



Maldives National Skills Development Authority



National Competency Standard for Pastry and Bakery

Standard Code: TOU02S17V2

Qualification Name: National Certificate IV in Pastry and Bakery
Qualification Code: TOU02SQ1L417

KEY FOR CODING

Coding Competency Standards and Related Materials

Coding Competency Standards and Related Materials	
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 with in a 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

Endorsement Application for Qualification 01

1. NATIONAL CERTIFICATE III IN PASTRY AND BAKERY COMMIS

3. Qualification code: TOU02SQ1L317

Total Number of Credits: 40

4. Purpose of the qualification

The holders of this qualification are expected to work as Pastry and Bakery Commis mainly in a resort or a Bakery and will be working under the supervision of a chief pastry chef

5. Regulations for the qualification

National Certificate IV in Pastry and Bakery Commis 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

6. Schedule of Units

Unit Title	Unit Title	Code
1	Develop tourism industry knowledge	TOU02S1U01V2
2	Observe personal and workplace hygiene practices	TOU02S1U02V2
3	Practice occupational health and safety procedures	TOU02S1U03V2
4	Provide effective customer care	TOU02S1U04V2
5	Practice effective workplace communication	TOU02S1U05V2
6	Weigh and scale commodities for pastry and bakery products	TOU02S1U06V2
7	Prepare, tray up and handle baking of breads and pastry products	TOU02S1U07V2
8	Prepare creams, sauces, glazes and fillings	TOU02S1U08V2
9	Prepare and present short paste items	TOU02S1U09V2
10	Prepare and present choux paste items	TOU02S1U10V2
11	Prepare and present breads and yeast leavened items	TOU02S1U11V2
12	Prepare and present croissants, Danish and puff pastry items	TOU02S1U12V2
13	Prepare and present gateaux, tortes, cakes and sponge products	TOU02S1U13V2
14	Prepare and present (fruit based) desserts, pancakes and sweet omelets	TOU02S1U14V2
15	Prepare and present baked and steamed puddings	TOU02S1U15V2
16	Clean kitchen premises and equipment	TOU02S1U16V2

6. Accreditation requirements

The training provider should have a bakery or similar training facility to provide the trainees the hands-on experience related to this qualification

7. Recommended sequencing of units	As appearing under the section 06
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Endorsement Application for Qualification 02

1. NATIONAL CERTIFICATE IV IN PASTRY AND BAKERY COMMIS

3. Qualification code: TOU02SQ1L417		Total Number of Credits: 200
4. Purpose of the qualification		
The holders of this qualification are expected to work as Pastry and Bakery Commis mainly in a resort or a Bakery and will be working under the supervision of a chief pastry chef		
5. Regulations for the qualification		National Certificate IV in Pastry and Bakery Commis 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+27+28+29+30+31
6. Schedule of Units		
Unit No.	Unit Title	Code
1	Develop tourism industry knowledge	TOU02S1U01V2
2	Observe personal and workplace hygiene practices	TOU02S1U02V2
3	Practice occupational health and safety procedures	TOU02S1U03V2
4	Provide effective customer care	TOU02S1U04V2
5	Practice effective workplace communication	TOU02S1U05V2
6	Weigh and scale commodities for pastry and bakery products	TOU02S1U06V2
7	Prepare, tray up and handle baking of breads and pastry products	TOU02S1U07V2
8	Prepare creams, sauces, glazes and fillings	TOU02S1U08V2
9	Prepare and present short paste items	TOU02S1U09V2
10	Prepare and present choux paste items	TOU02S1U10V2
11	Prepare and present breads and yeast leavened items	TOU02S1U11V2
12	Prepare and present croissants, Danish and puff pastry items	TOU02S1U12V2
13	Prepare and present gateaux, tortes, cakes and sponge products	TOU02S1U13V2
14	Prepare and present (fruit based) desserts, pancakes and sweet omelets	TOU02S1U14V2
15	Prepare and present baked and steamed puddings	TOU02S1U15V2
16	Clean kitchen premises and equipment	TOU02S1U16V2
17	Prepare and present mousses, charlottes and bavarois	TOU02S2U01V2
18	Prepare ice cream dishes	TOU02S2U02V2
19	Prepare and present meringue products	TOU02S2U03V2
20	Prepare and present petits fours	TOU02S2U04V2
21	Produce chocolate confectionery	TOU02S2U05V2
22	Design and produce sweet buffet showpieces	TOU02S2U06V2
23	Coach others in job skills	TOU02S2U07V2

24	Receiving and storing items	TOU02S2U08V2
25	Purchase goods	TOU02S2U09V2
26	Control stock	TOU02S2U10V2
27	Monitor work operations	TOU02S2U11V2
28	Provide work skill instruction	TOU02S2U12V2
29	Participate in environmentally sustainable work practices	TOU02S2U13V2
30	Manage diversity in the workplace	TOU02S2U14V2
31	Practice career professionalism	TOU02S2U15V2
6. Accreditation requirements		The training provider should have a bakery or similar training facility to provide the trainees hands-on experience related to this qualification
7. Recommended sequencing of units		As appearing under the section 06

UNITS DETAILS

Unit No	Unit Title	Code	Level	Credits
1	Develop tourism industry knowledge	TOU02S1U01V2	3	2
2	Observe personal and workplace hygiene practices	TOU02S1U02V2	3	2
3	Practice occupational health and safety procedures	TOU02S1U03V2	3	2

4	Provide effective customer care	TOU02S1U04V2	3	2
5	Practice effective workplace communication	TOU02S1U05V2	3	2
6	Weigh and scale commodities for pastry and bakery products	TOU02S1U06V2	3	1
7	Prepare, tray up and handle baking of breads and pastry products	TOU02S1U07V2	3	2
8	Prepare creams, sauces, glazes and fillings	TOU02S1U08V2	3	3
9	Prepare and present short paste items	TOU02S1U09V2	3	3
10	Prepare and present choux paste items	TOU02S1U10V2	3	3
11	Prepare and present breads and yeast leavened items	TOU02S1U11V2	3	3
12	Prepare and present croissants, Danish and puff pastry items	TOU02S1U12V2	3	3
13	Prepare and present gateaux, tortes, cakes and sponge products	TOU02S1U13V2	3	3
14	Prepare and present (fruit based) desserts, pancakes and sweet omelets	TOU02S1U14V2	3	3
15	Prepare and present baked and steamed puddings	TOU02S1U15V2	3	3
16	Clean kitchen premises and equipment	TOU02S1U16V2	3	3
17	Prepare and present mousses, charlottes and bavarois	TOU02S2U01V2	4	12
18	Prepare ice cream dishes	TOU02S2U02V2	4	12
19	Prepare and present meringue products	TOU02S2U03V2	4	12
20	Prepare and present petits fours	TOU02S2U04V2	4	12
21	Produce chocolate confectionery	TOU02S2U05V2	4	12
22	Design and produce sweet buffet showpieces	TOU02S2U06V2	4	12
23	Coach others in job skills	TOU02S2U07V2	4	15
24	Receiving and storing items	TOU02S2U08V2	4	9
25	Purchase goods	TOU02S2U09V2	4	9
26	Control stock	TOU02S2U10V2	4	12
27	Monitor work operations	TOU02S2U11V2	4	9
28	Provide work skill instruction	TOU02S2U12V2	4	9
29	Participate in environmentally sustainable work practices	TOU02S2U13V2	4	9
30	Manage diversity in the workplace	TOU02S2U14V2	4	7
31	Practice career professionalism	TOU02S2U15V2	4	9

Packaging of National Qualifications:

National Certificate III in Pastry and Bakery Commis 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

Qualification Code: TOU02SQ1L317

National Certificate IV in Pastry and Bakery Commis 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+27+28+29+30+
31

Qualification Code: TOU02SQ1L317

Competency Standard for

PASTRY & BAKERY CHEF

1.	Develop tourism industry knowledge
2.	Observe personal and workplace hygiene practices
3.	Practice occupational health and safety procedures

4.	Provide effective customer care
5.	Practice effective workplace communication
6.	Weigh and scale commodities for pastry and bakery products
7.	Prepare, tray up and handle baking of breads and pastry products
8.	Prepare creams, sauces, glazes and fillings
9.	Prepare and present short paste items
10.	Prepare and present choux paste items
11.	Prepare and present breads and yeast leavened items
12.	Prepare and present croissants, Danish and puff pastry items
13.	Prepare and present gateaux, tortes, cakes and sponge products
14.	Prepare and present (fruit based) desserts, pancakes and sweet omelets
15.	Prepare and present baked and steamed puddings
16.	Clean kitchen premises and equipment
17.	Prepare and present mousses, charlottes and bavarois
18.	Prepare ice cream dishes
19.	Prepare and present meringue products
20.	Prepare and present petits fours
21.	Produce chocolate confectionery
22.	Design and produce sweet buffet showpieces
23.	Coach others in job skills
24.	Receiving and storing items
25.	Purchase goods
26.	Control stock
27.	Monitor work operations
28.	Provide work skill instruction
29.	Participate in environmentally sustainable work practices
30.	Manage diversity in the workplace
31.	Practice career professionalism

Description of a PASTRY AND BAKERY

A pastry commis who completes this training will be working in a resort under close supervision of chief pastry chef. Participants who complete this course should be able to prepare and bakes cakes, cookies, pies, puddings, or desserts, according to recipe: Measures ingredients, using measuring cups and spoons. And also mix ingredients to form dough or batter, using electric mixer or beats and stirs ingredients by hand. Shape dough for cookies, pies, and fancy pastries, using pie dough roller and cookie cutters or by hand.