

Candidate Unit Summary

MARYANN KHONG

Has achieved the following components of

CUISINE DIPLOMA

Internal Assessment

Fully Achieved

Units Achieved

IIQ650/001	CLASSICAL FRENCH CUISINE CULINARY TECHNIQUES
IIQ650/002	FRENCH REGIONAL CUISINE
IIQ650/003	LIGHT CUISINE AND VEGETARIAN CUISINE
IIQ650/004	CANAPÉS/CHARCUTERIE AND BUFFET WORK
IIQ650/005	EVENT ORGANISATION AND PREPARATION
IIQ650/006	COMPLEX SAVOURY RESTAURANT CONTEMPORARY STYLE DISHES
IIQ650/007	KITCHEN MANAGEMENT
IIQ650/008	IMPLEMENTING HEALTH&SAFETY AND HYGIENE PROCEDURES
IIQ650/009	WINE KNOWLEDGE 1, 2, 3
IIQ650/010	CHEESE KNOWLEDGE 1, 2, 3

Date Awarded:

21 April 2011

Centre No:

8461623

Accreditation No:

IIQ650

Session:

2010/2011

Candidate No:

100687533

David Grailey

Chief Executive

NCFE

Souly Clu Hys

NCFE





Highfield Awarding Body for Compliance

Certifies that

Maryann May Leng Khong

has successfully passed an assessment in

Level 2 Award in Food Safety in Catering

Date of award 03 July 2010

Certificate number 0055601

S Howard

Course Director

Food Hygiene Matters

Training Organisation



Jason Sprenger - Chief Executive
Highfield Awarding Body for Compliance

Ofqual





Qualification accreditation number 500/5485/5

