



Phambili Tourism Academy

National Certificate - Professional Cookery

SAQA ID:	14111	Training Days:	19	E-Learning Days:	N/A
NQF Level:	4	Assessment Days:	20	Workplace Experience:	10 Months
Credits:	149	Total Contact Days:	39	Self-Study Days:	10 Days

Description: This qualification has been developed for professionals in the food preparation industry (hospitality). It brings together elements of food and drink preparation and supervision.

Structure: Classroom-based learning
On-the-job learning
Coaching/Mentoring
Assessment

Purpose: This qualification will professionalise the industry and is applicable to all sectors, from small restaurants to large-scale hotels. The qualification provides articulation with Gaming, Travel and other Tourism industries.

Target Group: This certificate programme is suitable for people who have already worked as a cook / chef and want to upgrade their cook status to a professional chef. The qualification is also suitable for those wishing to enter the field of professional cookery.

Entry Requirements: It is assumed that a National Certificate or equivalent has been obtained by the candidate at Level 2.

Workplace Requirements: A hotel or canteen Kitchen environment with equipment. The delegate must have access to stock taking processes, food storage, food preparation and customers.

Outcomes: On completion of this qualification, the candidate should be able to:

- Prepare, produce and present different food items (peel, cook and garnish food for different food service methods, such as Buffet and a la Carte etc.).
- Prepare food for different menu items from starters, main course and dessert following organisational standards.
- Prepare food for small and large groups (handling of big functions and small functions).
- Order, receive, store and issue goods.
- Maintain personal and general hygiene in the kitchen (follow organisational procedures and OHS procedures).
- Communicate in writing and orally, with internal and external customers.
- Handle different knives and know their purpose.
- Food Costing (order only what you need, ways of keeping food cost down).
- Create a CV and prepare for an interview.
- On-the-job coaching and staff development (mentor, coach and train your staff).

PROGRAMME ROLL-OUT

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

TOTAL CREDIT:

149

