



SAQA ID: 14111	Training Days: 19	E-Learning Days: NA
NQF Level: 4	Assessment Days: 20	Workplace Experience: 10 Months
Credits: 149	Total Contact Days: 39	Self-Study Days: 10 Days
Description:	This qualification has been developed for professionals in the food preparation industry (hospitality). It brings together elements of food and drink preparation as well as supervision.	
Structure	<ul style="list-style-type: none"> ➤ Classroom based learning ➤ On-the-job learning ➤ Coaching/Mentoring ➤ Assessment 	
Purpose	This qualification will professionalise the industry and is applicable to all sectors, from small restaurants to large-scale hotels. The qualification provides articulation with Gaming, Travel and other Tourism industries.	
Target Group	<ul style="list-style-type: none"> ➤ This certificate programme is suitable for people who has already worked as a cook / chef and want to upgrade their cook status to a Professional chef. 	
Entry Requirements	<ul style="list-style-type: none"> ➤ It is assumed that a National Certificate or equivalent has been obtained by the candidate at level 4. ➤ Competent in Communication and Mathematical Literacy ➤ Matric 	
Workplace Requirements	<ul style="list-style-type: none"> ➤ Hotel / Canteen Full Kitchen Environment with equipment ➤ Access to stock taking and storing of food ➤ Access to food preparation ➤ Access to customers 	
Outcomes	<p>On completion of this qualification, the learner will be able to:</p> <ul style="list-style-type: none"> ➤ Prepare, Produce and present different food items (peel, cook and garnish food for different food service methods i.e. Buffet a la Carte etc. ➤ Prepare food for different menu item from starter, main course and desert following organisational standards. ➤ Prepare food for small and large groups (handling of big functions and small functions. ➤ Ordering, receipt, storage and issue of goods ➤ Maintain personal and general hygiene in the kitchen (follow organisational procedures and OHS procedures) ➤ Communication in writing and orally, with internal and external customers. ➤ Handle of different knives and their purposes. ➤ Food Cost (order only what you need, ways of keeping food cost down) ➤ Creating a C.V and preparation for an interview ➤ On the job coaching and staff development (Mentor, coach and train your staff) 	

Programme Roll-Out:				
Type	Unit Standard	Unit standard Title	Level	Credits
Module 1 & 2: Office Management (4 days training and 4 days' assessment)				
Core	7793	Describe layout, services and facilities of the organisation	2	1
Core	7801	Describe the sectors of the hospitality, travel and tourism industries	2	2
Core	7796	Maintain a secure working environment	3	1
Core	7799	Maintain a safe working environment	2	2
Fundamental	7800	Maintain health, hygiene and professional appearance	2	1
Fundamental	7789	Provide customer service	4	8
Fundamental	7791	Display cultural awareness in dealing with customers and colleagues	4	4
Fundamental	11235	Maintain effective working relationships with other members or staff	3	1
Fundamental	7790	Process incoming and outgoing telephone calls	3	3
Fundamental	7794	Communicate verbally	3	8
Fundamental	7822	Prepare written communication	4	3
Module 3 & 4: Food Preparation (8 days training and 8 days' assessment)				
Core	7705	Handle and maintain knives	2	2
Core	7717	Handle and maintain utensils and equipment	2	2
Core	7843	Maintain food production operations	5	6
Core	7816	Clean food production areas, equipment and utensils	2	4
Core	7847	Maintain and promote food hygiene in the kitchen	5	6
Core	7637	Maintain hygiene in food preparation, cooking and storage	3	2
Core	7743	Accept and store food deliveries	4	3
Core	14754	Handle and store food	3	1
Core	7748	Handle and store food	2	2
Core	7659	Prepare fruit for hot and cold dishes	2	1
Core	7660	Prepare vegetables for hot and cold dishes	2	2
Elective	7661	Prepare cold and hot sandwiches and rolls	2	2
Core	7757	Prepare and cook basic sauces and soups	3	4
Core	7728	Prepare and cook basic meat, poultry, game or offal dishes	4	8
Elective	7754	Prepare and cook basic fish dishes	3	3
Elective	7805	Prepare and cook basic pasta dishes	2	2
Elective	7810	Prepare and cook starch	2	1
Module 5 & 6: Kitchen Maintenance (4 days training and 4 days' assessment)				
Core	7749	Clean food production areas and equipment	2	3
Core	7751	Clean and store crockery and cutlery	2	1
Core	7845	Maintain the cleaning programme for kitchen areas and equipment	5	6
Core	7846	Maintain the cleaning programme for own area of responsibility	4	2
Core	7858	Maintain supply levels	5	10
Core	7839	Maintain the receipt, storage and issue of goods	4	5
Core	7851	Maintain Food Production Quality Control Systems, Procedures and Specifications	5	6
Fundamental	7812	Perform basic calculations	2	3
Fundamental	7854	Provide first aid	4	4
Module 7: Self-Management (10 days training and 10 days' assessment)				
Core	7818	Conduct on-the-job coaching	5	5
Core	7841	Plan staff training & development in own area of responsibility	4	6
Fundamental	7813	Identify work opportunities	2	2
Fundamental	7815	Apply for a job or experience placement	3	2
Elective	7827	Source information about self-employment opportunities	4	3
Core	7821	Develop oneself within the job role	4	3
Core	7873	Manage one's own development	4	3
Total Credits :: 149				