



ASSISTANT CHEF

HSP/AssChf/2/0022

Programme Name

Skills programme and Training Certificate in Assistant Chef, NQF Level 2, SAQA ID HSP/AssChf/2/0022, 55 Credits.

Programme Purpose

- The purpose of this programme is to develop learners in a variety of personal, organisational and vocational skills in order to fulfil the function of an assistant Chef.

Workplace Requirements

- Must be working as an assistant chef
- Work in an environment which is restaurants, hotels, cafes and coffee shops
- Access to a kitchen and equipment
- Access to telephone
- Access to customers

Programme Description

Each person that will successfully achieve this programme will be able to:

- Assisting in a carvery and buffet service, operating a PC and handle and maintain knives.
- Basic food preparation skills such as cooking pasta, fish, meat and eggs are also covered.
- Safety and security in the working environment is developed, as well as telephone skills, maintaining personal and kitchen hygiene and internal relationships within the organization.
- Developing oneself to view this programme as an entry point to a further career in hospitality.

Target group

- This skills programme is suitable for people working as a chef assistant in a variety of hospitality situations such as restaurants, hotels, cafes and coffee shops.
- Suitable for learners who prepare basic dishes using fresh ingredients.

Entry Requirements

- Learners do not require any prior learning, but a minimum of NQF level 2 literacy and numeracy is recommended. This skills programme is an entry level programme into hospitality.

Programme Outcomes

On completion of this Skills Programme, the learner will be able to:

- Provide customer service.
- Process incoming and outgoing telephone calls.
- Maintain effective relationships with other members of staff.
- Describe the layout, services and facilities of the organisation.
- Maintain as safe and secure working environment.
- Maintain health, hygiene and a professional appearance.
- Develop self within the job role.
- Maintain hygiene in food preparation, cooking and storage areas.
- Handle and maintain knives.
- Prepare and cook basic meat, poultry, game or offal dishes.
- Prepare and cook basic fish, pasta and fruit dishes.
- Prepare and cook basic cold and hot desserts as well as basic sauces and soups.
- Prepare and cook vegetables for basic hot dishes and salads.
- Prepare and cook starch.
- Clean food production areas, equipment and utensils.

Structure of the programme

The Skills Programme in Assistant Chef consists of:

- Classroom based learning
- On-the-job learning
- Assessment

Duration of the Programme

- Programme: 20 Days
- Training Days: 10 Days
- Assessment Days: 10 Days

Number of learners per class: Minimum 15



Programme Roll-Out:

Unit Standard Code	Unit standard Title	Level	Credits
7800	Maintain health, hygiene and professional appearance	2	1
7793	Describe layout, services and facilities of the organisation	2	1
7799	Maintain a safe working environment	2	2
7796	Maintain a secure working environment	3	1
7748	Handle and store food	2	2
7816	Clean food production areas, equipment and utensils	2	4
7705	Handle and maintain knives	2	2
7637	Maintain hygiene in food preparation, cooking & storage areas	3	2
7754	Prepare and cook basic fish dishes	3	3
7757	Prepare and cook basic sauces and soups	3	4
7728	Prepare and cook basic meat, poultry, game or offal dishes	4	8
7660	Prepare vegetables for hot and cold dishes	2	2
7810	Prepare and cook starch	2	1
7755	Prepare and cook basic cold and hot desserts	4	4
7809	Prepare and cook basic fruit dishes	2	1
7802	Prepare and cook basic egg dishes	2	2
7805	Prepare and cook basic pasta dishes	2	2
7745	Provide a carvery / buffet service	3	2
7792	Maintain Data in a Computer System	2	4
7790	Process incoming and outgoing telephone calls	3	3
7821	Develop Self within The Job Role	4	3
11235	Maintain effective working relationships with other members of staff	3	1
Total Credits			55