



Maldives National Skills Development Authority



National Competency Standard for Commercial Cookery

Standard Code: TOU03S18V3

**Qualification Name: National Certificate IV in Commercial Cookery
Qualification Code: TOU03SQ2L418**

PREFACE

Technical and Vocational Education and Training (TVET) Authority was established with the vision to develop a TVET system in the Maldives that is demand driven, accessible, beneficiary financed and quality assured, to meet the needs of society for stability and economic growth, the needs of Enterprise for a skilled and reliable workforce, the need of young people for decent jobs and the needs of workers for continuous mastery of new technology.

TVET system in the Maldives flourished with the Employment Skills Training Project (ESTP) funded by ADB with the objective of increasing the number of Maldivians, actively participating in the labour force, employed and self-employed. The Project supported expansion of demand driven employment-oriented skills training in priority occupations and to improve the capacity to develop and deliver Competency Based Skill Training (CBST). The project supported delivery of CBST programs to satisfy employer demand-driven needs. The National Competency Standards (NCS) provide the base for this training. Currently CBST is offered for five key sectors in the Maldives: Tourism, Fisheries and Agriculture, Transport, Construction and the Social sectors. These sectors are included as priority sectors that play a vital role in the continued economic growth of the country.

The NCS are developed in consultation with Employment Sector Councils representing employers. They are designed using a consensus format endorsed by the Maldives Qualifications Authority (MQA) to maintain uniformity of approach and the consistency of content amongst occupations. This single format also simplifies benchmarking the NCS against relevant regional and international standards. NCS specify the standards of performance of a competent worker and the various contexts in which the work may take place. NCS also describes the knowledge, skills and attitudes required in a particular occupation. They provide explicit advice to assessors and employers regarding the knowledge, skills and attitudes to be demonstrated by the candidates seeking formal recognition for the competency acquired following training or through work experience. By sharing this information, all participants in the training process have the same understanding of the training required and the standard to be reached for certification. Certification also becomes portable and can be recognized by other employers and in other countries with similar standards. NCS are the foundation for the implementation of the TVET system in Maldives. They ensure that all skills, regardless of where or how they were developed can be assessed and recognized. They also form the foundation for certifying skills in the Maldives National Qualification Framework (MNQF).

KEY FOR CODING

Coding Competency Standards and Related Materials

DESCRIPTION	REPRESENTED BY
Industry Sector as per ESC (Three letters)	Construction Sector (CON) Fisheries and Agriculture Sector (FNA) Transport sector (TRN) Tourism Sector (TOU) Social Sector (SOC) Foundation (FOU)
Competency Standard	S
Occupation within an industry Sector	Two digits 01-99
Unit	U
Common Competency	1
Core Competency	2
Optional/ Elective Competency	3
Assessment Resources Materials	A
Learning Resources Materials	L
Curricula	C
Qualification	Q1, Q2 etc
MNQF level of Qualification	L1, L2 etc
Version Number	V1, V2 etc
Year of endorsement of standard, qualification	By two digits Example- 07

1. Endorsement Application for Qualification 01**2. NATIONAL CERTIFICATE III IN FOOD PREPARATION****3. Qualification code:**

TOU03SQ1L318

Total Number of Credits: 48**4. Purpose of the qualification**

This qualification targets those who wish to work in the food preparation industry. It includes technical skills and knowledge required to prepare a variety of dishes following standard recipes.

5. Regulations for the qualification

National Certificate III in Food Preparation Qualification will be awarded to those who are competent in unit
1+2+3+4+5+6+7+8+9+10+11

6. Schedule of Units

Unit Title	Unit Title	Code
1	Develop tourism industry knowledge	TOU03S1U01V3
2	Observe personal and work place hygiene practices	TOU03S1U02V3
3	Practice effective workplace communication	TOU03S1U03V3
4	Provide first aid	TOU03S1U04V3
5	Use hygienic practices for food safety	TOU03S1U05V3
6	Clean and maintain kitchen premises	TOU03S1U06V3
7	Use basic methods of cookery	TOU03S1U07V3
8	Prepare sandwiches	TOU03S1U08V3
9	Prepare appetisers and salads	TOU03S1U09V3
10	Prepare vegetables and eggs dishes	TOU03S1U10V3
11	Prepare stocks, sauces and soups	TOU03S1U11V3

7. Accreditation requirements

The training and assessment leading to recognition of skills must be undertaken in a real or very closely simulated workplace environment.

8. Recommended sequencing of units

As appearing under the section 06

1. Endorsement Application for Qualification 02

2. NATIONAL CERTIFICATE IV IN FOOD PREPARATION

3. Qualification code:

TOU03SQ2L418

Total Number of Credits: 168**4. Purpose of the qualification**

This qualification targets those who wish to work in the food preparation industry. It includes technical skills and knowledge required to prepare a variety of dishes following standard recipes.

5. Regulations for the qualification

National Certificate IV in Food Preparation Qualification will be awarded to those who are competent in unit
1+2+3+4+5+6+7+8+9+10+11+12+13+14+15+
16+17+18+19+20+21+22+23+24+25+26

6. Schedule of Units

Unit No.	Unit Title	Code
1	Develop tourism industry knowledge	TOU03S1U01V3
2	Observe personal and work place hygiene practices	TOU03S1U02V3
3	Practice effective workplace communication	TOU03S1U03V3
4	Provide first aid	TOU03S1U04V3
5	Use hygienic practices for food safety	TOU03S1U05V3
6	Clean and maintain kitchen premises	TOU03S1U06V3
7	Use basic cooking methods	TOU03S1U07V3
8	Prepare sandwiches	TOU03S1U08V3
9	Prepare appetizers and salads	TOU03S1U09V3
10	Prepare vegetable, fruit, eggs and farinaceous dishes	TOU03S1U10V3
11	Prepare stock, sauces and soups	TOU03S1U11V3
12	Select, prepare and cook meat	TOU03S2U12V3
13	Prepare and cook poultry	TOU03S2U13V3
14	Prepare and cook seafood dishes	TOU03S2U14V3
15	Produce cakes, pastries and breads	TOU03S2U15V3
16	Produce desserts	TOU03S2U16V3
17	Produce and serve food for buffets	TOU03S2U17V3
18	Present food	TOU03S2U18V3
19	Receive and store stock	TOU03S2U19V3

20	Plan and cost basic menus	TOU03S2U20V3
21	Coach others in job skills	TOU03S2U21V3
22	Monitor work operations	TOU03S2U22V3
23	Provide work skill instruction	TOU03S2U23V3
24	Participate in environmentally sustainable work practices	TOU03S2U24V3
25	Manage diversity in the workplace	TOU03S2U25V3
26	Practice career professionalism	TOU03S2U26V3
7. Accreditation requirements	The training and assessment leading to recognition of skills must be undertaken in a real or very closely simulated workplace environment.	
8. Recommended sequencing of units	As appearing under the section 06	

UNIT DETAILS

Unit No.	Unit Title	Code	Level	No of credits
1	Develop tourism industry knowledge	TOU03S1U01V3	3	3
2	Observe personal and work place hygiene practices	TOU03S1U02V3	3	3
3	Practice effective workplace communication	TOU03S1U03V3	3	3
4	Provide first aid	TOU03S1U04V3	3	3
5	Use hygienic practices for food safety	TOU03S1U05V3	3	3
6	Clean and maintain kitchen premises	TOU03S1U06V3	3	3
7	Use basic methods of cookery	TOU03S1U07V3	3	6
8	Prepare sandwiches	TOU03S1U08V3	3	6
9	Prepare appetisers and salads	TOU03S1U09V3	3	6
10	Prepare vegetables, fruits and eggs and farinaceous dishes	TOU03S1U10V3	3	6
11	Prepare stocks, sauces and soups	TOU03S1U11V3	3	6
12	Select, prepare and cook meat	TOU03S2U12V3	4	9
13	Prepare and cook poultry	TOU03S2U13V3	4	9
14	Prepare and cook seafood	TOU03S2U14V3	4	9
15	Produce cakes, pastries and breads	TOU03S2U15V3	4	9
16	Produce desserts	TOU03S2U16V3	4	9
17	Produce and serve food for buffets	TOU03S2U17V3	4	9
18	Present food	TOU03S2U18V3	4	9
19	Receive and store stock	TOU03S2U19V3	4	9
20	Plan and cost basic menus	TOU03S2U20V3	4	9
21	Coach others in job skills	TOU03S2U21V3	4	9
22	Monitor work operations	TOU03S2U22V3	4	6
23	Provide work skill instruction	TOU03S2U23V3	4	6
24	Participate in environmentally sustainable work practices	TOU03S2U24V3	4	6
25	Manage diversity in the workplace	TOU03S2U25V3	4	6
26	Practice career professionalism	TOU03S2U26V3	4	6

Packaging of National Qualifications:

National Certificate III in Food Preparation will be awarded to those who are competent in units 1+2+3+4+5+6+7+8+9+10+11

Qualification Code:

TOU03SQ1L318

National Certificate IV in Food Preparation will be awarded to those who are competent in units 1+2+3+4+5+6+7+8+9+10+11+12+13+14+15+16+17+18+19+20+21+22+23+24+25+26

Qualification Code:

TOU03SQ2L418

Unit No	Unit Title
1.	Develop tourism industry knowledge
2.	Observe personal and work place hygiene practices
3.	Practice effective workplace communication
4.	Provide first aid
5.	Use hygienic practices for food safety
6.	Clean and maintain kitchen premises
7.	Use basic cooking methods
8.	Prepare sandwiches
9.	Prepare appetisers and salads
10.	Prepare vegetables, fruits eggs and farinaceous dishes
11.	Prepare stocks, sauces and soups
12.	Select, prepare and cook meat
13.	Prepare and cook poultry
14.	Prepare and cook seafood
15.	Produce cakes, pastries and breads
16.	Produce desserts
17.	Produce and serve food for buffets
18.	Present food
19.	Receive and store stock
20.	Plan and cost basic menus
21.	Coach others in job skills
22.	Monitor work operations
23.	Provide work skill instruction
24.	Participate in environmentally sustainable work practices
25.	Manage diversity in the workplace
26.	Practice career professionalism

BRIEF DESCRIPTION OF THE CURRENT AND FUTURE CONDITIONS IN THE SECTOR:

This qualification provides the basic skills and knowledge required for entry level workers in the food processing industries. It focuses on a defined and limited range of food preparation and cookery skills to prepare industry standard food and menu items.

Participants who complete this course should be able to prepare sandwiches, appetizers, salads, stocks and sauces according to recipe. And should also be able to prepare dishes from vegetable, seafood, poultry and game and meat and present the food to industrial standard

DESCRIPTION OF THE WORK AND WORKING CONDITIONS:

The competencies were determined based on the analysis of the tasks expected to be performed by an entry level chef under the close supervision and guidance of a head chef. The task analysis was based on the existing documents prepared among the experts in the industry and on the advice of the experts in the field of Chef training in Maldives. Competency standards used for similar type of training in other countries were also examined.

FOOD PREPERATION

Unit 01