



# COOK FAST FOOD

HSP/CkFstF/2/0020

## Programme Name

Skills programme and Training Certificate in Cook Fast Food, NQF Level 2, SAQA ID HSP/CkFstF/2/0020, 30 Credits.

## Programme Purpose

- This purpose of this programme is to equip learners with a variety of personal, organisational and vocational skills in order to fulfil the function of a Cook - Fast Food.

## Workplace Requirements

- Working as fast food cooks in variety of hospitality situations such as restaurants, hotels, cafes and coffee shops.
- Suitable for learners working in fast food operations.

## Programme Description

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

- Skills developed include providing a table and drink service, assisting in a carvery and buffet service, and providing a wine service.
- Safety and security in the working environment is developed, as well as performing basic calculations, maintaining customer service and internal relationships within the organisation, and developing one-self 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 fast food cooks in variety of hospitality situations such as restaurants, hotels, cafes and coffee shops.

## 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:

- Understand the organisation
- Health, hygiene and appearance
- A safe environment
- A secure environment
- Providing customer service
- Maintaining hygiene in food preparation, cooking & storage areas
- Handling and maintaining knives
- Preparing and cooking battered fish and chipped potatoes
- Preparing and grilling food
- Preparing, cooking and presenting coated chicken

## Structure of the programme

The Skills Programme in Cook Fast Food consists of:

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

## Duration of the Programme

- Programme: 15 Days
- Training Days: 10 Days
- Assessment Days: 5 Days

Number of learners per class: Minimum 15

## Programme Roll-Out:

Unit Standard Code	Unit standard Title	Level	Credits
7793	Describe layout, services and facilities of the organisation	2	1
7796	Maintain a secure working environment	3	1
7799	Maintain a safe working environment	2	2
7800	Maintain health, hygiene and a professional appearance	2	1
7637	Maintain hygiene in food preparation, cooking and storage	3	2
7665	Prepare and grill food	2	1
7678	Prepare and cook battered fish and chipped potatoes	2	1
7705	Handle and maintain knives	2	2
7741	Prepare, cook and present coated chicken	2	2
<b>ADDITIONAL UNIT STANDARD</b>			
7789	Provide Customer Service	4	8
7733	Prepare and clear areas for take-away service	2	1
7761	Provide a counter service	3	2
7763	Provide a take-away service	3	2
7732	Prepare and clear areas for counter service	2	1
7820	Operate a payment point and process payments	3	3
<b>Total Credits</b>			<b>30</b>