish FO Yes	nd equip de Par UR por No	oment (under indirect tie and other associates) to tions for EACH of TWO
During followin	the practical assessment, candidate deng: Identify requirements for preparing and simple sweets Use tools and equipment for preparing simple sweets correctly Use appropriate methods to prepare s	Use basic meth supervision fro prepare and fir simple sweets monstrated the d cooking and cooking imple sweets	rods arm Chefnish FO Yes	nd equip de Par UR por No	oment (under indirect tie and other associates) to tions for EACH of TWO
During followin 1 2	the practical assessment, candidate deng: Identify requirements for preparing and simple sweets Use tools and equipment for preparing simple sweets correctly Use appropriate methods to prepare s for cooking Check that preparation for simple sweets	Use basic meth supervision fro prepare and fir simple sweets monstrated the dicooking and cooking imple sweets ets meets	Yes	No	oment (under indirect tie and other associates) to tions for EACH of TWO
During followin 1 2 3	the practical assessment, candidate deng: Identify requirements for preparing and simple sweets Use tools and equipment for preparing simple sweets correctly Use appropriate methods to prepare s for cooking Check that preparation for simple sweet quality requirements	Use basic meth supervision fro prepare and fir simple sweets monstrated the dicooking and cooking imple sweets ets meets	Yes	No	oment (under indirect tie and other associates) to tions for EACH of TWO
During followin 1 2 3 4 5	the practical assessment, candidate deng: Identify requirements for preparing and simple sweets Use tools and equipment for preparing simple sweets correctly Use appropriate methods to prepare s for cooking Check that preparation for simple sweet quality requirements Use appropriate methods to cook simple check that the sweets have the correct	Use basic meth supervision fro prepare and fir simple sweets monstrated the discooking and cooking imple sweets ets meets ble sweets et flavour,	Yes	No	oment (under indirect tie and other associates) to tions for EACH of TWO

Portfolio (if any) Description of)	
Curren	t ☐ Sufficient ☐ Authenti	c □ Valid			Reliable
Portfolio meet the following performance standards:				No	Remarks
1	Learning Unit 1: Diary log of practical work for the preparation and finishing of simple cakes and gâteaux				
2	Learning Unit 2: Diary log of practical work for the preparation and finishing of simple pastries				
3	Learning Unit 3: Diary log of practical work for the preparation and finishing of simple sweets				
Compe	etent 🗆	Not Yet Compe	etent 🗆		

Title of Qualification:	CS Code:	Level:	Version:
National Vocational Certificate Level 2 - Cook		2	01
O O	Λ	NOTO (DD/MM/VV	Ά-
Competency Standard Title:	Assessment D	ate (DD/WIW/11	<i>)</i> -
M: Complete kitchen shift effectively	Assessment L	ale (DD/IVIIVI/11)-
	Assessment L	vate (DD/IVIIVI/TT	<i>)</i> .

Candidate Details	Name:
	Registration/Roll Number:
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):
Guidance for Candidate	 Assessment Task 1: Clear kitchen work area of equipment and food products at the end of each technical assessment Assessment Task 2: Ensure that all kitchen equipment and surfaces are cleaned and sanitized at the end of each technical assessment Assessment Task 3: Ensure all surplus food, equipment and materials are returned from the kitchen to the appropriate department at the end of each technical assessment Assessment Task 4: Hand over to next kitchen shift if appropriate at the end of each technical assessment
	And complete:
	5. Knowledge assessment test (Written or Oral)6. Portfolios at the time of assessment (if any)
	During a practical assessment, under observation by an assessor, you will complete:
	Assessment Task 1
	Learning Unit 1: Clear kitchen work area of equipment and food products
	Assessment Task 2
	Learning Unit 2: Ensure that all kitchen equipment and surfaces are cleaned and sanitized
	Assessment Task 3
Minimum Evidence Required	Learning Unit 3: Ensure all surplus food, equipment and materials are returned from the kitchen to the appropriate department
Required	Assessment Task 4
	Learning Unit 4: Hand over to next kitchen shift if appropriate
	Portfolios required at the time of assessment (if any) for
	Learning Unit 1 for the evaluation of portfolio
	Learning Unit 2 for the evaluation of portfolio
	Learning Unit 3 for the evaluation of portfolio
	Learning Unit 4 for the evaluation of portfolio

Candidate Details	Name: Candidate Signature:	-
Assessment Outcome	COMPETENT Name of the Assessor: Signature of the Assessor:	NOT YET COMPETENT . Assessor's code:

Assessment Summary (to be filled by the assessor)							
Activity	Method			Result			
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration							
Knowledge Assessment							
Other Requirement							

Each A	Assessment Task (with Learning Unit)				
			work are	ea of ec	sk 1 juipment and food products de Partie and other
During the practical assessment, candidate demonstrated the following:				No	Remarks
1	Select and use appropriate tools, specialist equipment and method for cleaning the kitchen work area				
2	Restore the kitchen work area to a saf condition	e and tidy			
3	Make sure that any food, tools and equineeded for the next shift are set up rea				
4	Store all food, tools and equipment in line with organisational requirements				
5	Handle and dispose of waste materials according to organisational and legal r				
6	Report any problems associated with a storing or disposing of materials and e the relevant person				
Compe	etent 🗆	Not Yet Compe	etent \square		
Assess	sment Task 2	Ensure that all	assessment task 2 kitchen equipment and surfaces are ed and sanitized		
During following	the practical assessment, candidate de	monstrated the	Yes	No	Remarks
1	Select appropriate equipment and proceeding and sanitizing equipment and				
2	Pre-soak any equipment, tools and utensils as required to free food particles and grease				
3	Use appropriate equipment, products and methods to clean and sanitize equipment and surfaces				
4	Ensure that equipment and products used for cleaning are in good condition and changed when required				
5	Store equipment and products for clear sanitizing equipment and surfaces after according to organisational requirement.	er use			
6	Report to supervisor any problems wit	h cleaning,	П		
6	equipment or products				

Assess	ment Task 3	Ensure all surp	lus foo	us food, equipment and materials are ne kitchen to the appropriate department				
During followin	the practical assessment, candidate de	Yes	No	Remarks				
1	Identify and return unused food items or to the concerned department							
2	Identify and return equipment and mat appropriate store							
3	Maintain proper log books or records of items	of returned						
4	Advise supervisor of any problems wit surplus food, equipment and material appropriate department							
Compe	etent	tent 🛘						
·			assessment task 4 ext kitchen shift if appropriate					
During the practical assessment, candidate demonstrated the following:			Yes	No	Remarks			
1	Ensure that kitchen work area is fully maintained ready for next shift							
2	Ensure that next shift is prepared and handover							
3	Notify next shift of any relevant issues							
4	Complete any logbook entries as required by organisation							
5	5 Leave kitchen promptly and courteously							
Competent ☐ Not Yet Compet				tent \square				

Portfoli	o (if any)	Description of portfolio				
Curren	t □ Sufficient □ Authent	c □ Valid			Reliable 🗆	
Portfoli	o meet the following performance stand	lards:	Yes	No	Remarks	
1	Learning Unit 1: Diary log of practical clearing kitchen work area of equipmen products					
2	Learning Unit 2: Diary log of practical that all kitchen equipment and surface and sanitized					
3	Learning Unit 3: Diary log of practical all surplus food, equipment and mater returned from the kitchen to the approdepartment					
4	Learning Unit 4: Diary log of practical work showing hand over to next kitchen shift if appropriate					
Competent ☐ Not Ye			etent \Box			

Title of Qualification:	CS Code:	Level:	Version:		
National Vocational Certificate Level 2 - Cook		2	01		
			-		
Competency Standard Title:	Assessment Date (DD/MM/YY):				
Competency Standard Title.	ASSESSINEIR L	ate (BB/WW// I	<i>)</i> -		
N: Identify and pursue new business opportunities in the hospitality sector	Assessment L	rate (DD/MIN/11	<i>)</i> -		

Candidate Details	Name:							
	Registration/Roll Number:							
	To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):							
	Assessment Task 1: Identify business opportunities in the hospitality sector							
Guidance	 Assessment Task 2: Develop the structure of the new hospitality business Assessment Task 3: Communicate the new hospitality business's services 							
for Candidate	to guests 4. Assessment Task 4: Negotiate arrangements for the new hospitality business							
	And complete:							
	5. Knowledge assessment test (Written or Oral)6. Portfolios at the time of assessment (if any)							
	During a practical assessment, under observation by an assessor, you will complete:							
	Assessment Task 1							
	Learning Unit 1: Identify business opportunities in the hospitality sector							
	Assessment Task 2							
	Learning Unit 2: Develop the structure of the new hospitality business							
	Assessment Task 3							
Minimum Evidence	Learning Unit 3: Communicate the new hospitality business's services to guests							
Required	Assessment Task 4							
	Learning Unit 4: Negotiate arrangements for the new hospitality business							
	Portfolios required at the time of assessment (if any) for							
	Learning Unit 1 for the evaluation of portfolio							
	Learning Unit 2 for the evaluation of portfolio							
	Learning Unit 3 for the evaluation of portfolio							
	Learning Unit 4 for the evaluation of portfolio							

Continued on following page

Candidate Details		Name:									
		Candidate Signature									
		COMPETENT ☐ NOT YET COMPETENT ☐									
Assess Outcom		Name of the Assessor:									
					•						
	Activ	Assessm	ent Su	mma		o be thod		y the a	essesso		\ 4
	Activ	пу							Result		
Nature of Activity		Written	Oral		Observation	Portfolio	Role Play		Competent	Not Yet Competent	
Practica	al Skill Den	nonstration									
Knowle	dge Asses	sment									
Other Requirement											
Each A	ssessmen	t Task (with Lear	ning Ur	nit)							
Assessment Task 1					Description of assessment task 1 Identify business opportunities in the hospitality sector						
During the practical assessment, candidate demonstra following:				strate	ed the	Yes	No	Remarks			
1	Look for, and recognise, business opportunities in the hospitality sector					in					
2		eate hospitality business opportunities where they not obviously exist					they				
3	Quickly identify potential hospitality but developments and how they will affect business										
4 Identify the additional benefits of potential hospitalit business opportunities						tality					
Competent □ Not Yet Competent □											

·			assessment task 2 ucture of the new hospitality business			
During the practical assessment, candidate demonstrated the following:				No	Remarks	
1	Check what laws and other regulations new hospitality business					
2	Work out what money needed to start hospitality business and keep it runnin					
3	Identify own contribution to running the hospitality business	e new				
4	Determine the staff needed for the new business	v hospitality				
5	Sourcing suppliers for the new hospita	lity business				
6	Decide how to use quality standards in hospitality business	the new				
7	Decide on the new hospitality business looking after guests					
8	Investigate suitable premises for the ne business					
9	Decide how you will get equipment, too materials					
10	Identifying other sources of support					
Competent ☐ Not Yet Compe						
			assessment task 3 the new hospitality business's services to			
During followir	the practical assessment, candidate deng:	monstrated the	Yes	No	Remarks	
1	Know the competition from other hosp businesses and be able to explain to gadvantages of own offer					
2	Clearly define what products or services the new business delivers and make sure that it is presented to guests in a way they can relate to					
3	Tell potential guests how the new hospitality business is aiming to meet their needs and about new developments					
Check that the marketing strategy is based on an accurate understanding of potential guest's needs and preferences						
Compe	etent 🗆	tent \square				

l ·				assessment task 4 ngements for the new hospitality business			
During followir	the practical assessment, candidate deng:	Yes	No	Remarks			
1	Clearly explain the features of the arra need to be made and the benefits to the or organisation						
2	Think whether there is anything to neg than price						
3	Negotiate arrangements calmly and ef	fectively					
4	Behave ethically throughout negotiation						
5	Sign off arrangements so they are clear						
Compe	etent 🗆	tent 🗆					
Portfolio (if any) Description of p			portfolio				
Curren	t □ Sufficient □ Authention	c □ Valid	□ Reliable □				
Portfoli	o meet the following performance stand	ards:	Yes	No	Remarks		
1	Learning Unit 1: Practical activities to i business opportunities in the hospitalit						
2	Learning Unit 2: Practical activities to o structure of the new hospitality business						
3	Learning Unit 3: Practical activities to on the new hospitality business's services						
4	Learning Unit 4: Practical activities to negotiate arrangements for the new hospitality business						
Compe	etent 🗆	etent 🗆					

National Vocational and Technical Training Commission (NAVTTC)

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