



Limpopo Chefs Academy

NOTICE OF RE-ASSESSMENT

This serves as confirmation, that the below Candidate is hereby timeously informed of the below re-assessment to prove competency:

Candidate Full Names and Surname:	Refilwe Mosiane
Date of Notice:	Tuesday '09 November 2021
Qualification:	OCG Qualification
Re-assessment on:	Mid-Year Summative Assessment Theory Exam
Date missed / Failed / Late Submission:	28 May 2021
Reason for re-assessment:	Theory exam failed with less than 60%: _____
Charged to account:	R650.00 - Theory exam missed without a sick note / failed / late
Date and Time of Re-assessment:	Refer to weekly roster sent via Whatsapp

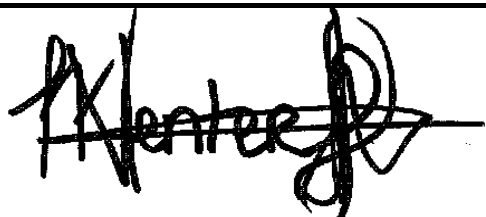
Please Note the following:

Test
During a test, the Candidate's core theoretical knowledge, in respect of the above mentioned unit, will be assessed in accordance with the relevant Accreditation body's requirements, without the use of unapproved resources, to assist in completing the test.
Task
By submitting a task, the Candidate's core theoretical knowledge in respect of the above mentioned unit, will be assessed in accordance with the relevant Accreditation body's requirements, with the use of learner guides and internet sources, to prove competency. By submitting a task the Candidate agrees to adhere to Limpopo Chefs Academy's Plagiarism Policy. The Candidate hereby declares, that all work is his/her own work. Any information sourced for this document, has to be referenced, in accordance to Limpopo Chefs Academy's Plagiarism Policy. Please refer to signed Plagiarism Policy as part of the Induction Booklet.
Skills / Cooking Class Assessment Summary
Uniform & Equipment - Clean White Long-sleeve, Chefs Jacket, Chef Pants, Apron, Safety shoes, Skull cap, Name badge, Neck tie, 2 x Cloths, Lighter, Tasting Spoon, Full knife set and clean Toolbox
Personal Hygiene - Clean shaven, No make-up, No jewellery, Hair neat, Hair tied back, Nails Short & clean, No Body Odour
Professionalism - Respect for Authority, Time Management
Food Safety - Use of equipment, General station cleanliness, following of SOP's (Standard Operating Procedures) in the assessment environment.
Menu / Costing - Cost, cook, prepare and finish / present various menu items / dishes as stipulated in the relative assessment criteria.
Please note regarding Skills / Cooking classes: Your lecturer will discuss with you, in detail, all the outcomes you will be assessed on.

I, **Refilwe Mosiane** hereby agree & accept that the notice of reassessment has been explained to me and that I am prepared for the reassessment as stipulated above.

Candidate Name & Surname:
Refilwe Mosiane
Candidate Signature



Assessor Name & Surname:
Chef Marco Venter

Assessor Signature