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CBT Curriculum
National Vocational Certificate Level 3

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Introduction

Description of the training programme for CHEF DE PARTIE

Chefs de Partie are responsible for running a section in a traditional kitchen. While specific duties vary depending on the type of establishment, the duties of Chefs de Partie will include preparing, cooking and presenting complex dishes that involve several stages. Chefs de Partie are also responsible for teams of cooks and trainees.

Purpose of the training programme

The Hospitality Chef de Partie programme is to engage young people with a programme of development that will provide them with the knowledge, skills and understanding to start this career in Pakistan. The programme has been developed to address specific issues, such as the national, regional and local cultures, the manpower availability within the country, and meeting and exceeding the needs and expectations of their customers.

Overall objectives of training programme

The overall objectives of the Chef de Partie training programme are:

- Managing a kitchen section
- Selecting tools and equipment used to prepare, cook and present complex dishes
- Weighing and measuring ingredients accurately according to recipes
- Sequencing the different stages of preparation and cooking
- Preparing and cooking complex dishes as required by customers' orders
- Checking the quality of food before, during and after preparation and cooking
- Working hygienically and safely.

Competencies to be gained after completion of course

At the end of the course, the trainee must have attained the following competencies:

- Master complex food preparation and cooking processes and culinary techniques
- Lead a kitchen team
- Understand and apply nutritional, economic and ecological requirements
- Supervise the application of food safety and hygiene regulations
- Co-ordinate the operation of the kitchen section
- Supervise the kitchen section
- Maintain production of food
- Develop advanced skills in food preparation and cooking
- Prepare, cook and finish complex soups
- Prepare, cook and finish complex meat dishes
- Prepare, cook and finish complex poultry dishes
- Prepare, cook and finish complex fish and shellfish dishes
- Prepare, cook and finish fresh pasta and rice dishes
- Prepare, cook and finish complex vegetable dishes
- Prepare, cook and finish complex hot sauces
- Prepare, cook and finish dressings and cold sauces

- Prepare, cook and finish complex bread and dough products
- Prepare, cook and finish complex sweet dishes

Possible available job opportunities available immediately and later in the future

Chefs de Partie are employed in hotels, clubs, restaurants, catering firms, cafeterias, marriage halls, caterers, institutions, homes, specialty food outlets and isolated camps. Experienced Chefs de Partie may advance through promotions with the same employer or by moving to more advanced positions with other employers. They can become:

- Sous-Chefs
- Executive Chefs
- Banquet Managers
- Caterers
- Food service administrators and coordinators
- Hotel Managers
- General Managers.

Some experienced Chefs de Partie achieve a highly respected level of salaries. There are good prospects for travel both within Pakistan and abroad. The employment outlook in this occupation will be influenced by a wide variety of factors including:

- Trends and events affecting overall employment (especially in the Accommodation and Food Services industry)
- Location in Pakistan
- Employment turnover (work opportunities generated by people leaving existing positions)
- Occupational growth (work opportunities resulting from the creation of new positions that never existed before)
- Size of the industry
- Flexibility of the applicant (concerning location and schedule of work).

Trainee entry level

Trained and qualified as or middle with hands on experience in a commercial hospitality kitchen (eg hotel, restaurant, club, industrial canteen)

Trainees must also be competent at Level 2 in English and numeracy.

Minimum qualification of trainer

Teaching staff should have at least three years' experience in the role of Sous Chef. They should also hold or be working towards a formal teaching qualification.

Other formal qualifications in the hospitality industry would be useful in addition to the above.

Recommended trainer : trainee ratio

The recommended maximum trainer : trainee ratio for this programme is 1 trainer for 20 trainees.

Medium of instruction i.e. language of instruction

Instruction will be Urdu and English. For employment in the Middle East, some Arabic expressions will be helpful.

Laws and regulations

Training providers must ensure they keep up to date with laws, standards and regulations – at both national and regional levels – relating to health and safety, food safety, guest rights and other relevant issues. These currently include:

- The Pure Food Ordinance 1960
- Pakistan Hotels and Restaurant Act 1976
- Pakistan Standards and Quality Control Authority Act 1996
- Factories Act 1934
- Punjab Factories Rules 1978
- Sindh Factories Rules 1975
- North-West Frontier Province Factories Rules 1975
- West Pakistan Hazardous Occupations Rules 1963
- Mines Act 1923
- Provincial Employees Social Security (Occupational Diseases) Regulation 1967
- Workmen Compensation Act 1923 and Rules 1961
- Dock Labourers Act 1934
- Hazard Analysis and Critical Control Points (HACCP)
- Occupational Health and Environmental Safety (OH & ES)
- Information Management Systems
- IS14001
- ISO22000
- Risk Management
- Provincial Food Authority

The team of staff responsible for delivery of the Hospitality Chef de Partie curriculum must familiarise themselves with laws and regulations that relate to their area of teaching and ensure that learners know and understand how to comply with and meet their responsibilities. Learning units will refer to the above list where appropriate.

Duration of the course (Total time, Theory & Practical time)

This curriculum comprises 14 modules. The recommended delivery time is 400 hours. Delivery of the course could therefore be full time, 6 days a week, for 6 months.

Training providers are at liberty to develop other models of delivery, including part-time and evening delivery.

The full structure of the course is as follow:

Module	Theory ¹ Days/hours	Workplace ² Days/hours	Total hours
Module 1: Co-ordinate the operation of the kitchen section	6	24	30
Module 2: Supervise the kitchen section	6	24	30
Module 3: Maintain production of food	6	24	30
Module 4: Develop advanced skills in food preparation and cooking	6	24	30
Module 5: Prepare, cook and finish complex soups	4	16	20
Module 6: Prepare, cook and finish complex meat dishes	8	32	40
Module 7: Prepare, cook and finish complex poultry dishes	8	32	40
Module 8: Prepare, cook and finish complex fish and shellfish dishes	8	32	40
Module 9: Prepare, cook and finish fresh pasta and rice dishes	6	24	30
Module 10: Prepare, cook and finish complex vegetable dishes	4	16	20
Module 11: Prepare, cook and finish complex hot sauces	4	16	20
Module 12: Prepare, cook and finish dressings and cold sauces	4	16	20
Module 13: Prepare, cook and finish complex bread and dough products	6	24	30
Module 14: Prepare, cook and finish complex sweet dishes	4	16	20

Sequence of the modules

This qualification is made up of 14 modules. Nine modules relate to preparation, cooking and finishing of particular dishes, for example Module 5: Prepare, cook and finish complex soups; or Module 10: Prepare, cook and finish complex vegetable dishes. A suggested distribution of these modules is presented overleaf. This is not prescriptive and training providers may modify this if they wish.

¹ Learning Module hours in training provider premises

² Training workshop, laboratory and on-the-job workplace

There is one further module relating to general skills that a Chef de Partie must have: Module 4: Develop advanced skills in food preparation and cooking. This is interdependent with the preparation and cooking modules and need to be delivered in parallel. This is illustrated in the distribution table.

Three further modules relate to the supervisory skills of a Chef de Partie: Module 1: Co-ordinate the operation of the kitchen; Module 2: Supervise the kitchen section; and Module 3: Maintain production of food. The distribution table suggests that these should be delivered at the beginning of the course.

Each module covers a range of learning components. These are intended to provide detailed guidance to teachers (for example the Learning Elements component) and give them additional support for preparing their lessons (for example the Materials Required component). The detail provided by each module will contribute to a standardised approach to teaching, ensuring that training providers in different parts of the country have clear information on what should be taught. Each module also incorporates the cultural background of Pakistan, including specialist features and dishes that make this qualification unique to Pakistan's needs.

The distribution table is shown below:

Module 1: Co-ordinate the operation of the kitchen 30 hours	Module 2: Supervise the kitchen section 30 hours	Module 3: Maintain production of food 30 hours
Module 5: Prepare, cook and finish complex soups 20 hours	Module 13: Prepare, cook and finish complex bread and dough products 30 hours	Module 4: Develop advanced skills in food preparation and cooking 30 hours
Module 6: Prepare, cook and finish complex meat dishes 40 hours	Module 11: Prepare, cook and finish complex hot sauces 20 hours	
Module 7: Prepare, cook and finish complex poultry dishes 40 hours	Module 10: Prepare, cook and finish complex vegetable dishes 20 hours	
Module 8: Prepare, cook and finish complex fish and shellfish dishes 40 hours	Module 9: Prepare, cook and finish fresh pasta and rice dishes	
	Module 12: Prepare, cook and finish dressings and cold sauces 20 hours	
	Module 14: Prepare, cook and finish complex sweet dishes 20 hours	

Summary – overview of the curriculum

Module Title and Aim	Learning Units	Theory Days/hours	Workplace Days/hours	Timeframe of modules
<p>Module 1: Co-ordinate the operation of the kitchen section</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding for coordinating the operation of the kitchen section</p>	<p>LU1: Find the current and future requirements, brief the kitchen team and allocate responsibilities to associate cooks on daily basis</p> <p>LU2: Manage requisition requirements for kitchen section</p> <p>LU3: Manage food availability and prepare the kitchen section for cooking</p> <p>LU4: Develop productive working relationships with kitchen associates</p>	6	24	30 Hours
<p>Module 2: Supervise the kitchen section</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to supervise the kitchen section</p>	<p>LU1: Ensure the kitchen section prepares, cooks and presents food effectively in the section</p> <p>LU2: Ensure the kitchen section opens and finalizes the shift effectively</p> <p>LU3: Ensure that kitchen section team follows health and safety requirements</p>	6	24	30 Hours
<p>Module 3: Maintain production of food</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to maintain production of food</p>	<p>LU1: Lead the kitchen team in the preparation and cooking of food</p> <p>LU2: Support the sous chef</p> <p>LU3: Supervise cooks/assistants</p> <p>LU4: Supervise storage of food within kitchen section</p>	6	24	30 Hours

Module Title and Aim	Learning Units	Theory Days/hours	Workplace Days/hours	Timeframe of modules
<p>Module 4: Develop advanced skills in food preparation and cooking</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish different dishes</p>	<p>LU1: Understand how to independently assemble food and equipment to prepare, and cook complex dishes</p> <p>LU2: Understand how to use equipment and multi-stage methods independently to prepare complex dishes for cooking</p> <p>LU3: Understand how to use equipment and multi-stage methods independently to cook and finish complex dishes</p> <p>LU4: Understand how to independently present complex dishes for service</p>	6	24	30 Hours
<p>Module 5: Prepare, cook and finish complex soups</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex soup</p>	<p>LU1: Independently assemble food and equipment to prepare, cook and finish complex soup</p> <p>LU2: Use equipment and multi-stage methods independently to prepare complex soups for cooking</p> <p>LU3: Use equipment and multi-stage methods independently to cook and finish complex soups</p> <p>LU4: Independently present complex soups for service</p>	4	16	20 Hours
<p>Module 6: Prepare, cook and finish complex meat dishes</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex meat dishes</p>	<p>LU1: Independently assemble food and equipment to prepare, cook and finish complex meat dishes</p> <p>LU2: Use equipment and multi-stage methods independently to prepare complex meat dishes for cooking</p> <p>LU3: Use equipment and multi-stage methods independently to cook and finish complex meat dishes</p> <p>LU4: Independently present complex meat dishes for service</p>	8	32	40 Hours

Module Title and Aim	Learning Units	Theory Days/hours	Workplace Days/hours	Timeframe of modules
<p>Module 7: Prepare, cook and finish complex poultry dishes</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex poultry dishes</p>	<p>LU1: Independently assemble food and equipment to prepare, cook and finish complex poultry dishes</p> <p>LU2: Use equipment and multi-stage methods independently to prepare complex poultry dishes for cooking</p> <p>LU3: Use equipment and multi-stage methods independently to cook and finish complex poultry dishes</p> <p>LU4: Independently present complex poultry dishes for service</p>	8	32	40 Hours
<p>Module 8: Prepare, cook and finish complex fish and shellfish dishes</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex fish and shellfish dishes</p>	<p>LU1: Independently assemble food and equipment to prepare, cook and finish complex fish and shellfish dishes</p> <p>LU2: Use equipment and multi-stage methods independently to prepare complex fish and shellfish dishes for cooking</p> <p>LU3: Use equipment and multi-stage methods independently to cook and finish complex fish and shellfish dishes</p> <p>LU4: Independently present complex fish and shellfish dishes for service</p>	8	32	40 Hours

Module Title and Aim	Learning Units	Theory Days/hours	Workplace Days/hours	Timeframe of modules
<p>Module 9: Prepare, cook and finish fresh pasta and rice dishes</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish fresh pasta and rice dishes</p>	<p>LU1: Independently assemble food and equipment to prepare, cook and finish fresh pasta and rice dishes</p> <p>LU2: Use equipment and multi-stage methods independently to prepare fresh pasta and rice dishes for cooking</p> <p>LU3: Use equipment and multi-stage methods independently to cook and finish fresh pasta and rice dishes</p> <p>LU4: Independently present fresh pasta and rice dishes for service</p>	6	24	30 Hours
<p>Module 10: Prepare, cook and finish complex vegetable dishes</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex vegetable dishes</p>	<p>LU1: Independently assemble food and equipment to prepare, cook and finish complex vegetable dishes</p> <p>LU2: Use equipment and multi-stage methods independently to prepare complex vegetable dishes for cooking</p> <p>LU3: Use equipment and multi-stage methods independently to cook and finish complex vegetable dishes</p> <p>LU4: Independently present complex vegetable dishes for service</p>	4	16	20 Hours
<p>Module 11: Prepare, cook and finish complex hot sauces</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex hot sauces</p>	<p>LU1: Independently assemble food and equipment to prepare, cook and finish complex hot sauces</p> <p>LU2: Use equipment and multi-stage methods independently to prepare complex hot sauces for cooking</p> <p>LU3: Use equipment and multi-stage methods independently to cook and finish complex hot sauces</p> <p>LU4: Independently present complex hot sauces for service</p>	4	16	20 Hours

Module Title and Aim	Learning Units	Theory Days/hours	Workplace Days/hours	Timeframe of modules
<p>Module 12: Prepare, cook and finish dressings and cold sauces</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish dressings and cold sauces</p>	<p>LU1: Independently assemble food and equipment to prepare, cook and finish dressings and cold sauces</p> <p>LU2: Use equipment and multi-stage methods independently to prepare dressings and cold sauces for cooking</p> <p>LU3: Use equipment and multi-stage methods independently to cook and finish dressings and cold sauces</p> <p>LU4: Independently present dressings and cold sauces for service</p>	4	16	20 Hours
<p>Module 13: Prepare, cook and finish complex bread and dough products</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex bread and dough products</p>	<p>LU1: Independently assemble food and equipment to prepare, cook and finish complex bread and dough products</p> <p>LU2: Use equipment and multi-stage methods independently to prepare complex bread and dough products for cooking</p> <p>LU3: Use equipment and multi-stage methods independently to cook and finish complex bread and dough products</p> <p>LU4: Independently present complex bread and dough products for service</p>	6	24	30 Hours

Module Title and Aim	Learning Units	Theory Days/hours	Workplace Days/hours	Timeframe of modules
<p>Module 14: Prepare, cook and finish complex sweet dishes</p> <p>Aim: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex sweet dishes</p>	<p>LU1: Independently assemble food and equipment to prepare, cook and finish complex sweet dishes</p> <p>LU2: Use equipment and multi-stage methods independently to prepare complex sweet dishes for cooking</p> <p>LU3: Use equipment and multi-stage methods independently to cook and finish complex sweet dishes</p> <p>LU4: Independently present complex sweet dishes for service</p>	4	16	20 Hours

Modules

Module 1: Co-ordinate the operation of the kitchen section

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding needed to co-ordinate the operation of the kitchen section

Duration: 30 hours **Theory:** 06 hours **Practical:** 24 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1: Find the current and future requirements, brief the kitchen team and allocate responsibilities to associate cooks on daily basis	The trainee will be able to: Determine the current and future levels of bookings for the kitchen's food and beverage service outlet Determine the current and future levels of staffing, taking account of the rota, periods of annual leave and permanent changes in the team Evaluate the capacity of the kitchen to service the requirements of current and future levels of bookings for the	Operational knowledge and understanding of the kitchen operation, including hierarchy, roles and responsibilities, capacity Determining the current and future levels of bookings for the kitchen's food and beverage service outlet, including checking bookings, events diaries and logs, level of business for the day, number of bookings, any special bookings, special requirements or special offers available Determining the current and future levels of staffing, including taking account of the rota, periods of annual leave, permanent changes in the team, checking job descriptions and associates' capabilities, understanding roles and responsibilities Understanding the capacity of the kitchen to service the requirements of current and future levels of bookings, including checking	Total 10 hours Theory: 2 hours Practical: 8 hours	Kitchen equipment, preparation utensils Daily event sheets Regular and à-la-carte menu Requisitions Cost reports Weekly consumption reports Fire equipment First aid equipment	Class room with multimedia aid and flip charts Visit to hospitality establishments EITHER Training kitchen OR Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)

	<p>kitchen's food and beverage service outlet</p> <p>Assemble team at appropriate time and deliver team briefing about requirements and the individual roles and responsibilities needed to complete the work of the shift</p> <p>Ensure that team are wearing appropriate protective clothing</p> <p>Determine which tasks and duties are to be allocated to each associate</p> <p>Communicate the deliverables to each individual and check that they understand their role and responsibilities</p> <p>Monitor the achievement of allocated tasks throughout the shift</p>	<p>with team that there are no outstanding problems or difficulties</p> <p>Briefing the team effectively, including informing team of daily requirements for food and beverage services, how many bookings are expected, any special bookings, special requirements, special menu items or special offers available; choosing the right style of communication (verbal communication, clear voice, good body language)</p> <p>Checking that team fully understands the briefing and what their duties for the day are, including observing team during briefing, asking questions to confirm understanding</p> <p>Tasks and duties that can be allocated to each associate, including knowledge of job specifications for each associate, existing or developing capabilities</p> <p>Communicating the deliverables to each associate, including using appropriate technical language, checking that they understand their role and responsibilities, asking questions</p>		<p>Equipment for contacting security</p> <p>Bookings diary</p> <p>Details of special bookings, special requirements or special offers available</p> <p>Standard operating procedures for the kitchen operations</p> <p>Job descriptions and appraisals for team associates</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	
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<p>LU2:</p> <p>Manage requisition requirements for kitchen section</p>	<p>The trainee will be able to:</p> <p>Obtain details of daily and weekly requirements from function sheet and food outlet bookings</p> <p>Check current stock of food and other items available in the kitchen</p> <p>Prepare requisition sheet to obtain appropriate amounts of food and other items from store</p> <p>Check delivery from store meet type, quality and quantity requirements</p> <p>Ensure that associates operate appropriate stock management system according to organisation procedures</p> <p>Ensure that associates meet the yield requirements for food and other items used in the preparation and</p>	<p>Operational knowledge and understanding of current and future requirements of business, including level of business for the day, number of bookings, any special bookings, special requirements or special offers available</p> <p>Checking current stock of food and other items available in the kitchen, including physical check, checking against stock records</p> <p>Preparing requisition sheet to obtain appropriate amounts of food and other items from store, including using known information of booking levels and existing stock levels</p> <p>Checking delivery from store meet type, quality and quantity requirements, including checking against requisition sheet for type and quantity, checking quality including appearance (size, shape, colour, gloss, and consistency), texture, flavour, smell</p> <p>Ensuring that associates understand the benefits of different systems for managing stock, eg First In First Out (FIFO), Last In First Out (LIFO), Last In Last Out (LILO)</p> <p>Ensuring that associates operate appropriate stock management system according to organisation procedures, including checking stock usage, monitoring</p>	<p>Total</p> <p>Total</p> <p>10 hours</p> <p>Theory:</p> <p>2 hours</p> <p>Practical:</p> <p>8 hours</p>	<p>Kitchen equipment, preparation utensils</p> <p>Daily event sheets</p> <p>Regular and à-la-carte menu</p> <p>Existing requisitions records and pads for developing new requisitions from stores</p> <p>Yield values checklists</p> <p>Cost reports</p> <p>Weekly consumption reports</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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	cooking of dishes for the outlet	<p>how associates select food for preparation and cooking</p> <p>Check that the team has monitored the type, quality and quantity of food and other ingredients they will be using, including by observation, questioning associates</p> <p>Understanding yield levels for different food and other items, including using yield checklists and organisational guidelines</p> <p>Ensuring that associates meet the yield requirements for food and other items used in the preparation and cooking of dishes for the outlet, including checking against yield values checklists</p>		trainers or boots, disposable gloves)	
<p>LU3:</p> <p>Manage food availability and prepare the kitchen section for cooking</p>	<p>The trainee will be able to:</p> <p>Check that the food and other items are of the type and quality required to meet the day's food outlet requirements</p> <p>Ensure that associates have all the required food, other ingredients, tools and equipment for the day's requirements</p> <p>Ensure that associates have checked that the</p>	<p>Understanding the relationship between food/ingredients, recipes/menus and yield</p> <p>Checking that associates have all the required food, other ingredients (including of the right quality and quantity), together with tools and equipment for the day's requirements, including observing preparation by associates, asking questions to confirm understanding</p> <p>Problems with equipment, services or surroundings, including equipment not working, gas or water at low pressure, chipped floor or wall tiles</p>	<p>Total</p> <p>5 hours</p> <p>Theory:</p> <p>1 hours</p> <p>Practical:</p> <p>4 hours</p>	<p>Kitchen equipment, preparation utensils (see individual modules for details)</p> <p>Standard Operating procedures for the kitchen</p> <p>Daily event sheets</p> <p>Regular and à-la-carte menu</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés,</p>

	<p>food and other ingredients they will use meet the requirements of type, quality and quantity</p> <p>Advise the engineering department of any issues or problems with equipment, services or surroundings</p>			<p>Job descriptions for associates</p> <p>Rota for associates on duty</p> <p>Organisational quality standards for food and other items</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>clubs, industrial canteens, similar establishments)</p>
<p>LU4:</p> <p>Develop productive working relationships with kitchen associates</p>	<p>The trainee will be able to:</p> <p>Support associates and help them adjust to and develop their roles and responsibilities</p> <p>Identify, agree and implement with</p>	<p>The processes to follow to help associates adjust to and develop their roles and responsibilities</p> <p>Understanding the employer's responsibilities for associates, including keeping them safe while working, providing safe equipment, tools and surrounding to work in, training them for their own role and</p>	<p>5 hours</p> <p>Theory:</p> <p>1 hours</p> <p>Practical:</p> <p>4 hours</p>	<p>Job descriptions and appraisals</p> <p>Rotas</p> <p>Daily event sheets</p> <p>Regular and à-la-carte menu</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p>

	<p>associates ways to provide support each other's roles and responsibilities</p> <p>Agree with associates appropriate methods to communicate with</p> <p>Use agreed methods of communication to share appropriate information and knowledge with associates</p> <p>Actively support associates throughout the shift</p> <p>Share feedback with associates on the effort of the team and how this can be improved</p> <p>Work with associates to deal with conflict constructively</p>	<p>responsibilities, providing fire, first aid and safety equipment, maintaining records</p> <p>The importance of making sure each associate understands and supports the roles and responsibilities of others, including delivering a clear briefing, asking questions, encouraging team working</p> <p>The importance of good communications with all types of associates and communication methods to use, including verbal, written, using clear technical language</p> <p>Actively supporting the team as they prepare the section for food preparation and cooking, including providing direct support (helping with preparation), indirect support (asking other associates to help)</p> <p>Sharing information and knowledge with associates, including delivering a clear briefing, developing and supporting good communications between associates</p> <p>Encouraging others to give feedback on performance of the kitchen team, including developing good relations with food outlets teams and Captains, responding positively to feedback by agreeing positive actions and solutions</p> <p>Types of conflict that may occur with associates, including disagreements on</p>		<p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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		allocation of tasks, personal confrontations, resolving these in a constructive way, including managing discussions, agreeing positive outcomes Compliance with relevant regulations and standards			
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Module 2: Supervise the kitchen section

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to supervise the kitchen section

Duration: 30 hours **Theory:** 06 hours **Practical:** 24 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1: Ensure the kitchen section prepares, cooks and presents food effectively in the section	The trainee will be able to: Supervise the preparation, cooking and finishing procedures in own specific section of the kitchen Ensure that the preparation, cooking and finishing procedures are completed within organisational expectations Ensure that dishes are presented for service at the right time Monitor the food preparation and cooking processes to ensure that planned yields are met	Operational knowledge and understanding of current and future requirements of business, including level of business for the day, number of bookings, any special bookings, special requirements or special offers available Supervising the preparation, cooking and finishing procedures in his/her specific section of the kitchen, including checking understanding of roles, responsibilities and capabilities of each associate; understanding the capability of each associate, understanding recipes and menus, timings and yield for each recipe, allocating work effectively, monitoring the work of associates, providing extra support where needed, observation, asking questions, tasting, checking against yield values checklists, ensuring that the preparation, cooking and finishing procedures are completed within organisational expectations	Total 10 hours Theory: 02 hours Practical: 08 Hours	Kitchen equipment, preparation utensils Daily event sheets Regular and à-la-carte menu Job descriptions Standard Operating Procedures for preparation and cooking of food Emergency notices Fire equipment First aid equipment	Class room with multimedia aid and flip charts Visit to hospitality establishments EITHER Training kitchen OR Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)

	<p>Monitor the presentation of dishes to ensure that portion control meets the requirements of the food outlet and the kitchen</p> <p>Ensure that associates keep and maintain the work area neat and clean at all times</p> <p>Deal with any problems that may arise in own section of kitchen</p>	<p>Different methods and approaches to portion control, including cutting, weighing, measuring, counting, in order to deliver agreed yield</p> <p>Monitoring the presentation of dishes, to ensure that portion control meets the requirements of the food outlet and the kitchen</p> <p>Problems that may arise in the specific section of the kitchen, including time pressures, quality or quantity issues, and dealing with these, including consulting with Sous Chef, re-distributing roles and responsibilities, seeking help from other associates</p>		<p>Equipment for contacting security</p> <p>Logbooks for recording accidents and incidents</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	
<p>LU2:</p> <p>Ensure the kitchen section opens and finalizes the shift effectively</p>	<p>The trainee will be able to:</p> <p>Ensure that all associates arrive for duty at the prescribed time</p> <p>Ensure that all associates are wearing appropriate protective clothing in line with</p>	<p>Understanding how to manage duty rota and any sickness, other absence and holiday entitlements</p> <p>Ensuring that all associates are fully prepared at the start of the shift, including allocating roles and responsibilities effectively, observing, asking questions</p>	<p>Total</p> <p>05 hours</p> <p>Theory:</p> <p>01 hours</p> <p>Practical:</p> <p>04 Hours</p>	<p>Markers and pens</p> <p>Notebook</p> <p>Log book</p> <p>Noticeboard</p> <p>Daily event sheets</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p>

	<p>organisational requirements</p> <p>Ensure that all associates have checked that all equipment is in good working order</p> <p>Ensure that all associates have checked that the food they will prepare is of the type, quality and quantity required</p> <p>Ensure that all associates clear work area of equipment and food products</p> <p>Ensure that all associates contribute to closing the shift effectively and efficiently</p>	<p>Types of protective clothing and organisational requirements, including black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves; specialist protective clothing for cleaning purposes</p> <p>Checking that all equipment is in good working order, including questioning associates, testing equipment</p> <p>Cleaning and sanitizing routines and materials, including small cleaning equipment to use for different tools and equipment, including cloths, dusters, mops, brushes, buckets; large cleaning equipment, including dishwasher, jet washer, wet and dry vacuum cleaner</p> <p>Ensuring that all associates finalise the shift correctly and efficiently, including managing surplus food, checking that cleaning and sanitising has been carried out effectively, ensuring that associates communicate with the next shift using appropriate technical language</p>		<p>Regular and à-la-carte menu</p> <p>Small cleaning equipment to use for different tools and equipment, including cloths, dusters, mops, brushes, buckets</p> <p>Large cleaning equipment, including dishwasher, jet washer, wet and dry vacuum cleaner</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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<p>LU3:</p> <p>Ensure that kitchen section team follows health and safety requirements</p>	<p>The trainee will be able to:</p> <p>Ensure that all associates are aware of and follow health and safety requirements in line with organisational requirements</p> <p>Ensure that associates identify any hazards or potential hazards and deal with these correctly</p> <p>Ensure that associates report any accidents or near accidents quickly and accurately to the proper person</p> <p>Ensure that associates practise emergency and security procedures correctly</p> <p>Complete records as required to demonstrate that section team follows health and safety requirements</p>	<p>The importance of working in a healthy, safe and hygienic way, to ensure there are no risks to customers or associates</p> <p>Food safety and hygiene practices, including carrying out tasks in the right order, finishing one before starting the next, assembling ingredients and equipment before starting the task, allowing sufficient time and space to complete the task involved, following a logical sequence, ensuring there are no spillages</p> <p>Advising associates of the sources of information about health, hygiene and safety in the kitchen, including Standard Operating Procedures for kitchen, manuals, data sheet and instructions from manufacturers and suppliers, websites, training materials</p> <p>Supporting and developing safe work methods, including carrying out tasks in the right order, finishing one before starting the next, assembling ingredients and equipment before starting the task, allowing sufficient time and space to complete the task involved, following a logical sequence, ensuring there are no spillages</p> <p>Types of hazards to be found in the kitchen, including slips; trips and falls; strains and sprains; sharp objects; cuts and lacerations; burns; hot liquids and surfaces; moving</p>	<p>Total</p> <p>15 hours</p> <p>Theory:</p> <p>3 hours</p> <p>Practical:</p> <p>12 Hours</p>	<p>Emergency notices</p> <p>Standard operating procedures for health and safety</p> <p>Equipment for contacting security, including telephones and other electronic devices</p> <p>Fire equipment</p> <p>First aid equipment</p> <p>Logbooks for recording accidents and incidents</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots,</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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		<p>heavy items; working fast; likelihood and potential impact of hazard</p> <p>Ensuring that associates know and understand methods to deal with hazards correctly, including providing and using protective clothing; non-slip flooring; working tidily, following proper procedures, warning others when necessary, providing additional training to use equipment and machinery correctly; maintaining equipment and machinery; adapting the workflow</p> <p>Understanding risks from faulty equipment, including trapped hands or fingers, impact of a heavy object, contact with hot equipment, faulty electrical equipment, inappropriate use of equipment</p> <p>Understanding the effects and implications of accidents, including wastage of materials, wastage of time, increase in workload for other associates, disruption of workflow, loss of revenue, increase in costs</p> <p>Ensuring that associates understand the importance of warning other people (including verbally, using warning notices) about hazards, to avoid accidents and injuries</p> <p>Types of emergencies that may happen in the kitchen (including fire, flood, accidents, gas leaks)</p>		disposable gloves)	
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		<p>Types of external emergency incidents requiring evacuation of the building, including turning off all power supplies, closing all doors and windows, not gathering personal possessions, gathering in a designated area, taking roll call of names to ensure no-one is missing</p> <p>Ensuring that associates understand how to deal with different types of emergency, including supporting associates in taking action within own responsibility, notifying engineering department, supervising the evacuation of the area or building</p> <p>Ensuring that associates following emergency and security procedures, including raising the alarm, alerting others, following instructions, taking action</p> <p>Ensuring that associates know the location of first aid equipment and the name of the first-aider in the workplace</p> <p>The possible causes of fire in the workplace, including poor working practices, build-up of waste, faulty equipment, careless practice</p> <p>Minimising the risk of fire, including monitoring working practices and ensuring they meet organisational standards, ensuring that disposal and recycling of waste is being properly carried out,</p>			
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		<p>checking equipment is in good working order, managing associates' working practice</p> <p>Location of fire alarms and checking that associates know how to set them off</p> <p>Reasons to never approach a fire unless it is safe to do so, including identifying the risks, using the correct equipment</p> <p>The importance of following fire safety laws, including preserving life, preserving the fabric of the building, equipment and materials</p> <p>Keeping the kitchen area secure, including security of areas (key control), personal possessions, security of visitors and customers, following close-down procedures, in order to protect staff, visitors and customers on the premises, to reduce theft and pilfering, and to keep the kitchen area safe and secure</p> <p>The importance of maintaining records of and reporting all usual/non-routine incidents to the appropriate person, including name of those involved; date, place and time of incident, who was involved and what they saw, description of what happened, whether anyone was hurt, any damage to property, whether emergency services were called</p>			
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Module 3: Maintain production of food

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to maintain production of food

Duration: 30 hours **Theory:** 06 hours **Practical:** 24 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
<p>LU1:</p> <p>Lead the kitchen team in the preparation and cooking of food</p>	<p>The trainee will be able to:</p> <p>Set out and positively communicate the purpose and objectives of the kitchen team to all associates</p> <p>Ensure that each member of the kitchen team knows their role and responsibilities and understands how these will contribute to achievement of the team's objectives</p> <p>Encourage and support kitchen associates to carry out their role and provide recognition when objectives have been achieved</p>	<p>Different ways of communicating effectively with members of a kitchen team, including verbally, in writing, standard written instructions, using appropriate technical language</p> <p>Planning the achievement of kitchen team objectives, including the importance of involving associates in this process, the importance of and being able to show associates how personal roles and responsibilities contribute to achievement of team objectives</p> <p>Selecting and successfully applying different methods for motivating, supporting and encouraging kitchen associates and recognising their achievements, including setting realistic and achievable targets, working together, setting and leading by examples, celebrating success</p> <p>Types of team and departmental difficulties and challenges that may arise, including</p>	<p>Total 10 hours</p> <p>Theory: 02 hours</p> <p>Practical: 08 hours</p>	<p>Kitchen equipment, preparation utensils</p> <p>Daily event sheets</p> <p>Regular and à-la-carte menu</p> <p>Job descriptions and appraisals for team associates</p> <p>Markers and pens</p> <p>Notebook</p> <p>Log book</p> <p>Record of allocated duties and tasks</p> <p>Noticeboard</p> <p>Protective clothing according to job</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

	<p>Support the team in addressing team and departmental problems</p> <p>Give kitchen associates support and advice when they need it</p> <p>Motivate kitchen associates to present their own ideas and listen to what they say</p> <p>Monitor activities and progress across the kitchen team without interfering</p>	<p>staffing levels, capabilities of staff team, and identifying and overcoming them, including communication (using both appropriate technical and social language), sharing information, agreeing positive solutions</p> <p>The members, purpose, objectives and plans of the kitchen team, including knowing job descriptions, capabilities of team members, levels of business expected, correct timing of service, achieving high standards of production, delivering quality products, sharing known problems and issues</p> <p>The personal roles and responsibilities of members of the kitchen team, including team hierarchy, allocating roles and responsibilities, delegating, ensuring associates understand their own roles and responsibilities</p> <p>The types of support and advice that kitchen associates are likely to need, including communicating levels of business, clarifying roles and responsibilities, identifying additional training needs, and responding to these, including good communication, motivating the team and associates, arranging training where required</p> <p>Standards of performance for the work of the team, including making sure that kitchen</p>		<p>requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	
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		Standard Operating Procedures are known and understood			
LU2: Support the sous chef	The trainee will be able to: Discuss and agree on methods and formats of communication with the sous chef Agree with the sous chef daily and medium term areas for delegated responsibilities Support the sous chef in undertaking training and inspections Ensure that every day food and beverages requirements of section are signed off by sous chef	Methods and formats for communication with the Sous Chef, including verbally, in writing, using the log; communicating through positive body language Agreeing on methods and formats of communication with the sous chef, including formal, informal, verbally, in writing, through the log, using appropriate technical language Areas for responsibilities delegated by Sous Chef on a daily and medium term basis, including operational, administrative and supervisory support Agreeing with the sous chef daily and medium term areas for delegated responsibilities, including through discussion, negotiating own goals, developing own skills Supporting the sous chef in undertaking training and inspections, including observation, developing and providing training, recording the outcomes of inspections, evaluating the effectiveness of training Ensuring that every day food and beverages requirements of section are signed off by sous chef, including presenting completed	Total 05 hours Theory: 01 hours Practical: 04 hours	Markers and pens Notebook Log book Record of allocated duties and tasks Noticeboard Daily event sheets Regular and à-la-carte menu Standard Operating Procedures for the kitchen Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots,	Class room with multimedia aid and flip charts Visit to hospitality establishments EITHER Training kitchen OR Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)

		requisitions for sign-off, raising queries and issues		disposable gloves)	
LU3: Supervise cooks / assistants	The trainee will be able to: Ensure that cooks / assistants are punctual and efficient in carrying out their duties Communicate instructions and other information clearly to kitchen staff Motivate the kitchen staff in a timely and efficient manner to complete all their duties Ensure that all staff are performing at the optimum level when preparing, cooking and finishing dishes for customers Create a friendly, professional environment which inspires teamwork within section of his / her kitchen	Encouraging punctuality and efficiency, including leading by example, observing, investigating problems and issues The methods of communication with kitchen associates, including verbally and in writing, using appropriate technical language, and using them effectively, including managing the volume and tone of verbal communications, ensuring written communications are legible and passed on to the right person Motivating staff effectively, including leading by example, praise and encouragement at the right time, providing additional support where required Ensuring that all associates are performing at optimum levels, including optimum allocation of roles and responsibilities, monitoring workloads, providing additional support where required Ensuring that cooks / assistants are producing the highest quality of product (including seasoning, portion size, appearance), including checking on preparation and cooking of food, standards	Total 10 hours Theory: 02 hours Practical: 08 hours	Markers and pens Notebook Log book Record of allocated duties and tasks Noticeboard Daily event sheets Regular and à-la-carte menu Fire equipment First aid equipment Equipment for contacting security Standard operating procedures for the kitchen Protective clothing according to job	Class room with multimedia aid and flip charts Visit to hospitality establishments EITHER Training kitchen OR Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)

	Ensure high quality dishes are presented for service	<p>of finished dishes, enhancing the customer experience</p> <p>Creating a friendly, professional environment which inspires teamwork, including a positive working environment, good communications between kitchen associates (and others), using appropriate technical and social language, effective team leadership and management</p> <p>Compliance with relevant regulations and standards</p>		requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)	
LU4: Supervise storage of food within kitchen section	<p>The trainee will be able to:</p> <p>Ensure that all food safety and hygiene standards are followed when preparing food for storage</p> <p>Ensure that cross-contamination procedures are strictly followed throughout food storage procedures</p> <p>Ensure that all food is safely and hygienically prepared for storage</p> <p>Ensure that all food prepared for storage is</p>	<p>Preparing food for storage, including tagging and logging food for storage, following organisational procedures, completing all required documentation</p> <p>Ensuring associates prevent cross contamination when preparing food for storage, including direct (foods coming into direct contact with each other), indirect (contact through using the same equipment – knives, chopping boards, bowls, pans etc – for different foods), drip (storing raw foods including meat above cooked foods; and allowing liquids including blood to drip onto foods below)</p> <p>Ensuring associates store food correctly and at the correct temperature, including preparation for storing food (wrapping correctly), storing in dry store, refrigerator</p>	<p>Total 05 hours</p> <p>Theory: 01 hours</p> <p>Practical: 04 hours</p>	<p>Markers and pens</p> <p>Notebook</p> <p>Log book</p> <p>Noticeboard</p> <p>Tagging and logging materials</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots,</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

	properly tagged according to organisational requirements	<p>(maintain temperature from 3 to 5 degrees), freezer (maintain temperature from -18 to -20 degrees)</p> <p>The importance of ensuring that all food tagged for storage is properly logged according to organisational requirements</p> <p>The importance of ensuring that different foods are stored in the correct location and at the correct temperature according to organisational requirements</p>		disposable gloves)	
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Module 4: Develop advanced skills in food preparation and cooking

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish different dishes. This module is intended to be delivered alongside each of the main cooking modules. It contains common elements that trainees need to implement throughout their practical work.

Duration: 30 hours **Theory:** 06 hours **Practical:** 24 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
<p>LU1:</p> <p>Understand how to independently assemble food and equipment to prepare, and cook complex dishes</p>	<p>The trainee will be able to:</p> <p>Understand the benefits of assembling food, ingredients and equipment required to prepare, cook and finish complex dishes as required</p> <p>Understand the risks associated with defrosting ingredients prior to preparation</p> <p>Know how to select appropriate equipment needed for different stages when preparing, cooking and finishing complex dishes</p>	<p>Reading the recipe to determine what food and equipment is needed</p> <p>Benefits of assembling food, ingredients and equipment required, including planning, time management</p> <p>Understanding seasonality of foods and its impact on ingredients, including freshness, cost, availability</p> <p>Analysing the nutritional values of different foods, including calories, carbohydrates, amino acids (for proteins), essential fatty acids, minerals and trace minerals, vitamins, roughage / dietary fibre</p> <p>Risks associated with storage of food prior to preparation, including frozen/chilled foods, packaged, fresh, dry goods</p> <p>Prevention of spoilage, including cross-contamination, infestation, mould</p>	<p>Total 05 hours</p> <p>Theory: 01 hours</p> <p>Practical: 04 hours</p>	<p>Recipes to determine what food, other ingredients and equipment is needed</p> <p>Pre-preparation equipment: including sets of knives (different types), peeling knives, carving knives, chef knives, etc, graters, measuring scale, refrigerators, freezers, chopping boards (different colours)</p> <p>Utensils: including pans</p>	<p>For theoretical learning: Classroom</p> <p>For practical learning: EITHER</p> <p>Training Kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

	<p>Understand the purpose of checking that ingredients for complex dishes meet type, quality and quantity requirements prior to preparation and cooking</p>	<p>Understanding the principles of stock rotation, including maintaining quality, avoiding wastage</p> <p>The benefits of storage of equipment, including store cupboards, in kitchen preparation areas, on shelves near work area, to support planning, saving time, efficient work methods</p> <p>The principles of defrosting ingredients as required before preparation and cooking, including keeping thawing raw items well away from other foods, thawing in a cool room or bottom of refrigerator, thawing on a tray to allow juices to collect, keeping thawed items refrigerated and cook within 24 hours, never refreezing a thawed item</p> <p>Checking the condition of ingredients for preparation and cooking, ensuring that poor quality ingredients are not used to prepare poor quality dishes</p> <p>Checking for and resolving problems with ingredients, including physical contamination (including hairs, dust, other foreign bodies), and chemical contamination (including mould, fungus, bacteria)</p> <p>Working independently, including planning, organisational skills, multi-tasking skills, discipline, communication skills, flexibility</p>		<p>(large, small, medium), bowls, sets measuring spoons, forks, bread slicer, mixers (large, small), blenders, toasters, tin openers, peelers, potato cutters, choppers, mincing machine, bone saw cutters, patties maker, beaters, mashers, baking trays,</p> <p>Cooking equipment: including burners/stoves, each ovens (convection oven, deck oven), microwaves oven, grill, tilting pan, steamer, salamander, Panini machine, blender heavy duty, bread pans, bun pans, baguette pans,</p>	
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		Compliance with relevant regulations and standards		<p>juicers, juice extractor, deep fryer, rolling pins, pastry brushes,</p> <p>Presentation equipment: including plates, platters, silver salvers, serving dishes, sauceboats</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p> <p>Nutritional values charts</p>	
<p>LU2:</p> <p>Understand how to use equipment and multi-stage</p>	<p>The trainee will be able to:</p> <p>Understand the requirements for</p>	<p>Preparation requirements: including recipe, quantity required, special ingredients, washing hands, sanitizing work</p>	<p>Total</p> <p>10 hours</p> <p>Theory:</p>	<p>Recipes to determine what food, other ingredients and</p>	<p>For theoretical learning: Classroom</p>

<p>methods independently to prepare complex dishes for cooking</p>	<p>independently preparing complex dishes for cooking</p> <p>Know how to use tools and equipment for different stages when preparing complex dishes independently</p> <p>Know the appropriate sequence of multi-stage methods when independently preparing complex dishes for cooking</p> <p>Understand how to check that preparation of ingredients meets quality requirements for complex dishes</p>	<p>surfaces and equipment as required, washing hands</p> <p>Sequencing the appropriate multi-stage preparation methods correctly, including beating, blending, clarification, cleaning, cooling, cutting, defrosting, dicing, dipping, flavouring, grading, greasing, kneading, marinating, measuring, mixing, moistening, pan greasing, polishing, portioning, pre washing, proofing, sanitizing, seasoning, sheeting, slicing, sorting, spraying, trimming, washing</p> <p>The importance of using the correct tools and equipment (as directed by the recipe), to prepare complex dishes, to ensure preparation is of the correct standard</p> <p>Weighing and measuring ingredients accurately in order to prepare and cook complex dishes</p> <p>Quality requirements following preparation for complex dishes, including appearance (size, shape, colour, gloss, consistency), texture, taste, flavour, fresh smell</p> <p>Working independently, including planning, organisational skills, multi-tasking skills, discipline, communication skills, flexibility</p> <p>Compliance with relevant regulations and standards</p>	<p>02 hours</p> <p>Practical:</p> <p>08 hours</p>	<p>equipment is needed</p> <p>Pre-preparation equipment: including sets of knives (different types), peeling knives, carving knives, chef knives, etc, graters, measuring scale, refrigerators, freezers, chopping boards (different colours), white for ready to eat and salads, blue for seafood, red for meat, yellow for poultry,</p> <p>Utensils: including pans (large, small, medium), bowls, sets measuring spoons, forks, bread slicer, mixers (large, small), blenders, toasters, tin</p>	<p>For practical learning: EITHER</p> <p>Training Kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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				<p>openers, peelers, potato cutters, choppers, mincing machine, bone saw cutters, patties maker, beaters, mashers, baking trays,</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	
<p>LU3:</p> <p>Understand how to use equipment and multi-stage methods independently to cook and finish complex dishes</p>	<p>The trainee will be able to:</p> <p>Understand the requirements for independently cooking complex dishes</p> <p>Know how to use tools and equipment for different stages when</p>	<p>Understanding the effect of different and multi-stage cooking processes on different ingredients/dishes and their nutritional value</p> <p>Cooking requirements: including recipe, quantity required, special requirements</p> <p>Sequencing the appropriate multi-stage cooking methods correctly, including dry cooking methods (sautéing, pan frying, deep frying, grilling, roasting, griddling, baking, baking, blind baking, scrambling),</p>	<p>Total</p> <p>10 hours</p> <p>Theory:</p> <p>02 hours</p> <p>Practical:</p> <p>08 hours</p>	<p>Cooking equipment:</p> <p>burners, stoves, ovens, (convection oven, deck oven), microwaves, grills, tilting pan, steamers,</p>	<p>For theoretical learning: Classroom</p> <p>For practical learning: EITHER</p> <p>Training Kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for</p>

	<p>cooking complex dishes independently</p> <p>Know the appropriate sequence of multi-stage methods when independently cooking complex dishes</p> <p>Understand how to combine main ingredients with other ingredients at different stages</p> <p>Know how to check that complex dishes have the correct flavour, consistency and quantity at different stages</p> <p>Know how to check that cooking of complex dishes meets quality requirements at different stages</p>	<p>moist cooking methods (simmering, boiling, steaming, poaching), combination cooking methods (braising, stewing)</p> <p>The importance of using the correct tools and equipment (as directed by the recipe), to cook complex dishes, to ensure cooking is of the correct standard</p> <p>Combining other ingredients at different stages of the cooking process, including herbs and spices, sauces, salt, cream, sugar, milk (see Section 6 for full list of ingredients)</p> <p>Quality requirements for cooked complex dishes, including appearance (size, shape, colour, gloss, consistency), texture, taste, flavour, fresh smell, taste, colour, appearance, cooked according to requirements, quantity (as required by daily briefing)</p> <p>Working independently, including planning, organisational skills, multi-tasking skills, discipline, communication skills, flexibility</p> <p>Compliance with relevant regulations and standards</p>		<p>salamander, pans, deep fryer</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
<p>LU4:</p> <p>Understand how to independently</p>	<p>The trainee will be able to:</p> <p>Understand the importance of holding</p>	<p>The importance of using the correct tools and equipment (as directed by the recipe), to finish complex dishes, to ensure finishing is of the correct standard</p>	<p>Total</p> <p>05 hours</p> <p>Theory:</p>	<p>Presentation equipment:</p> <p>plates, platters, silver salvers,</p>	<p>For theoretical learning:</p> <p>Classroom</p>

<p>present complex dishes for service</p>	<p>and serving complex dishes at correct temperature</p> <p>Understand how to safely store complex cooked dishes and ingredients not for immediate use</p>	<p>Principles of holding and serving complex dishes, including pre-heating holding equipment, not using the equipment to re-heat food, checking the equipment regularly if hot water is used (including topping up with hot water, not cold), keeping food fully in lit areas when heated lights are used; using a temperature probe to check internal temperatures</p> <p>The importance of using a temperature probe, including checking that the internal temperature has reached the correct level, cleanliness of the probe, sterilising before and after each use to prevent contamination</p> <p>Working independently, including planning, organisational skills, multi-tasking skills, discipline, communication skills, flexibility</p> <p>Compliance with relevant regulations and standards</p>	<p>01 hours</p> <p>Practical:</p> <p>04 hours</p>	<p>serving dishes, sauceboats</p> <p>Details of requirements, including food check from food outlet</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>For practical learning:</p> <p>EITHER</p> <p>Training Kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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Module 5: Prepare, cook and finish complex soups

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex soups

Duration: 20 hours **Theory:** 4 hours **Practical:** 16 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1: Use equipment and multi-stage methods independently to prepare complex soups for cooking	<p>The trainee will be able to:</p> Identify requirements for preparing complex soups for cooking Use tools and equipment for preparing complex soups correctly Use appropriate methods to prepare complex soups for cooking Check that preparation of complex soups meets quality requirements	<p>Food and ingredients: including French onion soup, cream of chicken soup, mulligatawny soup, cooking oil, tomatoes, onions, herbs, spices, seasonings, meat, fish, poultry, meat tenderizer</p> <p>Pre-preparation methods: defrosting (where necessary), washing, cleaning, measuring, trimming, slicing, dicing, cube cutting, portioning, grading, cutting, mixing, blending, clarification, flavouring, boiling, cooling, storing</p>	<p>Total 05 hours</p> <p>Theory: 01 hours</p> <p>Practical: 04 hours</p>	<p>Pre-preparation equipment: knives (different types), peeling knives, carving knives, chef knives, etc, graters, measuring scales, refrigeration, freezers, chopping boards (blue for raw fish, red for raw meat, yellow for cooked meat, brown for vegetables), utensils including pans, bowls, spoons and forks, aluminium foils, cling film, gloves, markers, date and time stickers, mixer, blender, tin opener, peeler, potato cutter, chopper, mincing machine, beater</p>	Class room with multimedia aid and flip charts Visit to hospitality establishments EITHER Training kitchen OR Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)

				Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)	
<p>LU2:</p> <p>Use equipment and multi-stage methods independently to cook and finish complex soup dishes</p>	<p>The trainee will be able to:</p> <p>Identify requirements for cooking complex soups</p> <p>Use tools and equipment to cook complex soups correctly</p> <p>Use appropriate methods to cook complex soups</p> <p>Combine ingredients for complex soups with other ingredients</p> <p>Check that the dish has the correct flavour, consistency and quantity</p> <p>Check that cooking of complex soups meets quality requirements</p>	<p>Food and ingredients:</p> <p>including French onion soup, cream of chicken soup, mulligatawny soup, cooking oil, tomatoes, onions, herbs, spices, seasonings</p> <p>Dry Cooking methods:</p> <p>sautéing, frying, pan frying, grilling, deep frying, pan broil, griddle, deep cooking</p> <p>Moist Cooking methods:</p> <p>simmering, boiling</p> <p>Combination Cooking methods: stewing</p>	<p>Total</p> <p>05 hours</p> <p>Theory:</p> <p>01 hours</p> <p>Practical:</p> <p>04 hours</p>	<p>Cooking equipment:</p> <p>burners, stoves, ovens, (convection oven, deck oven), microwaves, tilting pan, blender heavy duty, pans, juicer, juice extractOR</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

<p>LU3:</p> <p>Present complex soups for service</p>	<p>The trainee will be able to:</p> <p>Finish, garnish and present the dish to meet organisational specifications</p> <p>Make sure dishes are at correct temperature for holding and serving</p> <p>Safely store cooked complex soups and soup ingredients not for immediate use</p>	<p>Finishing and seasoning complex soups according to requirements, including garnishes and accompaniments, advanced finishing techniques, including adding butter, whipped cream, fresh cream and egg yolk liaisons, adjusting consistency and seasoning</p> <p>Storing soups, including cooling process, covering, labelling, care with potential cross-contamination, straining sauces, correct storage temperature (1 – 5 degrees for refrigerator, -18 to -20 degrees for freezer)</p>	<p>Total</p> <p>05 hours</p> <p>Theory:</p> <p>01 hours</p> <p>Practical:</p> <p>04 hours</p>	<p>Presentation equipment: including plates, platters, silver salvers, serving dishes, sauceboats</p> <p>Details of requirements, including food check from food outlet</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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Module 6: Prepare, cook and finish complex meat dishes

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex meat dishes

Duration: 40 hours **Theory:** 8 hours **Practical:** 32 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
<p>LU1:</p> <p>Use equipment and multi-stage methods independently to prepare complex meat dishes for cooking</p>	<p>The trainee will be able to:</p> <p>Identify requirements for preparing complex meat dishes for cooking</p> <p>Use tools and equipment for preparing complex meat dishes correctly</p> <p>Use appropriate methods to prepare complex meat dishes for cooking</p> <p>Check that preparation of complex meat dishes meets quality requirements</p>	<p>Food and ingredients: including beef, mutton, lamb, (mutton qorma (traditional Pakistani), beef pepper steak with Barbecue sauce, beef stroganoff, beef nihari, mutton payas, spicy burger), meat tenderizer, cooking oil, tomatoes, onions, herbs, spices, seasonings</p> <p>Pre-preparation methods: defrosting (where necessary), cleaning, washing, defrosting, julienne and other styles of cutting, slice, stake, seasoning, trimming, storing, blending, flavouring, marinating, fillet, storing</p>	<p>Total 15 hours</p> <p>Theory: 03 hours</p> <p>Practical: 12 hours</p>	<p>Pre-preparation equipment: knives (different types), peeling knives, carving knives, chef knives, etc, graters, measuring scales, refrigeration, freezers, chopping boards (red for raw meat), utensils including pans, bowls, spoons and forks, aluminium foils, cling film, gloves, markers, date and time stickers, mixer, blender, toaster, tin opener, chopper, mincing machine, bone saw cutter, patties maker</p> <p>Protective clothing according to job requirements (black trousers, white chef's</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

				jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)	
<p>LU2:</p> <p>Use equipment and multi-stage methods independently to cook and finish complex meat dishes</p>	<p>The trainee will be able to:</p> <p>Identify requirements for cooking complex meat dishes</p> <p>Use tools and equipment to cook complex meat dishes correctly</p> <p>Use appropriate methods to cook complex meat dishes</p> <p>Combine ingredients for complex meat dishes with other ingredients</p> <p>Check that the dish has the correct flavour, consistency and quantity</p> <p>Check that cooking of complex meat dishes meets quality requirements</p>	<p>Food and ingredients:</p> <p>including beef, mutton, lamb, (mutton qorma (traditional Pakistani), beef pepper steak with Barbecue sauce, beef stroganoff, beef nehary, mutton payas, spicy burger), meat tenderizer, cooking oil, tomatoes, onions, herbs, spices, seasonings</p> <p>Dry Cooking methods:</p> <p>sautéing, frying, pan frying, grilling, roasting, deep frying, pan broil, griddle</p> <p>Moist Cooking methods:</p> <p>poaching, simmering, boiling, steaming</p> <p>Combination Cooking methods: braising, stewing</p>	<p>Total</p> <p>15 hours</p> <p>Theory:</p> <p>03 hours</p> <p>Practical:</p> <p>12 hours</p>	<p>Cooking equipment:</p> <p>burners, stoves, ovens, (convection oven, deck oven), microwaves, grills, tilting pan, steamers, salamander, Panini machine, blender heavy duty, pans, juicer, juice extractor, deep fryer</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
<p>LU3:</p> <p>Present complex meat dishes for service</p>	<p>The trainee will be able to:</p> <p>Finish, garnish and present the dish to meet organisational specifications</p>	<p>Finishing and seasoning complex meat dishes according to requirements, including carving, portioning, garnishes, sauces, herbs and seasonings,</p>	<p>Total</p> <p>10 hours</p> <p>Theory:</p>	<p>Presentation equipment: including plates, platters, silver salvers, serving dishes, sauceboats</p>	<p>Class room with multimedia aid and flip charts</p>

	<p>Make sure dishes are at correct temperature for holding and serving</p> <p>Safely store cooked complex meat dishes and meat not for immediate use</p>	<p>enhancing the customer experience</p> <p>Storing cooked meat dishes, including care with potential cross-contamination, labelling, correct temperature (1 – 5 degrees for refrigerator, -18 to -20 degrees for freezer)</p>	<p>02 hours</p> <p>Practical:</p> <p>08 Hours</p>	<p>Details of requirements, including food check from food outlet</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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Module 7: Prepare, cook and finish complex poultry dishes

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex poultry dishes

Duration: 40 hours **Theory:** 8 hours **Practical:** 32 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
<p>LU1:</p> <p>Use equipment and multi-stage methods independently to prepare complex poultry dishes for cooking</p>	<p>The trainee will be able to:</p> <p>Identify requirements for preparing complex poultry dishes for cooking</p> <p>Use tools and equipment for preparing complex poultry dishes correctly</p> <p>Use appropriate methods to prepare complex poultry dishes for cooking</p> <p>Check that preparation of complex poultry dishes meets quality requirements</p>	<p>Food and ingredients: including poultry (whole chicken, thigh, breast, wings, grilled breast of chicken with creamy basil sauce, chicken tikka (traditional Pakistani), chicken ginger, chicken burger), meat tenderizer, cooking oil, tomatoes, onions, herbs, spices, seasonings</p> <p>Pre-preparation methods: defrosting (where necessary), cleaning, washing, defrosting, julienne and other styles of cutting, slice, stake, seasoning, trimming, storing, blending, flavouring, marinating</p>	<p>Total 15 hours</p> <p>Theory: 03 hours</p> <p>Practical: 12 hours</p>	<p>Pre-preparation equipment: knives (different types), peeling knives, carving knives, chef knives, etc, graters, measuring scales, refrigeration, freezers, chopping boards (red for raw meat), utensils including pans, bowls, spoons and forks, aluminium foils, cling film, gloves, markers, date and time stickers, mixer, blender, toaster, tin opener, chopper, mincing machine, bone saw cutter, patties maker</p> <p>Protective clothing according to job requirements (black trousers, white chef's</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

				jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)	
<p>LU2:</p> <p>Use equipment and multi-stage methods independently to cook and finish poultry complex dishes</p>	<p>The trainee will be able to:</p> <p>Identify requirements for cooking complex poultry dishes</p> <p>Use tools and equipment to cook complex poultry dishes correctly</p> <p>Use appropriate methods to cook complex poultry dishes</p> <p>Combine ingredients for complex poultry dishes with other ingredients</p> <p>Check that the dish has the correct flavour, consistency and quantity</p> <p>Check that cooking of complex poultry dishes meets quality requirements</p>	<p>Food and ingredients: including poultry (whole chicken, thigh, breast, wings, grilled breast of chicken with creamy basil sauce, chicken tikka (traditional Pakistani), chicken ginger, chicken burger), meat tenderizer, cooking oil, tomatoes, onions, herbs, spices, seasonings</p> <p>Dry Cooking methods: sautéing, frying, pan frying, grilling, roasting, deep frying, pan broil, griddle</p> <p>Moist Cooking methods: poaching, simmering, boiling, steaming</p> <p>Combination Cooking methods: braising, stewing</p>	<p>Total</p> <p>15 hours</p> <p>Theory:</p> <p>03 hours</p> <p>Practical:</p> <p>12 hours</p>	<p>Cooking equipment: burners, stoves, ovens, (convection oven, deck oven), microwaves, grills, tilting pan, steamers, salamander, Panini machine, blender heavy duty, pans, juicer, juice extractor, deep fryer</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
<p>LU3:</p>	<p>The trainee will be able to:</p>	<p>Finishing and seasoning complex poultry dishes according to requirements, including carving, jointing,</p>	<p>Total</p> <p>10 hours</p> <p>Theory:</p>	<p>Presentation equipment: including plates, platters, silver</p>	<p>Class room with multimedia aid and flip charts</p>

<p>Present complex poultry dishes for service</p>	<p>Finish, garnish and present the dish to meet organisational specifications</p> <p>Make sure dishes are at correct temperature for holding and serving</p> <p>Safely store cooked complex poultry dishes and poultry not for immediate use</p>	<p>portioning, garnishes, sauces, coating, glazing, herbs and seasonings, enhancing the customer experience</p> <p>Storing cooked poultry dishes, including care with potential cross-contamination, labelling, correct temperature (1 – 5 degrees for refrigerator, -18 to -20 degrees for freezer); particular care with poultry dishes as a high-risk food</p>	<p>02 hours</p> <p>Practical:</p> <p>08 Hours</p>	<p>salvers, serving dishes, sauceboats</p> <p>Details of requirements, including food check from food outlet</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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Module 8: Prepare, cook and finish complex fish and shellfish dishes

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex fish and shellfish dishes

Duration: 40 hours **Theory:** 8 hours **Practical:** 32 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
<p>LU1:</p> <p>Use equipment and multi-stage methods independently to prepare complex fish and shellfish dishes for cooking</p>	<p>The trainee will be able to:</p> <p>Identify requirements for preparing complex fish and shellfish dishes for cooking</p> <p>Use tools and equipment for preparing complex fish and shellfish dishes correctly</p> <p>Use appropriate methods to prepare complex fish and shellfish dishes for cooking</p> <p>Check that preparation of complex fish and shellfish dishes meets quality requirements</p>	<p>Food and ingredients: including fish (grilled fish with creamy basil sauce, fried sesames prawn, whole pomfret, Lahori fried fish (traditional Pakistani dish), prawn curry Pakistani style), cooking oil, tomatoes, onions, herbs, spices, seasonings</p> <p>Pre-preparation methods: defrosting (where necessary), cleaning, washing, defrosting, julienne and other styles of cutting, slice, stake, seasoning, trimming, storing, blending, flavouring, marinating</p>	<p>Total 15 hours</p> <p>Theory: 03 hours</p> <p>Practical: 12 hours</p>	<p>Pre-preparation equipment: knives (different types), peeling knives, carving knives, chef knives, etc, graters, measuring scales, refrigeration, freezers, chopping boards (blue for raw fish), utensils including pans, bowls, spoons and forks, aluminium foils, cling film, gloves, markers, date and time stickers, mixer, blender, toaster, tin opener, chopper, mincing machine, bone saw cutter, patties maker</p> <p>Protective clothing according to job requirements (black trousers, white chef's</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

				jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)	
<p>LU2:</p> <p>Use equipment and multi-stage methods independently to cook and finish fish and shellfish complex dishes</p>	<p>The trainee will be able to:</p> <p>Identify requirements for cooking complex fish and shellfish dishes</p> <p>Use tools and equipment to cook complex fish and shellfish dishes correctly</p> <p>Use appropriate methods to cook complex fish and shellfish dishes</p> <p>Combine ingredients for complex fish and shellfish dishes with other ingredients</p> <p>Check that the dish has the correct flavour, consistency and quantity</p> <p>Check that cooking of complex fish and shellfish dishes meets quality requirements</p>	<p>Food and ingredients:</p> <p>including fish (grilled fish with creamy basil sauce, fried sesames prawn, whole pomfret, Lahori fried fish (traditional Pakistani dish), prawn curry Pakistani style), cooking oil, tomatoes, onions, herbs, spices, seasonings</p> <p>Understanding the effect of different cooking processes on fish ingredients/dishes and their nutritional value</p> <p>Dry Cooking methods:</p> <p>sautéing, frying, pan frying, grilling, deep frying, pan broil</p> <p>Moist Cooking methods:</p> <p>poaching, simmering, boiling, steaming</p> <p>Combination Cooking methods: braising, stewing</p>	<p>Total</p> <p>15 hours</p> <p>Theory:</p> <p>03 hours</p> <p>Practical:</p> <p>12 hours</p>	<p>Cooking equipment:</p> <p>burners, stoves, ovens, (convection oven, deck oven), microwaves, grills, tilting pan, steamers, salamander, Panini machine, blender heavy duty, pans, juicer, juice extractor, deep fryer</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

<p>LU3:</p> <p>Present complex fish and shellfish dishes for service</p>	<p>The trainee will be able to:</p> <p>Finish, garnish and present the dish to meet organisational specifications</p> <p>Make sure dishes are at correct temperature for holding and serving</p> <p>Safely store cooked complex fish and shellfish dishes and fish and shellfish not for immediate use</p>	<p>Finishing and seasoning complex fish and shellfish dishes according to requirements, including filleting, portioning, garnishes, sauces, herbs and seasonings, enhancing the customer experience; managing the risk of the dish drying out when cooked</p> <p>Storing cooked fish and shellfish dishes, including care with potential cross-contamination, labelling, correct temperature (1 – 5 degrees for refrigerator, -18 to -20 degrees for freezer); particular care with fish and shellfish dishes as high-risk foods</p>	<p>Total</p> <p>10 hours</p> <p>Theory:</p> <p>02 hours</p> <p>Practical:</p> <p>08 Hours</p>	<p>Presentation equipment: including plates, platters, silver salvers, serving dishes, sauceboats</p> <p>Details of requirements, including food check from food outlet</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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Module 9: Prepare, cook and finish fresh pasta and rice dishes

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish fresh pasta and rice dishes

Duration: 30 hours **Theory:** 06 hours **Practical:** 24 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
<p>LU1:</p> <p>Use equipment and multi-stage methods independently to prepare fresh pasta and rice dishes for cooking</p>	<p>The trainee will be able to:</p> <p>Identify requirements for preparing fresh pasta and rice dishes for cooking</p> <p>Use tools and equipment for preparing fresh pasta and rice dishes correctly</p> <p>Use appropriate methods to prepare fresh pasta and rice dishes for cooking</p> <p>Check that preparation of fresh pasta and rice dishes meets quality requirements</p>	<p>Food and ingredients: including fresh pasta (including colours – light yellow, green, red; shaped pasta, flat pasta, stuffed pasta noodle paste), rice (plain rice, biryani, Pulao, fried rice, chilmill, biryani, kabli Pulao, Kashmiri Pulao, chicken biryani, Afghani Pulao, mutton Sindhi biryani), cooking oil, tomatoes, onions, herbs, spices, seasonings, olive oil, vegetables, meat, poultry, fish</p> <p>Pre-preparation methods: measuring, dipping, moistening, cleaning, julienne and other types of cutting, slicing, seasoning, trimming, storing, blending, flavouring, marinating; adding flavourings and colour to fresh pasta (by adding purées of vegetables)</p>	<p>Total 15 hours</p> <p>Theory: 03 hours</p> <p>Practical: 12 hours</p>	<p>Pre-preparation equipment: knives (different types), peeling knives, carving knives, chef knives, etc, noodle machine, measuring scales, refrigeration, freezers, chopping boards (white for bakery and dairy), utensils including pans, bowls, spoons and forks, aluminium foils, cling film, gloves, markers, date and time stickers, tin opener, peeler, potato opener, chopper, mincing machine, beater, masher, measuring spoon, digital food thermometer</p> <p>Protective clothing according to job</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

				requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)	
<p>LU2:</p> <p>Use equipment and multi-stage methods independently to cook and finish fresh pasta ingredients complex dishes</p>	<p>The trainee will be able to:</p> <p>Identify requirements for cooking fresh pasta and rice dishes</p> <p>Use tools and equipment to cook fresh pasta and rice dishes correctly</p> <p>Use appropriate methods to cook fresh pasta and rice dishes</p> <p>Combine ingredients for fresh pasta dishes with other ingredients</p> <p>Check that the dish has the correct flavour, consistency and quantity</p> <p>Check that cooking of fresh pasta and rice dishes meets quality requirements</p>	<p>Food and ingredients:</p> <p>including fresh pasta (including colours – light yellow, green, red; shaped pasta, flat pasta, stuffed pasta noodle paste), rice (plain rice, biryani, Pulao, fried rice, chilmill, biryani, kabli Pulao, Kashmiri Pulao, chicken biryani, Afghani Pulao, mutton Sindhi biryani), cooking oil, tomatoes, onions, herbs, spices, seasonings, olive oil, vegetables, meat, poultry, fish</p> <p>Dry Cooking methods:</p> <p>sautéing</p> <p>Moist Cooking methods:</p> <p>boiling, steaming</p> <p>Understanding al-dente as a feature of cooked pasta dishes</p>	<p>Total</p> <p>15 hours</p> <p>Theory:</p> <p>03 hours</p> <p>Practical:</p> <p>12 hours</p>	<p>Cooking equipment:</p> <p>burners, stoves, microwaves, tilting pan, steamers, pans</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

<p>LU3:</p> <p>Present fresh pasta and rice dishes for service</p>	<p>The trainee will be able to:</p> <p>Finish, garnish and present the dish to meet organisational specifications</p> <p>Make sure dishes are at correct temperature for holding and serving</p> <p>Safely store cooked fresh pasta and rice dishes and fresh pasta ingredients not for immediate use</p>	<p>Finishing and seasoning fresh pasta and rice dishes according to requirements, including herbs and seasonings, toppings (including cheese, tomato), sauces, garnishes; managing the risk of overcooking pasta and rice, impact on taste, texture and nutritional value</p> <p>Storing cooked fresh pasta and rice dishes, including care with potential cross-contamination, labelling, correct temperature (1 – 5 degrees for refrigerator, -18 to -20 degrees for freezer); importance of not re-using rice that has been refrigerated for more than 3 days (check labelling); importance of short shelf life for fresh pasta, due to high water content; importance of using refrigerated pasta within two days (check labelling)</p>	<p>Total</p> <p>05 hours</p> <p>Theory:</p> <p>01 hours</p> <p>Practical:</p> <p>04 hours</p>	<p>Presentation equipment: including plates, platters, silver salvers, serving dishes, sauceboats</p> <p>Details of requirements, including food check from food outlet</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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Module 10: Prepare, cook and finish complex vegetable dishes

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex vegetable dishes

Duration: 20 hours **Theory:** 4 hours **Practical:** 16 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
<p>LU1:</p> <p>Use equipment and multi-stage methods independently to prepare complex vegetable dishes for cooking</p>	<p>The trainee will be able to:</p> <p>Identify requirements for preparing complex vegetable dishes for cooking</p> <p>Use tools and equipment for preparing complex vegetable dishes correctly</p> <p>Use appropriate methods to prepare complex vegetable dishes for cooking</p> <p>Check that preparation of complex vegetable dishes meets quality requirements</p>	<p>Food and ingredients: including vegetables (carrot, zucchini, okra/lady finger green peas, green beans, vegetable bhujia, dahl makhani, sagg, Lahori Chanay), cooking oil, tomatoes, onions, herbs, spices, seasonings</p> <p>Pre-preparation methods: defrosting (where necessary), washing, cleaning, measuring, sanitizing, trimming, slicing, dicing, cube cutting, portioning, grading, julienne and other styles of cutting mixing, blending</p>	<p>Total 05 hours</p> <p>Theory: 01 hours</p> <p>Practical: 04 hours</p>	<p>Pre-preparation equipment: knives (different types), peeling knives, carving knives, chef knives, etc, graters, measuring scales, refrigeration, freezers, chopping boards (brown for vegetables), utensils including pans, bowls, spoons and forks, aluminium foils, cling film, gloves, markers, date and time stickers, mixer, blender, tin opener, peeler, potato cutter, chopper, masher</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

				cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)	
<p>LU2:</p> <p>Use equipment and multi-stage methods independently to cook and finish complex vegetable dishes</p>	<p>The trainee will be able to:</p> <p>Identify requirements for cooking complex vegetable dishes</p> <p>Use tools and equipment to cook complex vegetable dishes correctly</p> <p>Use appropriate methods to cook complex vegetable dishes</p> <p>Combine ingredients for complex vegetable dishes with other ingredients</p> <p>Check that the dish has the correct flavour, consistency and quantity</p> <p>Check that cooking of complex vegetable dishes meets quality requirements</p>	<p>Food and ingredients: including vegetables (carrot, zucchini, okra/lady finger green peas, green beans, vegetable bhujia, dahl makhani, sagg, Lahori Chanay), cooking oil, tomatoes, onions, herbs, spices, seasonings</p> <p>Dry Cooking methods: sautéing, frying, pan frying, grilling, roasting, deep frying, griddle</p> <p>Moist Cooking methods: poaching, simmering, boiling, steaming</p> <p>Combination Cooking methods: braising, stewing</p>	<p>Total</p> <p>10 hours</p> <p>Theory:</p> <p>02 hours</p> <p>Practical:</p> <p>08 hours</p>	<p>Cooking equipment: burners, stoves, ovens, (convection oven, deck oven), microwaves, grills, tilting pan, steamers, salamander, pans, deep fryer</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
<p>LU3:</p>	<p>The trainee will be able to:</p>	<p>Finishing and seasoning complex vegetable dishes according to requirements, including butter glaze, cheese</p>	<p>Total</p> <p>05 hours</p> <p>Theory:</p>	<p>Presentation equipment: including plates, platters, silver</p>	<p>Class room with multimedia aid and flip charts</p>

<p>Present complex vegetable dishes for service</p>	<p>Finish, garnish and present the dish to meet organisational specifications</p> <p>Make sure dishes are at correct temperature for holding and serving</p> <p>Safely store cooked complex vegetable dishes and vegetable ingredients not for immediate use</p>	<p>topping, browning, herbs and seasonings, garnishes</p> <p>Storing cooked vegetable dishes, including care with potential cross-contamination, labelling, correct temperature (1 – 5 degrees for refrigerator, -18 to -20 degrees for freezer)</p>	<p>01 hours</p> <p>Practical:</p> <p>04 Hours</p>	<p>salvers, serving dishes, sauceboats</p> <p>Details of requirements, including food check from food outlet</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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Module 11: Prepare, cook and finish complex hot sauces

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex hot sauces

Duration: 20 hours **Theory:** 4 hours **Practical:** 16 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
<p>LU1:</p> <p>Use equipment and multi-stage methods independently to prepare complex hot sauces for cooking</p>	<p>The trainee will be able to:</p> <p>Identify requirements for preparing complex hot sauces for cooking</p> <p>Use tools and equipment for preparing complex hot sauces correctly</p> <p>Use appropriate methods to prepare complex hot sauces for cooking</p> <p>Check that preparation of complex hot sauces meets quality requirements</p>	<p>Food and ingredients: including creamy sauce, tomato basil sauce, cooking oil, tomatoes, onions, herbs, spices, seasonings</p> <p>Understanding the main function of sauces, including to thicken soups and stews, to enhance the flavour of dishes, to provide the main body for savoury and sweet dishes, to moisten savoury and sweet dishes, to improve the nutritional content of dishes</p> <p>Pre-preparation methods: defrosting (where necessary), washing, cleaning, measuring, trimming, slicing, dicing, cube cutting, portioning, grading, cutting, mixing, blending, clarification, flavouring, boiling, cooling, storing</p>	<p>Total 05 hours</p> <p>Theory: 01 hours</p> <p>Practical: 04 hours</p>	<p>Pre-preparation equipment: knives (different types), peeling knives, carving knives, chef knives, etc, graters, measuring scales, refrigeration, freezers, chopping boards (different colours), utensils including pans, bowls, spoons and forks, aluminium foils, cling film, gloves, markers, date and time stickers, mixer, blender, tin opener, peeler, potato cutter, chopper, masher</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

				cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)	
<p>LU2:</p> <p>Use equipment and multi-stage methods independently to cook and finish hot sauce dishes for complex dishes</p>	<p>The trainee will be able to:</p> <p>Identify requirements for cooking complex hot sauces</p> <p>Use tools and equipment to cook complex hot sauces correctly</p> <p>Use appropriate methods to cook complex hot sauces</p> <p>Combine ingredients for hot sauces with other ingredients</p> <p>Check that the dish has the correct flavour, consistency and quantity</p> <p>Check that cooking of complex hot sauces meets quality requirements</p>	<p>Food and ingredients: including creamy sauce, tomato basil sauce, cooking oil, tomatoes, onions, herbs, spices, seasonings</p> <p>Dry Cooking methods: sautéing, frying, pan frying</p> <p>Moist Cooking methods: poaching, simmering, boiling, steaming</p> <p>Combination Cooking methods: braising, stewing</p>	<p>Total</p> <p>10 hours</p> <p>Theory:</p> <p>02 hours</p> <p>Practical:</p> <p>08 hours</p>	<p>Cooking equipment: burners, stoves, tilting pan, steamers, pans, deep fryer, tilting pan, steamer, Boiler</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
<p>LU3:</p> <p>Present complex hot sauces for service</p>	<p>The trainee will be able to:</p> <p>Finish, garnish and present the dish to meet organisational specifications</p>	<p>Finishing and seasoning complex hot sauces according to requirements, including garnishes and accompaniments, finishing with butter or cream, adjusting consistency and seasoning</p>	<p>Total</p> <p>05 hours</p> <p>Theory:</p> <p>01 hours</p> <p>Practical:</p>	<p>Presentation equipment: including serving dishes, sauceboats</p> <p>Details of requirements, including</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p>

	<p>Make sure dishes are at correct temperature for holding and serving</p> <p>Safely store cooked complex hot sauces and hot sauce ingredients not for immediate use</p>	<p>Storing hot complex sauces, including cooling process, straining, covering (including using a lid with a bain-marie, covering with buttered greaseproof), labelling, care with potential cross-contamination, correct storage temperature (1 – 5 degrees for refrigerator, -18 to -20 degrees for freezer)</p>	<p>04 Hours</p>	<p>food check from food outlet</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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Module 12: Prepare, cook and finish dressings and cold sauces

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish dressings and cold sauces

Duration: 20 hours **Theory:** 4 hours **Practical:** 16 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
<p>LU1:</p> <p>Use equipment and multi-stage methods independently to prepare dressings and cold sauces for cooking</p>	<p>The trainee will be able to:</p> <p>Identify requirements for preparing dressings and cold sauces for cooking</p> <p>Use tools and equipment for preparing dressings and cold sauces correctly</p> <p>Use appropriate methods to prepare dressings and cold sauces for cooking</p> <p>Check that preparation of dressings and cold sauces meets quality requirements</p>	<p>Food and ingredients: including ranch dressing, cocktail sauce, tartar sauce, chili sauce</p> <p>Pre-preparation methods: defrosting (where necessary), washing, cleaning, measuring, trimming, slicing, dicing, cube cutting, portioning, grading, cutting, mixing, blending, clarification, flavouring, cooling, storing, freezing, covering with aluminium foils</p>	<p>Total 05 hours</p> <p>Theory: 01 hours</p> <p>Practical: 04 hours</p>	<p>Pre-preparation equipment: knives (different types), peeling knives, carving knives, chef knives, etc, graters, measuring scales, refrigeration, freezers, chopping boards (different colours), utensils including pans, bowls, spoons and forks, aluminium foils, cling film, gloves, markers, date and time stickers, mixer, blender, tin opener, peeler, potato cutter, chopper, masher</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

				cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)	
<p>LU2:</p> <p>Use equipment and multi-stage methods independently to cook and finish dressings and cold sauce ingredients for complex dishes</p>	<p>The trainee will be able to:</p> <p>Identify requirements for cooking dressings and cold sauces</p> <p>Use tools and equipment to cook dressings and cold sauces correctly</p> <p>Use appropriate methods to cook dressings and cold sauces</p> <p>Combine ingredients for dressings and cold sauces with other ingredients</p> <p>Check that the dish has the correct flavour, consistency and quantity</p> <p>Check that cooking of dressings and cold sauces meets quality requirements</p>	<p>Food and ingredients:</p> <p>including ranch dressing, cocktail sauce, tartar sauce, chili sauce</p> <p>Cooking/mixing methods:</p> <p>mixing, blending</p>	<p>Total</p> <p>10 hours</p> <p>Theory:</p> <p>02 hours</p> <p>Practical:</p> <p>08 hours</p>	<p>Cooking/mixing equipment: heavy duty blender, heavy duty juicer, small mixing machine, beater</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
<p>LU3:</p> <p>Present dressings and</p>	<p>The trainee will be able to:</p>	<p>Finishing and seasoning dressings and cold sauces according to requirements,</p>	<p>Total</p> <p>05 hours</p> <p>Theory:</p>	<p>Presentation equipment: including serving dishes, sauceboats</p>	<p>Class room with multimedia aid and flip charts</p>

<p>cold sauces for service</p>	<p>Finish, garnish and present the dish to meet organisational specifications</p> <p>Make sure dishes are at correct temperature for holding and serving</p> <p>Safely store cooked dressings and cold sauces and dressings and cold sauce ingredients not for immediate use</p>	<p>including enhancing the customer experience</p> <p>Storing dressings and cold sauces, including covering, storing in suitable containers, particular care with labelling, care with potential cross-contamination, correct storage temperature (1 – 5 degrees for refrigerator, -18 to -20 degrees for freezer)</p>	<p>01 hours</p> <p>Practical:</p> <p>04 Hours</p>	<p>Details of requirements, including food check from food outlet</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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Module 13: Prepare, cook and finish complex bread and dough products

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex bread and dough products

Duration: 30 hours **Theory:** 06 hours **Practical:** 24 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
<p>LU1:</p> <p>Use equipment and multi-stage methods independently to prepare complex bread and dough products for cooking</p>	<p>The trainee will be able to:</p> <p>Identify requirements for preparing complex bread and dough products for cooking</p> <p>Use tools and equipment for preparing complex bread and dough products correctly</p> <p>Use appropriate methods to prepare complex bread and dough products for cooking</p> <p>Check that preparation of complex bread and dough products meets quality requirements</p>	<p>Food and ingredients: including bread, bun, roll, French baguette, pastries, muffins, croissant, Danish pastries</p> <p>Pre-preparation methods: defrosting (where necessary), cleaning, measuring, trimming, slicing, dicing, portioning, grading, beating, proofing, moistening, spraying, polishing, greasing, dough making, kneading, sheeting, cooling, pan greasing, oven pre-heating, cutting, mixing, blending</p>	<p>Total 10 hours</p> <p>Theory: 02 hours</p> <p>Practical: 08 hours</p>	<p>Pre-preparation equipment: knives (different types), peeling knives, carving knives, chef knives, etc, graters, measuring scales, refrigeration, freezers, chopping boards (white for bakery products), utensils including pans, bowls, spoons and forks, aluminium foils, cling film, gloves, markers, date and time stickers, mixer, blender, toaster, beater, baking trays, bread pans, bun trays, roll trays, French baguette tray</p> <p>Protective clothing according to job requirements (black</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

				trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)	
<p>LU2:</p> <p>Use equipment and multi-stage methods independently to cook and finish bread and dough products complex dishes</p>	<p>The trainee will be able to:</p> <p>Identify requirements for cooking complex bread and dough products</p> <p>Use tools and equipment to cook complex bread and dough products correctly</p> <p>Use appropriate methods to cook complex bread and dough products</p> <p>Combine ingredients for bread and dough with other ingredients</p> <p>Check that the dish has the correct flavour, consistency and quantity</p> <p>Check that cooking of complex bread and dough products meets quality requirements</p>	<p>Food and ingredients: including bread, bun, roll, French baguette, pastries, muffins, croissant, Danish pastries</p> <p>Cooking methods: baking, steaming, proving</p> <p>Understanding the effects of steaming on dough products, including increasing surface temperature, creating a high gloss</p>	<p>Total</p> <p>10 hours</p> <p>Theory:</p> <p>02 hours</p> <p>Practical:</p> <p>08 hours</p>	<p>Cooking equipment: ovens, (convection oven, deck oven, tandoori oven), steamers, Panini machine, pans, baking, dough mixing machine, dough sheeter, egg beater, egg mixing machine, measuring scale</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

<p>LU3:</p> <p>Present complex bread and dough products for service</p>	<p>The trainee will be able to:</p> <p>Finish, garnish and present the dish to meet organisational specifications</p> <p>Make sure dishes are at correct temperature for holding and serving</p> <p>Safely store cooked complex bread and dough products and bread and dough ingredients not for immediate use</p>	<p>Finishing and seasoning complex bread and dough products according to requirements, including prior to cooking, cooling, glazing/egg washing, adding toppings, icing, coating, portioning, cutting</p> <p>Risks for bread and dough products if not cooled correctly, including soggy bases if left on a baking tray</p> <p>Storing cooked bread and dough products, including above 63 degrees for hot products (including chapattis and naan breads – limited storage times), at room temperatures, covered to prevent contamination and stop them drying out, refrigerated for high-risk ingredients (eg fresh cream – maximum storage 24 hours), labelling</p>	<p>Total</p> <p>10 hours</p> <p>Theory:</p> <p>02 hours</p> <p>Practical:</p> <p>08 hours</p>	<p>Presentation equipment: including plates, platters, silver salvers, serving dishes, sauceboats</p> <p>Details of requirements, including food check from food outlet</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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Module 14: Prepare, cook and finish complex sweet dishes

Objective of the module: The aim of this module to develop advanced knowledge, skills and understanding to prepare, cook and finish complex sweet dishes

Duration: 20 hours **Theory:** 4 hours **Practical:** 16 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
<p>LU1:</p> <p>Use equipment and multi-stage methods independently to prepare complex sweet dishes for cooking</p>	<p>The trainee will be able to:</p> <p>Identify requirements for preparing complex sweet dishes for cooking</p> <p>Use tools and equipment for preparing complex sweet dishes correctly</p> <p>Use appropriate methods to prepare complex sweet dishes for cooking</p> <p>Check that preparation of complex sweet dishes meets quality requirements</p>	<p>Food and ingredients: including pastries, patties, Pakistani sweet, chocolate mousses, Italian tiramisu, blue berry cheese cake; fruits (particular attention to seasonality)</p> <p>Pre-preparation methods: defrosting (where necessary), cleaning, measuring, trimming, slicing, dicing, portioning, grading, beating, proofing, moistening, spraying, polishing, greasing, kneading, sheeting, cooling, oven pre-heating, cutting, mixing, blending</p>	<p>Total 08 hours</p> <p>Theory: 01 hours</p> <p>Practical: 07 hours</p>	<p>Pre-preparation equipment: knives (different types), peeling knives, carving knives, chef knives, etc, graters, measuring scales, refrigeration, freezers, chopping boards (white for dairy products, green for fruit), utensils including pans, bowls, spoons and forks, aluminium foils, cling film, gloves, markers, date and time stickers, bread slicers, mixer, blender, toaster, tin opener, baking trays, Cooking equipment: burners, stoves, ovens, (convection oven, deck oven), microwaves, steamers, pans, juicer</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

				Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)	
<p>LU2:</p> <p>Use equipment and multi-stage methods independently to cook and finish complex sweet dishes</p>	<p>The trainee will be able to:</p> <p>Identify requirements for cooking complex sweet dishes</p> <p>Use tools and equipment to cook complex sweet dishes correctly</p> <p>Use appropriate methods to cook complex sweet dishes</p> <p>Combine ingredients for complex sweet dishes with other ingredients</p> <p>Check that the dish has the correct flavour, consistency and quantity</p> <p>Check that cooking of complex sweet dishes meets quality requirements</p>	<p>Food and ingredients:</p> <p>including pastries, patties, Pakistani sweet, chocolate mousses, Italian tiramisu, blue berry cheese cake</p> <p>Dry Cooking methods: baking</p> <p>Moist Cooking methods: steaming</p> <p>Cooking requirements, including recipe, quantity required, special ingredients</p>	<p>Total</p> <p>08 hours</p> <p>Theory:</p> <p>01 hours</p> <p>Practical:</p> <p>07 hours</p>	<p>Cooking equipment:</p> <p>ovens, (convection oven, deck oven), steamers, pans, baking, dough mixing machine, dough sheeter, egg beater, egg mixing machine, measuring scales, Heavy duty mixer, blender, juicer</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>

<p>LU3:</p> <p>Present complex sweet dishes for service</p>	<p>The trainee will be able to:</p> <p>Finish, garnish and present the dish to meet organisational specifications</p> <p>Make sure dishes are at correct temperature for holding and serving</p> <p>Safely store cooked complex sweet dishes and ingredients for complex sweet dishes not for immediate use</p>	<p>Finishing: cooling, filling, glazing, dusting, decorating (including praline, nuts, fruits, piping (including rosettes, running piping, quenelles), using chocolate (including for piping and piped motifs, run-outs), portioning</p> <p>Storing complex sweets for service, including hot dishes (above 63 degrees), at room temperature, covered where necessary to prevent contamination and stop them drying out, refrigerated for high-risk ingredients (eg egg ingredients, cream – maximum storage 24 hours), frozen (including ice cream)</p>	<p>Total</p> <p>04 hours</p> <p>Theory:</p> <p>00 hours</p> <p>Practical:</p> <p>04 Hours</p>	<p>Presentation equipment: including plates, platters, silver salvers, serving dishes, sauceboats</p> <p>Details of requirements, including food check from food outlet</p> <p>Protective clothing according to job requirements (black trousers, white chef's jacket, white chef's cap, white neckerchief, white apron, safety trainers or boots, disposable gloves)</p>	<p>Class room with multimedia aid and flip charts</p> <p>Visit to hospitality establishments</p> <p>EITHER</p> <p>Training kitchen</p> <p>OR</p> <p>Access to a commercial kitchen for training purposes (for example hotels, restaurants, cafés, clubs, industrial canteens, similar establishments)</p>
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Complete list of tools and equipment

Sr#	Description	Quantity
	Preparation equipment	
1.	Sets of knives (different types), peeling knives, carving knives, chef knives, etc	20
2.	Graters	3
3.	Measuring scale	5
4.	Refrigerators (maintain temperature from 3 to 5 degrees)	2
5.	Freezers (maintain temperature from -18 to -20 degrees), to -20 degrees)	2
6.	Chopping boards (different colours), white for ready to eat and salads, blue for seafood, red for meat, yellow for poultry	12 (3 each)
	Utensils eg	
7.	Pans (large, small, medium)	15 (5 each)
8.	Bowls	15 (5 each)
9.	Sets measuring spoons	5
10.	Forks	10
11.	Bread slicer	1
12.	Mixers (large, small)	2 (1 each)
13.	Blenders	2
14.	Toasters	2
15.	Tin openers	5
16.	Peelers	5
17.	Potato cutter	1

18.	Choppers	3
19.	Mincing machine	1
20.	Bone saw cutters	1
21.	Patties maker	1
22.	Beaters	2
23.	Mashers	2
24.	Baking trays	20
	Cooking equipment	
25.	Burners /stoves	8
26.	Ovens (convection oven, deck oven)	1 each
27.	Microwaves oven	1
28.	Grill	1
29.	Tilting pan	1
30.	Steamer	1
31.	Salamander	1
32.	Panini machine	1
33.	Blender heavy duty	1
34.	Bread pans	20
35.	Bun pans	20
36.	Baguette pans	20
37.	Juicers	2
38.	Juice extractor	1
39.	Deep fryer	1

	Presentation equipment	
40.	Plates	20
41.	Platters	20
42.	Silver salvers	20
43.	Serving dishes	20
44.	Sauceboats	20
	Fire, first aid and safety equipment	
45.	Food safety guidelines	1 example copy
46.	HACCP standards	1 example copy
47.	Equipment and materials for washing hands, including sanitizing soap, suitable wash basin, hand towels	5 sets
48.	Illustrative range of emergency notices	
49.	Fire equipment, including the provision of fire exits, fire doors, fire extinguishers, alarm systems, emergency lighting, fire safety and exit signs	1 set
50.	First aid equipment: Food safety plasters, in a variety of different sizes and shapes; small, medium and large sterile gauze dressings; sterile eye dressings; triangular bandages; crêpe rolled bandages; safety pins; disposable sterile gloves; scissors; alcohol-free cleansing wipes; tape; distilled water, for cleaning wounds and as an eye bath	1 set
51.	Logbooks for recording accidents and incidents	1 example copy
	Cleaning equipment	
52.	Small cleaning equipment to use for different tools and equipment, including cloths, dusters, mops, brushes, buckets	5 sets
53.	Large cleaning equipment, including dishwasher, jet washer, wet and dry vacuum cleaner	1 set
	Other materials	
54.	Bookings diary	1 example copy
55.	Cost reports	1 example copy

56.	Daily event sheets	1 example copy
57.	Emergency notices	1 example copy
58.	Equipment for contacting security, including telephones and other electronic devices	1 set
59.	requisitions records and pads for developing new requisitions from stores	1 example copy
60.	Job descriptions and appraisals for team associates	1 example copy
61.	Record of allocated duties and tasks	1 example copy
62.	example regular and à-la-carte menus	1 set of
63.	Rota for associates on duty	1 example copy
64.	Standard operating procedures for kitchen operations	1 example copy
65.	Tagging and logging materials	1 example copy
66.	Weekly consumption reports	1 example copy
67.	Yield values checklists	1 example copy
	Uniform for each student (may be purchased by students)	
68.	Black trousers	
69.	White chef's jacket	
70.	White chef's cap	
71.	White neckerchief	
72.	White apron	
73.	Disposable gloves	

List of consumable supplies

Appropriate quantities of:

- Vegetables, including carrot, zucchini, green beans lady finger, mushrooms, potatoes
- Meat, poultry and fish, including beef, lamb, mutton, sausages, fish
- Fruit and salad ingredients, including lettuce (all types), tomatoes, cucumber, green and black olives, parsley, coriander, lemon, oranges, apples, mangos, bananas
- Pasta and rice, including pasta (farfalle, fettuccini alfredo), rice (plain rice, biryani, basmati, pilau)
- Eggs, butter, milk, cheese, fresh cream
- Grains, pulses, white lentils, chick peas
- Soup ingredients, including tomato, onion, chicken, lentils
- Bread ingredients, including flour, dry yeast, cooking salt, water, cooking butter, sugar, milk, egg, raisins, walnut, cinnamon, baking powder, brown sugar, icing sugar, vegetable ghee for pan greasing, sesame seed
- Bread ingredients, including sandwich bread, Paninis, sandwich fillings
- Sweet dish ingredients, including pastry, flour, butter, eggs, chocolate, vanilla
- Herbs, spices, seasonings and other sundry ingredients, including aniseed, baking powder, balsamic vinegar, Barbecue sauce, basil, bay leaf (taz patta), beans, black pepper powder, black pepper whole, brown flour, brown sauce, brown sugar, chicken powder, chili sauce, chocolate different in colour, chopped parsley, cinnamon, coloured capsicum, cooking butter, cooking salt, cooking salt, coriander powder, corn flour, creamy sauce, dry herbs, dry nuts, dry oregano, dry yeast, egg, extra virgin olive oil, fine flour, flour, food colour, fresh basil, fresh cream, fresh rosemary, fruits, garlic, garlic powder, gelatine powder, ginger, ginger garlic paste, gram masala, green chili, green coriander, hot sauce, icing sugar, jafel, jalwatri, khoya, lemon juice, lettuce (all types), lentils, light olive oils, mayonnaise, meat tenderizer, milk, mint leaves, mustard sauce, mustard powder, olive oil, olive oil extra virgin, olives different colours, onion powder, onions, oyster sauce, pickle, raisins, red chili crush, rice flour, sesame oil, sesame seed, smoked wheel, sour cream, soya sauce, stock, sugar, tabasco sauce, tahini sauce, thyme, tomato, tomato ketchup, tomato paste, tomato sauce, turmeric powder, vegetable ghee, vegetable oil, vinegar, walnut, white pepper powder, Worcestershire sauce, yoghurt
- Aluminium foils
- Cling film
- Gloves
- Markers
- Date and time stickers
- Note Pads
- Materials for cleaning and sanitizing equipment and work surfaces, including sanitizer, vinegar, lemon, degreaser

Credit values

The credit value of the National Certificate Level-3 in Chef de Partie is defined by estimating the amount of time/ instruction hours required to complete each competency unit and competency standard. The NVQF uses a standard credit value of 1 credit = 10 hours of learning (Following Higher Education Commission (HEC) guidelines).

The credit values are as follows:

Competency Standard	Estimate of hours	Credit
A: Co-ordinate the operation of the kitchen section	30	3
B: Supervise the kitchen section	30	3
C: Maintain production of food	30	3
D: Develop advanced skills in food preparation and cooking	30	3
E: Prepare, cook and finish complex soups	20	2
F: Prepare, cook and finish complex meat dishes	40	4
G: Prepare, cook and finish complex poultry dishes	40	4
H: Prepare, cook and finish complex fish and shellfish dishes	40	4
I: Prepare, cook and finish fresh pasta and rice dishes	30	3
J: Prepare, cook and finish complex vegetable dishes	20	2
K: Prepare, cook and finish complex hot sauces	20	2
L: Prepare, cook and finish dressings and cold sauces	20	2
M: Prepare, cook and finish complex bread and dough products	30	3
N: Prepare, cook and finish complex sweet dishes	20	2

