

Date: 05-February-2014

Applicant: Patrick Zhou

Organisation:

Contact Details: Assessor: zhoup1980@gmail.com

Organisation:

Assessor Registration No: 613/A/002044/2010

Identity Number: 8001205111111

Dear Patrick Zhou

ASSESSOR REGISTRATION

In terms of the SAQA regulations 9.1 (e), Cathsseta ETQA herby confirms your registration as an Assessor for the nationally registered unit standards below.

Qualifications

Name of Qualification	Qualification Code	NQF Level
National Certificate: Hospitality Reception	14116	
National Diploma: Food and Beverage Management	14108	
National Diploma: Professional Cookery	14112	
Further Education and Training Certificate: Hospitality Reception	59790	
National Diploma: Service Management	20414	
FETC International Tourism	65859	
National Diploma: Fast Food Services	14109	
Diploma: Hospitality Operations	24433	
National Diploma: Accommodation Services	14123	

Unit Standards

Unit Standard	Unit Standard Code	NQF Level
Prepare beds and handle linen and bed coverings	7602	2
Service toilet and bathroom areas	7603	2
Service guest bedroom areas	7605	2
Clean floors and floor coverings	7606	2
Handle and store cleaning equipment and materials	7608	2
Handle and dispose of waste	7612	2
Deep clean floors and soft floor coverings	7613	2
Service self-catering kitchen areas and equipment	7614	2
Provide an on-premise laundry service	7618	2
Clean and maintain public areas	7626	2
Service toilets and washrooms	7629	2
Launder guest clothes	7631	2
Provide a valet service	7634	3
Control linen for external laundry	7635	2
Provide a housekeeping service within designated area of work	7636	3
Maintain hygiene in food preparation, cooking and storage	7637	3
Maintain housekeeping supplies	7638	3
Maintain a clean linen supply	7657	3
Maintain the housekeeping service	7658	4
Prepare fruit for hot and cold dishes	7659	2
Prepare vegetables for hot and cold dishes	7660	2
Prepare cold and hot sandwiches and rolls	7661	2
Prepare and microwave food	7662	2
Handle mail, messages and written communications	7663	2
Prepare and fry food	7664	2
Prepare and grill food	7665	2
Prepare, cook and assemble food for quick service	7677	2
Prepare and cook battered fish and chipped potatoes	7678	2
Prepare, assemble and cook pizza products	7679	3
Prepare and bake food	7697	2
Store and handle customer and establishment property	7698	2
Prepare, cook and assemble hot filled baked potatoes	7699	2

Provide a collection and delivery service	7700	2
Prepare and boil, poach or steam foods	7701	2
Greet and Assist Guests on Arrival and Departure	7702	2
Provide Customer Information and Book External Services	7703	3
Prepare and finish reconstituted food	7704	2
Handle and maintain knives	7705	2
Maintain a Booking System	7706	3
Clean cutting equipment	7707	2
Deal with the Arrival of Customers	7710	3
Handle and maintain utensils and equipment	7717	2
Prepare Customer Accounts and Deal with Departures	7718	3
Exchange Foreign Cash and Travellers Cheques	7721	4
Co-ordinate the Greeting and Assisting of Guests on Arrival and Departure	7722	5
Receive and Process Reservations	7724	3
Provide a valet/butler service	7725	3
Maintain Practices and Procedures for Handling Foreign Cash/ Cash Equivalent	7726	5
Maintain practices and procedures for handling cash/cash equivalents	7727	5
Prepare and cook basic meat, poultry, game or offal dishes	7728	4
Maintain the Front Office Service	7729	6
Maintain the Portering/ Concierge Service	7730	5
Prepare and clear areas for counter service	7732	2
Prepare and clear areas for take-away service	7733	2
Clean and store glassware	7735	2
Clean and restock drinks machines/equipment	7738	2
Prepare, service and clear function rooms	7739	2
Prepare and clear areas for table service	7740	3
Prepare, cook and present coated chicken	7741	3
Provide a table service	7742	3
Accept and store food deliveries	7743	4
Provide a table drink service	7744	3
Provide a carvery/buffet service	7745	3
Provide a silver service	7747	4
Clean food production areas and equipment	7749	2
Serve bottled wine	7750	3

Clean and store crockery and cutlery	7751	2
Prepare and serve cocktails	7753	4
Prepare and cook basic fish dishes	7754	3
Prepare and cook basic cold and hot desserts	7755	4
Prepare kegs and gas cylinders for use	7756	3
Prepare and cook basic sauces and soups	7757	3
Maintain cellars/beverage store room	7758	3
Prepare and cook basic pulse dishes	7759	2
Provide a drink service for licensed premises	7760	3
Provide a counter service	7761	3
Prepare and cook basic rice dishes	7762	2
Provide a take-away service	7763	3
Provide a room service	7765	3
Prepare and cook basic dough products	7766	3
Clean and restock vending machines	7767	3
Prepare and cook basic pastry dishes	7768	3
Recommend, present and serve wines	7769	5
Contribute to the planning, updating and format of the wine list	7771	6
Prepare, bake and decorate basic cakes and biscuits	7772	3
Prepare and serve spirits and liqueurs	7773	4
Prepare, cook and serve food in the restaurant	7774	5
Maintain the food counter service	7775	5
Maintain the table service	7776	5
Maintain the vending machine service	7777	4
Maintain the drink service	7778	5
Supervise and maintain beverage storage	7779	5
Supervise the running of a function	7780	5
Maintain external areas	7781	4
Analyse a business and determine the way it functions	7782	4
Communicate in a business environment	7784	4
Function in a business environment	7785	3
Operate a Computer	7786	3
Sell products or services	7787	5
Process payments	7788	5
Provide Customer Service	7789	4
Process incoming and outgoing telephone calls	7790	3

Display cultural awareness in dealing with customers and colleagues	7791	4
Describe layout, services and facilities of the organisation	7793	2
Communicate verbally	7794	3
Maintain a secure working environment	7796	3
Maintain a safe working environment	7799	2
Maintain health, hygiene and a professional appearance	7800	1
Describe the sectors of the Hospitality, Travel and Tourism Industries	7801	2
Prepare and cook basic egg dishes	7802	2
Prepare and cook basic pasta dishes	7805	2
Prepare and present food for cold presentation	7806	3
Prepare and cook basic shellfish dishes	7807	2
Prepare and cook vegetables for basic hot and cold dishes	7808	2
Prepare and cook starch	7810	2
Prepare and cook basic vegetable protein dishes	7811	2
Perform basic calculations	7812	2
Identify work opportunities	7813	2
Apply for a job or work experience placement	7815	3
Cook-chill foods	7817	3
Conduct on-the-job coaching	7818	5
Cook-freeze foods	7819	3
Operate a payment point and process payments	7820	3
Develop self within the job role	7821	4
Prepare written communications	7822	4
Provide cook-freeze or cook-chill food service to clients	7823	3
Source information about self-employment opportunities	7827	4
Handle and record refunds	7829	3
Produce complex hot and cold desserts	7830	5
Produce sauces, fillings and coatings for desserts	7831	5
Prepare, cook and finish hot and cold sauces and dressings	7832	4
Prepare and process complex sponges and cake products	7833	5
Prepare, process and finish pastillage, marzipan product and decorative icings	7835	6
Monitor customer satisfaction	7836	4
Prepare and process complex fermented dough products	7837	6
Prepare and produce complex pastry products	7838	5

Maintain the receipt, storage and issue of goods	7839	4
Plan staff training and development in own area of responsibility	7841	4
Prepare, cook and finish fresh pasta dishes	7842	3
Maintain food production operations	7843	5
Contribute to the identification of short term supply needs	7844	4
Maintain the cleaning programme for kitchen areas and equipment	7845	5
Maintain the cleaning programme for own area of responsibility	7846	4
Maintain and promote food hygiene in the kitchen	7847	5
Manage the induction of new staff	7848	5
Develop and implement new recipes and menus	7850	5
Audit Financial Procedures/ Conduct Night Audit	7852	4
Prepare and cook complex shellfish dishes	7853	5
Provide First Aid	7854	4
Deliver Group Training	7856	5
Manage information flow	7857	6
Maintain supply levels	7858	5
Lead and manage teams of people	7859	6
Introduce new staff to the workplace	7860	3
Gather and present evidence in a hearing	7861	5
Prepare, process and finish chocolate coatings and couverture based products	7862	6
Manage staff development	7863	5
Process and finish sugar based products	7864	6
Improve service to customers	7865	5
Plan, organise and monitor work in own area of responsibility	7866	5
Assess the learner	7867	5
Monitor and maintain health, safety and security	7868	5
Maintain a preventative maintainance programme	7869	4
Start up and manage a small business	7871	7
Chair a hearing	7872	6
Manage one's own development	7873	4
Contribute to the provision of required staff	7874	6
Support and guide the learner	7875	4
Conduct on-the-Job-Training	7876	5
Plan, implement and evaluate sales development activities	7877	5
Prepare and Maintain Financial Records and Statements	7878	5

Analyse Training Needs and Develop Training Programmes	7879	6
Prepare, implement, manage and control budgets	7880	6
Manage workplace diversity	7881	6
Manage Payroll Records	7882	5
Manage workplace relations	7883	5
Control and order stock	7884	5
Research and update the legal knowledge required for business compliance	7885	5
Develop and Implement A Business Plan	7886	5
Develop and Manage Marketing Plans and Strategies	7887	6
Monitor staff performance	7888	6
Manage quality in the organisation	7889	6
Demonstrate knowledge of South Africa as a travel destination	7944	5
Oversee arrival and departure of customers	8551	4
Contribute to information distribution regarding HIV/AIDS in the workplace	8555	4
Interact orally and in writing in the workplace	8556	4
Collate, understand and communicate workplace data	8558	4
Demonstrate an understanding of societal values and ethics	8612	4
Organise oneself in the workplace	8618	2
Apply workplace communication skills	8647	5
Analyse and communicate workplace data	8662	5
Plan and conduct a research project	8663	5
Examine social features as pertaining to the workplace	8664	5
Implement policies regarding HIV/AIDS in the workplace	9224	5
Analyse external factors influencing people who have special needs	9242	5
Monitor occupational health & safety	9243	4
Plan and conduct meetings	9244	4
Identify `at risk` individuals	9262	4
Councel others for incapacity or poor work performance	9263	5
Deal with grievances	9264	5
Develop and maintain a staff roster	9265	4
Conduct an integrative project in the workplace	10993	5
Prepare and clear areas for table service	14577	2
Handle and store food	14754	3
Maintain effective working relationships with other members of staff	11235	3
Prepare and cook basic fruit dishes	7809	2

Understand Food Operations	FS34	5
Apply knowledge of statistics and probability to critically interrogate and effectively communicate findings on life related problems	9015	4
Represent analyse and calculate shape and motion in 2-and 3-dimensional space in different contexts	9016	4
Use mathematics to investigate and monitor the financial aspects of personal, business, national and international issues	7468	4
Accommodate audience and context needs in oral/signed communication	119472	3
Interpret and use information from texts	119457	3
Use language and communication in occupational learning programmes	119467	3
Write/present/sign texts for a range of communicative contexts	119465	3
Engage in sustained oral/signed communication and evaluate spoken/signed texts	119462	4
Read/view, analyse and respond to a variety of texts	119469	4
Use language and communication in occupational learning programmes	119471	4
Write/present/sign for a wide range of contexts	119459	4

Please be advised of the following conditions:

1. Valid Registration as a Cathsseta Assessor is from 20 January 2010 to 31 January 2017, or until the expiry date

of the Qualifications and Unit Standards.

2. Request for extension of assessment scope or registration period must be submitted to Cathsseta ETQA for consideration.

The details contained in this notification are according to the current specification on the Cathsseta database.

Kind Regards

ETQA Manager Tel: 011 217 0600

ebrahim@Cathsseta.org.za