

**REPUBLIC OF KENYA**

**NATIONAL OCCUPATIONAL STANDARDS**

**FOR**

**FOOD PRODUCTION COOK**

**LEVEL 3**

**PROGRAMME ISCED CODE:** **1013254A**

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# FOREWORD

The provision of quality education and training is fundamental to the Government’s overall strategy for social economic development. Quality education and training will contribute to the achievement of Kenya’s development blue print and sustainable development goals.

Reforms in the education sector were necessary for the achievement of the provisions of the Constitution of Kenya 2010, Medium Term Plan (MTP) (IV), the government Bottom-up Economic Transformation Agenda (BETA) Model and Kenya Vision 2030. Aligning the education sector to the Constitution resulted in the formulation of Sessional Paper No. 1 of 2019, the Policy Framework for Reforming Education and Training. A key feature of this policy is the radical change in the design and delivery of the TVET programmes. The reforms include TVET to be competency based, industry led occupation standard development, certification based on demonstration of competence and allowing for multiple entry and exit in TVET programmes.

These reforms underscore the need for close collaboration with industry stakeholders, ensuring that TVET curricula address current and emerging skills demands. It is within this framework that **………………** has developed the **Level 3 cook occupational standard** to bridge existing skill gaps and respond effectively to industry needs.

I am confident that this occupational standard will contribute significantly to the development of a highly skilled and competent workforce in the hospitality industry, ultimately driving Kenya's sustainable industrial growth and development

# PREFACE

Kenya Vision 2030 aims to transform the country into a newly industrializing, “middle-income country providing a high-quality life to all its citizens by the year 2030”. Kenya intends to create a globally competitive and adaptive human resource base to meet the requirements of a rapidly industrializing economy through life-long education and training. Technical, Vocational Education and Training (TVET) institutions have a responsibility of facilitating the process of inculcating knowledge, skills and attitudes necessary for catapulting the nation to a globally competitive country, hence the paradigm shift to embrace Competency Based Skilling (CBS)

The Technical and Vocational Education and Training Act CAP 210A. On Reforming Education and Training in Kenya, emphasized the need to reform curriculum development, assessment and certification. This called for a shift to CBS to address the mismatch between skills acquired through training and skills needed by industry as well as increase the global competitiveness of Kenyan labour force.

Industry experts in conjunction with experienced trainers from ………………. developed this occupational standard.

This occupational standard is designed and organized with an outline of learning outcomes; suggested delivery methods, training/learning resources and methods of assessing the trainee’s achievement. It also allows multiple entry and exit to the course.

I am grateful to the Council Members, Council Secretary, industry experts in Hospitality, experienced trainers and all those who participated in the development of this occupational standard.

# ACKNOWLEDGMENT

This occupational standard has been designed for competency-based training and has independent units of learning which allow trainee flexibility in entry and exit. In developing the occupational standard, significant involvement and support was received from various organizations.

I recognize with appreciation the role of industry experts in hospitality in ensuring that competencies required by the industry are addressed in the occupational standard. I also thank the experienced trainers for their valuable input and all those who participated in the process of developing this occupational standard.

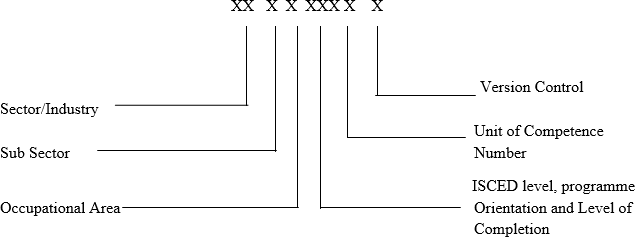
In addition, I thank TVET Authority (TVETA) for providing guidance on the development of this occupational standard.

I am convinced that this occupational standard will go a long way in ensuring that workers in hospitality acquire competencies that will enable them to perform their work efficiently.

# ACRONYMS AND ABBREVIATIONS

|  |  |
| --- | --- |
| **C P U** | Central Processing Unit |
| **CD** | Compact Disk |
| **CV** | Curriculum Vitae |
| **D V D** | Digital Versatile Disk |
| **HACCP** | Hazard Analysis and Critical Control Points |
| **HDMI** | High Definition Multimedia Interface |
| **OSH** | Occupation Safety and Health |
| **PPE** | Personal Protective Equipment |
| **TV** | Television |
| **USB** | Universal Serial Bus |

# KEY TO UNIT CODE

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**10 1 3 254 A**

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# OCCUPATION STANDARD OVERVIEW

The **Food Production Cook level 3** occupational standard consists of competencies required for a person to work as a Cook. It entails: Preparing starters and starter accompaniments, preparing main meal and preparing desserts. The units of competency comprising this qualification include the following core units of competency as indicated below.

|  |  |
| --- | --- |
| **CORE UNITS OF COMPETENCY** | |
| 1013 251 01A | Prepare Starters and Starter Accompaniments |
| 1013 251 02A | Prepare Main Meal |
| 1013 251 03A | Prepare Desserts |

**UNITS OF COMPTETENCY**

# PREPARE STARTERS AND STARTER ACCOMPANIMENTS

**UNIT CODE: 1013 251 01A**

**UNIT DESCRIPTION**

This unit describes competencies required to prepare starters and starter accompaniments.

It involves preparing of cold starters, hot starters and starter accompaniments.

The unit is applicable in the hospitality industry

**ELEMENTS AND PERFORMANCE CRITERIA**

| ELEMENT  These describe the key outcomes which make up workplace function. | PERFORMANCE CRITERIA  These are assessable statements which specify the required level of performance for each of the elements.  *Bold and italicized terms are elaborated in the Range* |
| --- | --- |
| 1. Prepare cold starters | * 1. ***PPEs*** are donned as per work procedure   2. ***OSH***is practiced as per work procedure   3. ***Cleaning tools, equipment and materials***are identified and assembled as per work procedure   4. ***Food production tools and equipment***are assembled and cleaned as per work procedure   5. Ingredientsare collected and weighed as per standard recipe   6. Freshness and quality of the ingredients is checked as per HACCP   7. Ingredients are prepared as per standard ***recipe*** specifications   8. Hygiene practices are observed during preparation as per work procedures   9. ***Cold starters***are produced as per standard recipe   10. Cold starters are presented as per standard recipe   11. Tools, equipment and materials are cleaned and stored as per work procedures   12. Work surfaces and floors are cleaned as per work procedures   13. Waste is disposed as per work procedures |
| 1. Prepare hot starters | * 1. PPEs are donned as per work procedure   2. OSHis practiced as per work procedure   3. Cleaning tools, equipment andmaterials are identified and assembled as per work procedure   4. Food production tools and equipment are assembled and   cleaned as per work procedure   * 1. Ingredients are collected and weighed as per standard   recipe   * 1. Freshness and quality of ingredients is checked as per HACCP   2. Ingredients are prepared as per standard recipe specifications   3. Hygiene practices are observed during preparation as per work procedure   4. ***Hot starters*** are produced as per standard recipe   5. Hot starters are presented as per standard recipe   6. Tools, equipment and materialsare cleaned and stored as per work procedure   7. Work surfaces and floors are cleaned as per work procedure   8. Waste is disposed as per work procedure |
| 1. Prepare starter accompaniments | 1. PPEs are donned as per work procedure 2. OSH is practiced as per work procedure 3. Cleaning tools, equipment andmaterials are identified and assembled as per work procedure 4. Kitchen tools and equipment are assembled and cleaned as per work procedure 5. Ingredients are collected and weighed as per standard recipe 6. Freshness and quality of ingredients is checked as per HACCP 7. Ingredients are prepared as per standard recipe specifications 8. Hygiene practices are observed as per work procedure 9. ***Starter accompaniments*** are produced as per standard recipe 10. Accompaniments are presented as per standard recipe 11. Tools, equipment and materialsare cleaned and stored as per work procedure 12. Work surfaces and floors are cleaned as per work procedure 13. Waste is disposed as per work procedure |

**RANGE**

This section provides work environment and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

|  |  |
| --- | --- |
| 1. ***PPEs*** may include but is not limited to: | * Safety boots * Kitchen cloth * Apron * Chef ‘s jacket * Chef ‘s hat * Chef ‘s trousers/Skirts * Neck tie * Kitchen gloves * Mask |
| 1. ***OSH*** may include but not limited to: | * Kitchen hazards * Hazard communication * Role of employer and employee on personal protective equipment * Ergonomics * Chemical safety * Fire safety * Workplace stress management * Emergency preparedness |
| 1. ***Cleaning tools, equipment and materials*** may include but not limited to: | * Sanitizer * Detergents * Paper towel * Sponges * Mops * Mop bucket * Hard brush * Soft brush * Dust pan and dust pan brush * Cobweb remover * Squeegee * Waste bins |
| 1. ***Food production tools and equipment*** may include but not limited to: | * Large equipment * Mechanical equipment * Small tools |
| 1. ***Types of recipes*** may include but not limited to: | * Basic * Standard * modified |
| 1. ***Cold starters*** may include but not limited to: | * Salads * Cold canapes * Cold soups |
| 1. ***Hot starters*** may include but not limited to: | * Clear soups * Thick soups * Puree * Cream soups * Veloutés * Specialty soups * Bisques * Sea food pancake |
| 1. ***Starter accompaniments*** may include but not limited to: | * Bread rolls * Breadsticks * Cheese crackers * Croutons * Flute * Dips * Cheese straws |

**REQUIRED KNOWLEDGE AND SKILLS**

This section describes the knowledge and skills required for this unit of competency.

**Required knowledge**

The individual needs to demonstrate knowledge of:

* Food production
* Basic culinary techniques
* Hygiene and sanitation
* Safety
* Property management
* Food science and nutrition

**Required skills**

The individual needs to demonstrate the following skills:

* Culinary
* Analytical
* Attention to detail
* Critical thinking
* Decision making
* Creativity
* Time management
* Interpersonal

**EVIDENCE GUIDE**

This provides advice on assessment and must be read in conjunction with the performance criteria, required knowledge and skills range.

|  |  |
| --- | --- |
| 1. Critical aspects of competency | ***Assessment requires evidence that the candidate:***   * 1. Donned ***PPEs*** as per work procedure   2. Practiced ***OSH as*** per work procedure   3. Assembled and cleaned ***Food production tools*** ***and equipment*** as per work procedure.   4. Collected and weighed ingredients as per standard recipe   5. Checked freshness and quality of ingredients as per HACCP   6. Prepared Ingredients as per standard recipe specifications.   7. Prepared ***cold starters*** as per standard recipe.   8. Prepared ***hot starters*** as per standard recipe.   9. Prepared ***starter accompaniments*** as per standard recipe.   10. Presented ***cold starters*** as per standard recipe.   11. Presented ***hot starters*** as per standard recipe.   12. Presented ***starter accompaniments*** as per standard recipe   13. Cleaned and stored tools, equipment and materials as per work procedure.   14. Cleaned work surfaces and floors as per work procedure.   15. Disposed waste as per environmental regulations |
| 1. Resource implications | The following resources should be provided:   * 1. Appropriately simulated environment where assessment can take place   2. Access to relevant work environment   3. Resources relevant to the proposed activities or tasks |
| 1. Methods of assessment | Competency in this unit may be assessed through:   1. Practical assessment 2. Projects. 3. Third party report 4. Written assessment 5. Oral assessment |
| 1. Context of assessment | 1. This competency may be assessed in a workplace or a simulated workplace environment. |
| 1. Guidance information for assessment | 1. Holistic assessment with other units relevant to the industry sector and workplace job role is recommended. |

# PREPARE MAIN MEAL

**UNIT CODE: 1013 251 02A**

**UNIT DESCRIPTION**

This unit describes competencies required to prepare main meal.

It involves preparation of protein dishes, starch dishes, vegetable dishes and breakfast items.

**ELEMENTS AND PERFORMANCE CRITERIA**

| ELEMENT  These describe the key outcomes which make up workplace function. | PERFORMANCE CRITERIA  These are assessable statements which specify the required level of performance for each of the elements.  *Bold and italicized terms are elaborated in the Range* |
| --- | --- |
| 1. Prepare protein dishes | * 1. ***PPEs***are donned as per work procedure   2. ***OSH*** is practiced as per work procedure   3. ***Cleaning tools, equipment and materials***are identified and assembled as per work procedure.   4. Kitchen tools and equipment are assembled and cleaned as per work procedure.   5. ***Ingredients*** are collected and weighed as per standard recipe.   6. Freshness and quality of ingredients is checked as per HACCP   7. Ingredients are prepared as per standard recipe specifications.   8. Hygiene practices are observed as per work procedure.   9. ***Protein dishes***are produced as per standard recipe   10. ***Sauces*** are produced as per protein dish   11. Protein dishes are presented as per standard recipe   12. ***Tools, equipment and materials***are cleaned and stored as per work procedure   13. Work surfaces and floors are cleaned as per work procedure.   14. Waste is disposed as per work procedure. |
| 1. Prepare starch dishes | 1. ***PPEs***are donned as per work procedure 2. ***OSH*** is practiced as per work procedure 3. ***Cleaning tools, equipment and materials***are identified and assembled as per work procedure. 4. Kitchen tools and equipment are assembled and cleaned as per work procedure. 5. ***Ingredients***are collected and weighed as per standard recipe 6. Freshness and quality of ingredients is checked as per HACCP 7. Ingredients are prepared as per standard recipe specifications. 8. Hygiene practices are observed as per work procedure. 9. ***Starch dishes***are produced as per standard recipe. 10. Starch dishes are presented as per standard recipe. 11. ***Tools, equipment and materials***are cleaned and stored as per work procedure. 12. Work surfaces and floors are cleaned as per work procedure 13. Waste is disposed as per work procedure. |
| 1. Prepare vegetable dishes | * 1. ***PPEs***are donned as per work procedure.   2. ***OSH*** is practiced as per work procedure   3. ***Cleaning tools, equipment and materials***are identified and assembled as per work procedure   4. Food production tools and equipment are assembled and cleaned as per work procedure.   5. ***Ingredients***are collected and weighed as per standard recipe   6. Freshness and quality of ingredients is checked as per HACCP   7. Ingredients are prepared as per standard recipe specifications   8. Hygiene practices are observed as per work procedure.   9. ***Vegetable dish***is produced as per standard recipe.   10. Vegetable dishes are presented as per standard recipe   11. ***Tools, equipment******and materials***are cleaned and stored as per work procedure.   12. Work surfaces and floors are cleaned as per work procedure.   13. Waste is disposed as per work procedure. |
| 1. Prepare breakfast items | 1. ***PPEs***are donned as per work procedure. 2. ***OSH*** is practiced as per work procedure 3. ***Cleaning tools, equipment and materials*** are identified and assembled as per work procedure 4. Food production tools and equipment are assembled and cleaned as per work procedure. 5. Ingredients are collected and weighed as per *type of breakfast.* 6. Freshness and quality of ingredients is checked as per HACCP 7. Ingredients are prepared as per standard recipe specifications 8. Hygiene practices are observed as per work procedure. 9. ***Breakfast items*** are produced as per standard recipe.    1. Breakfast items are presented as per type of breakfast    2. ***Tools, equipment and materials***are cleaned and stored as per work procedure.    3. Work surfaces and floors are cleaned as per work procedure.    4. Waste is disposed as per work procedure. |

**RANGE**

This section provides work environment and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

|  |  |
| --- | --- |
| **Variable** | **Range** |
| 1. ***PPEs*** may include but is not limited to: | * Safety boots * Kitchen cloth * Apron * Chef ‘s jacket * Chef ‘s trouser/skirt * Chef ‘s hat * Neck tie * Kitchen gloves * Mask * Oven gloves |
| 1. ***Cleaning material*** may include but is not limited to: | * Water * Sanitizer * Detergents * Paper towel * Fruit and salad wash |
| 1. ***Tools, equipment and materials*** may include but is not limited to: | * Large equipment * Mechanical equipment * Small tools |
| 1. ***Ingredients*** may include but not limited to: | * Vegetables * Meats * Pastas * Starches * Seasonings * Eggs * Processed meats * Fruits * Cereals and legumes * Cooking oil * Dairy and non-dairy products |
| 1. ***Protein dishes*** may include but not limited to: | * Chicken dishes * Beef dishes * Mutton /lamb dishes * Pork dishes * Pulses dishes * Game dishes * Fish dishes * Eggs dishes |
| 1. ***Sauces*** may include but not limited to: | * Basic sauces * Béchamel * Veloutés * Espagnole/ brown sauce * Tomato sauce * Hollandaise * Others * Mayonnaise * Beurre blanc * Garlic butter * Sweet and sour * Mint sauce * Bread sauce |
| 1. ***Starch dishes*** may include but not limited to: | * Rice dishes * Corn dishes * Pasta dishes * Plantains * Wheat dishes * Potatoes dishes * Cassava dishes * Millet dishes * Oat dishes * Yams dishes |
| 1. ***Vegetable dishes*** may include but is not limited to: | * Leafy * Cruciferous * Root vegetables * Tubers * Alliums * Legumes * Nightshades * Squash and guard * Stalk vegetables * Mushroom |
| 1. ***Types of breakfast*** may include but is not limited to: | * American * English * Continental * Vegan * Asian * Brunch |

**REQUIRED KNOWLEDGE AND SKILLS**

This section describes the knowledge and skills required for this unit of competency.

**Required knowledge**

The individual needs to demonstrate knowledge of:

* Food production
* Property management
* Basic culinary techniques
* Hygiene and sanitation
* Safety
* Food science and nutrition

**Required skills**

The individual needs to demonstrate the following skills:

* Time management
* Culinary
* Analytical
* Attention to detail
* Critical thinking
* Decision making
* Creativity
* Interpersonal

**EVIDENCE GUIDE**

This provides advice on assessment and must be read in conjunction with the performance criteria, required knowledge and skills range.

|  |  |
| --- | --- |
| 1. Critical aspects of competency | ***Assessment requires evidence that the candidate:***   1. Donned ***PPEs*** as per work procedure 2. Practiced ***OSH*** as per work procedure 3. Assembled and cleaned food production tools and equipment as per work procedure 4. Collected and weighed ingredients as per standard recipe 5. Checked freshness and quality of ingredients as per HACCP 6. Prepared Ingredients as per standard recipe specifications 7. Produced protein dishes as per standard recipe 8. Sauces are produced as per protein dishes 9. Produced starch dishes as per standard recipe 10. Produced vegetable dishes as per standard recipe 11. Prepared breakfast items as per standard recipe 12. Presented protein dishes as per standard recipe 13. Presented starch dishes as per standard recipe 14. Presented vegetable dishes as per standard recipe 15. Presented breakfast items as per standard recipe 16. Clean and store tools, equipment and materials as per work procedure. 17. Cleaned work surfaces and floors as per work as procedure. 18. Disposed waste as per work procedure |
| 1. Resource implications | The following resources should be provided:   * 1. Appropriately simulated environment where assessment can take place   2. Access to relevant work environment   3. Resources relevant to the proposed activities or tasks |
| 1. Methods of assessment | Competency in this unit may be assessed through:   1. Practical 2. Project 3. Portfolio of evidence 4. Third Party Reports 5. Written assessments 6. Oral questioning |
| 1. Context of assessment | 4.1 This competency may be assessed in a training institution, workplace or a simulated workplace |
| 1. Guidance information   for assessment | 5.1 Holistic assessment with other units relevant to the industry sector and workplace job role is recommended. |

# PREPARE DESSERTS

**UNIT CODE: 1013 251 03A**

**UNIT DESCRIPTION**

This unit describes competencies required to prepare desserts. It involves preparation of cold desserts, hot desserts, cakes and accompanying sauces.

**ELEMENTS AND PERFORMANCE CRITERIA**

| ELEMENT  These describe the key outcomes which make up workplace function. | PERFORMANCE CRITERIA  These are assessable statements which specify the required level of performance for each of the elements.  *Bold and italicized terms are elaborated in the Range* |
| --- | --- |
| * + - 1. Prepare cold desserts | 1. ***PPEs*** are donned as per work procedure 2. ***OSH*** is practiced as per work procedure 3. ***Cleaning tools, equipment and materials*** are identified and assembled as per work procedure 4. Kitchen tools and equipment are assembled and cleaned as per work procedure. 5. Ingredients are collected and weighed as per standard ***recipe*** 6. Freshness and quality of ingredients is checked as per HACCP 7. Ingredients are prepared as per standard recipe specifications. 8. Hygiene practices are observed as per work procedure. 9. ***Cold desserts*** are produced as per standard recipe 10. Cold desserts are presented as per standard recipe 11. Tools, equipment and materials are cleaned and stored as per work procedure. 12. Work surfaces and floors are cleaned as per work procedure. 13. Waste is disposed as per work procedure. |
| * + - 1. Prepare hot desserts | 1. ***PPEs*** are donned as per work procedure 2. ***Cleaning tools, equipment and materials*** are identified and assembled as per work procedure 3. Food production tools and equipment are assembled and cleaned as per work procedure. 4. Ingredients are collected and weighed as per standard recipe 5. Freshness and quality of ingredients is checked as per HACCP 6. Ingredients are prepared as per standard recipe specifications 7. Hygiene practices are observed as per work procedure. 8. ***Hot desserts*** are produced as per standard recipe 9. Hot desserts are presented as per recipe 10. Tools, equipment and materials are cleaned and stored as per work procedure. 11. Work surfaces and floors are cleaned as per work procedure. 12. Waste is disposed as per work procedure. |
| * + - 1. Prepare cakes and accompanying sauces | 1. *PPEs* are donned as per work procedure. 2. ***Cleaning tools, equipment and materials*** are identified and assembled per work procedure. 3. Kitchen tools and equipment are assembled and cleaned as per work procedure. 4. Ingredients are collected and weighed as per standard recipe. 5. Freshness and quality of ingredients is checked as per HACCP. 6. Ingredients are prepared as per standard recipe specifications 7. Hygiene practices are observed during preparation as per work procedure. 8. ***Accompanying sauces*** are produced as per standard recipe 9. Accompanying sauces are presented as per standard recipe 10. Tools, equipment and materials are cleaned and stored as per work procedure. 11. Work surfaces and floors are cleaned as per work procedure. 12. Waste is disposed as per works procedure. |

**RANGE**

This section provides work environment and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

| **Variable** | **Range** |
| --- | --- |
| ***PPEs*** may include but not limited to: | * Safety boots * Side cloth * Apron * Chef’s jacket * Chef’s trouser/skirt * Chef’s hat * Neck tie * Kitchen gloves * Mask * Oven gloves |
| ***OSH*** may include but not limited to: | * Personal Protective Equipment * Ergonomics * Chemical safety * Workplace stress management * Fire safety * Hazard communication * Emergency preparedness |
| ***Cleaning materials*** may include but not limited to: | * Water * Sanitizer * Detergents * Salads wash * Paper towel * Sponges |
| ***Tools and equipment*** may include but not limited to: | * Chopping boards * Kitchen Knives * Glass bowls * Salad spinner * Mixing bowls * Wire whisk * Squeezer bottles * Refrigerator * Salamander * Cooking pots * Blenders * Wooden spoons * Ladle * Conical strainer * Waste bins * Squeegee * Peelers and graters |
| ***Ingredients*** may include but not limited to: | * Baking Flour * Raising agents * Dairy products * Non-dairy creams * Dried fruits * Gelatine * Jelly crystals * Sugar and salt * Cooking oils * Margarine * Flavoring agents * Eggs |
| ***Recipes*** may include but not limited | * Types of recipes * Recipe interpretation * Recipe conversion |
| ***Cold desserts*** may include but not limited to: | * Caramels * Tiramisu * Cheese cake * Sorbets * Ice cream * Fruit salad * Baked Alaska * Profiteroles * Éclairs * Mousse * Jellies * Fruit fools * Trifles * Poached fruits * Soufflés * Bavarois |
| ***Hot desserts*** may include but not limited to: | * Ginger and nut pudding * Chocolate pudding * Umm Ali * Pies * Pancakes * Crepes * Fritters * Apple crumble tartlets * Apple charlotte |
| ***Accompanying Sauces*** may include but not limited to: | * Custard sauce * Chocolate sauce * Strawberry sauce * Passion sauce * Lemon sauce * Orange sauce * Vanilla sauce |

**REQUIRED KNOWLEDGE AND SKILLS**

This section describes the knowledge and skills required for this unit of competency.

**Required knowledge**

The individual needs to demonstrate knowledge of:

* Food production
* Property management
* Basic culinary techniques
* Hygiene and sanitation
* Safety
* Food science and nutrition

**Required skills**

The individual needs to demonstrate the following skills:

* Time management
* Interpersonal
* Culinary
* Analytical
* Attention to detail
* Critical thinking
* Decision making
* Creativity

**EVIDENCE GUIDE**

This provides advice on assessment and must be read in conjunction with the performance criteria, required knowledge and skills range.

|  |  |
| --- | --- |
| 1. Critical aspects of competency | ***Assessment requires evidence that the candidate:***   1. Donned ***PPEs*** as per work procedure 2. Practiced ***OSH*** as per work procedure 3. Assembled and cleaned food production tools and equipment as per work procedure 4. Collected and weighed ingredients as per standard recipe 5. Checked freshness and quality of ingredients as per HACCP 6. Prepared Ingredients as per standard recipe specifications 7. Produced cold desserts as per standard recipe 8. Produced hot desserts as per standard recipe 9. Presented cold desserts as per standard recipe 10. Presented hot desserts as per standard recipe 11. Produced accompanying sauces as per standard recipe 12. Presented cakes and accompanying sauces as per standard recipe 13. Cleaned and stored tools, equipment and materials as per   work procedure.   1. Cleaned work surfaces and floors as per work Procedure. 2. Disposed waste as per environmental regulations |
| 1. Resource implications | The following resources should be provided:   * 1. Appropriately simulated environment where assessment can take place   2. Access to relevant work environment   3. Resources relevant to the proposed activities or tasks |
| 1. Methods of assessment | Competency in this unit may be assessed through:   1. Practical 2. Project 3. Portfolio of evidence 4. Third Party Reports 5. Written assessments 6. Oral questioning |
| 1. Context of assessment | * 1. This competency may be assessed in a workplace or a   simulated workplace |
| 1. Guidance information   for assessment | * 1. Holistic assessment with other units relevant to the industry   sector and workplace job role is recommended. |