



THE
LEARNING
DEVELOPMENT
GROUP

Introduction

The accredited Skills Programme: Assistant Chef at an NQF level 2, is an entry level occupational programme for individuals working in different assistant chef roles where food is prepared, stored and served.

It will equip delegates with practical skills and knowledge to assist in carvery and buffet services, operate different food preparation equipment and handle and maintain knives. It also covers preparing foods such as meat, fish, pasta, vegetables and dessert. Additional subject areas such as health and hygiene, maintaining a safe and secure working environment and describing the layout, services and facilities of an establishment are an important component of the curriculum.

Target Audience

This programme is suitable for any individual entering the hospitality industry as an Assistant Chef in a restaurant, hotel or café environment.

It is aimed primarily at assistant chefs who prepare and cook a range of foods using fresh ingredients.

Entry Requirements

There is open access to this Skills Programme but delegates should be competent in Communication and Mathematical Literacy at NQF Level 2.

Additional Requirements

- You will need to be working as an Assistant Chef in a restaurant, hotel, café or coffee shop environment to complete the practical components of the programme.
- Access to a kitchen and equipment, telephone and customers.
- Access to a workplace mentor.
- Access to a PC, software and the internet.

Hospitality & Tourism

Assistant Chef

CATHSSETA Statement of Results

SP ID: HSP/AssChf/2/0022

NQF Level: 2

Credits: 55

Course Delivery & Assessment

We use a blend of inclass and virtual interactive learning, workplace learning, coaching and mentoring, theoretical assessment, practical workplace observation and self-study to embed skills.

You will need to:

- Attend all sessions.
- Complete practical workplace experiential learning and assignments.
- Demonstrate theoretical and practical understanding of programme content.
- Compile and submit a Portfolio of Evidence (PoE).

To receive your Statement Of Results, Assistant Chef, you will need to compile, submit and be found competent on a Portfolio of Evidence (PoE).

Learning Outcomes

By the end of the Skills Programme, you will be able to:

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





Course Content

SP: Assistant Chef

Accreditation Body: CATHSSETA

| SETA Skills Programme ID: HSP/AssChf/2/0022

| NQF Level: 2 | Credits: 55



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Module 1: The Working Environment

- Maintain health, hygiene and professional appearance
- Describe layout, services and facilities of an organisation
- Maintain a safe working environment
- Maintain a secure working environment

Module 2: Introduction to the Kitchen Environment

- Handle and store food
- Clean food production area, equipment and utensils
- Handle and maintain knives
- Maintain hygiene in food preparation, cooking and storage

Module 3: Basic Food Preparation 1

- Prepare and cook basic fish dishes
- Prepare and cook basic sauces and soups
- Prepare and cook basic meat, poultry, game or offal dishes
- Prepare vegetables for hot and cold dishes
- Prepare and cook starch

Module 4: Basic Food Preparation 2

- Prepare and cook basic cold and hot desserts
- Prepare and cook basic fruit dishes
- Prepare and cook basic egg dishes
- Prepare and cook basic pasta dishes
- Provide a carvery / buffet service

Module 5: Self Development

- Maintain data in a computer system
- Process incoming and outgoing telephone calls
- Develop self within the job role
- Maintain effective working relationships with other members of staff

Our Accredited Organisations



FACULTY
TRAINING
INSTITUTE



Siyangqoba

