



TRAINING FORCE

Linking Training to Industry

HOSPITALITY

NATIONAL CERTIFICATE: PROFESSIONAL COOKERY

COURSE INFORMATION

SAQA ID: 14111

NQF Level: 4

Learnership Duration: 12 months

Credits: 145

Contact Sessions: Minimum Contact Session, including remediation and Portfolio Building (if required), for this Qualification is **29 days**

Accrediting SETA: Culture, Art, Tourism, Hospitality Sector Education & Training Authority

PURPOSE

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

ENTRY CRITERIA

- FEC Certificate or equivalent at NQF Level 2

QUALIFICATION RULES

This qualification is made up of fundamental, core and elective unit standards and a minimum of 145 credits is required to complete the qualification:

- Core unit standards totalling 96 are compulsory.
- Fundamental unit standards totalling 39 credits are compulsory.
- The Elective Component consists of individual unit standards from which the learner must choose unit standards totalling a minimum of 10 credits.

MARKET INFORMATION

Target Market: This course is designed for future chefs who would like to prepare food in restaurants, hotels, lodges and guest houses

Target Industries: Hospitality and Tourism

EQUIPMENT NEEDED

First Aid Equipment, Crockery and Cutlery,

COURSE INFORMATION

- **Mentor Requirements:** Mentor must have at least 5 years' experience in a Hospitality Environment
- **Workplace Approval:** Not Applicable
- **Workplace Requirements:** Learners must be exposed to all Outcomes related to this qualification. Including full Kitchen Set-up.

SKILLS OUTCOMES

- Provide customer service
- Process incoming and outgoing telephone calls
- Display Cultural Awareness in dealing with Customers & Colleagues
- Communicate verbally
- Maintain effective working relationships with other members of staff
- Maintain health, hygiene and professional appearance
- Perform basic calculations
- Identify work opportunities
- Apply for a job or experience placement
- Prepare written communications
- Provide First Aid
- Maintain hygiene in food preparation, cooking and storage
- Prepare fruit for hot and cold dishes
- Prepare vegetables for hot and cold dishes
- Handle and maintain knives
- Accept and store food deliveries
- Handle and Maintain Utensils and Equipment
- Handle and Store Food
- Clean food production areas and equipment
- Clean and store crockery and cutlery
- Prepare and cook basic meat, poultry, game or offal dishes
- Prepare and cook basic sauces and soups
- Handle and store food
- Clean food production areas, equipment and utensils
- Maintain food production operations
- Maintain a cleaning programme for kitchen areas and equipment
- Maintain and promote food hygiene in the kitchen
- Maintain Food production quality control systems, procedures and specifications
- Describe layout, services and facilities of the organisation
- Maintain a secure working environment
- Maintain a safe working environment
- Describe the Sectors of the Hospitality, Travel & Tourism Industries
- Conduct on-the-job coaching
- Develop self within the job role
- Maintain the receipt, storage and issue of goods
- Plan & deliver staff training and development in own area of responsibility
- Maintain the cleaning programme for own area of responsibility
- Maintain supply levels
- Manage one's own development.



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GENERAL INFORMATION



Credit Accumulation Transfer (CAT): CAT exemption is only applicable to approved learners. Approved learners will have reduced contact days. Learners who do not meet the CAT requirements will be required to complete Part 1 and Part 2 of every Cluster.



FISA Requirements: Final Integrated Summative Assessment is requirement for the successful completion of this learnership.



Recognition of Prior Learning (RPL): RPL is not available for this qualification

UNIT STANDARDS

Cluster 1 (Part 1) – Hospitality Operations

Outcome	SAQA ID	Name of Unit Standard	Credits
Core	7801	Describe the sectors of the Hospitality, Travel and Tourism Industries	2
Core	7793	Describe layout, services and facilities of the organisation	1
Core	7821	Develop self within the job role	3

- Recommended training days for Cluster 1 part 1 is 1 day

Cluster 1 (Part 2) – Hospitality Operations – Communication Skills – Credit Accumulation Transfer is applicable to the highlighted unit standards below

Outcome	SAQA ID	Name of Unit Standard	Credits
Fundamental	11235	Maintain effective working relationships with other members of staff	1
Fundamental	7813	Identify work opportunities	2
Fundamental	7815	Apply for job or work experience placement	2

- Recommended training days for Cluster 1 part 2 is 1 day

Cluster 2 (Part 1) – Business Communications

Outcome	SAQA ID	Name of Unit Standard	Credits
Core	7839	Maintain the receipt, storage and issue of goods	5

- Recommended training days for Cluster 2 part 1 is 1 day



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Cluster 2 (Part 2) – Business Communications – Communication Skills – Credit Accumulation Transfer is applicable to the highlighted unit standards below

Outcome	SAQA ID	Name of Unit Standard	Credits
Fundamental	7822	Prepare written communication	3
Fundamental	7794	Communicate Verbally	8
Fundamental	7790	Process incoming and outgoing telephone calls	3

- Recommended training days for Cluster 2 part 2 is 3 days

Cluster 3 (Part 1) – Finance in the Workplace

Outcome	SAQA ID	Name of Unit Standard	Credits
Elective	7829	Handle and record Refunds	2

- Recommended training days for Cluster 3 part 1 is 0.5 days

Cluster 3 (Part 2) – Finance in the Workplace – Communication Skills – Credit Accumulation Transfer is applicable to the highlighted unit standards below

Outcome	SAQA ID	Name of Unit Standard	Credits
Fundamental	7812	Performing Basic Calculations	3

- Recommended training days for Cluster 3 part 2 is 0.5 days

Cluster 4(Part 1) – Maintain Working Environment

Outcome	SAQA ID	Name of Unit Standard	Credits
Core	7846	Maintain the cleaning programme for own area of responsibility	2
Core	7796	Maintain a secure working environment	1
Core	7799	Maintain a safe working environment	2

- Recommended training days for Cluster 3 part 2 is 0.5 days

Cluster 4(Part 2) – Maintain Working Environment

Outcome	SAQA ID	Name of Unit Standard	Credits
Fundamental	7800	Maintain health, hygiene and a professional appearance	1

- Recommended training days for Cluster 4 part 2 is 0.5 days



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Cluster 5 – Customer Service – Communication Skills – Credit Accumulation Transfer is applicable to the highlighted unit standards below

Outcome	SAQA ID	Name of Unit Standard	Credits
Fundamental	7789	Provide customer service	8
Fundamental	7791	Display cultural awareness in dealing with customers and colleagues	4

- Recommended training days for Cluster 5 is 2 days

Cluster 6 – First Aid

Outcome	SAQA ID	Name of Unit Standard	Credits
Fundamental	7854	Provide First Aid	4

- Recommended training days for Cluster 6 is 1 day

Cluster 7 Part 1 – Food Preparation

Outcome	SAQA ID	Name of Unit Standard	Credits
Core	7637	Maintain hygiene in food preparation, cooking and storage	2
Core	7748	Handle and store food	2
Core	7749	Clean food production areas and equipment	3
Core	7751	Clean and store crockery and cutlery	1
Core	7816	Clean food production areas, equipment and utensils	4
Core	7845	Maintain the cleaning program for kitchen areas and equipment	6
Core	7847	Maintain and promote food hygiene in the kitchen	6
Core	7858	Maintain supply levels	10
Core	7743	Accept and store food deliveries	3
Core	7705	Handle and maintain knives	2
Core	7717	Handle and maintain utensils and equipment	2

- Recommended training days for Cluster 7 part 1 is 8 days

Cluster 7 Part 2 – Food Preparation

Outcome	SAQA ID	Name of Unit Standard	Credits
Core	7659	Prepare fruit for hot and cold dishes	1
Core	7660	Prepare vegetables for hot and cold dishes	2
Elective	7661	Prepare cold and hot sandwiches and rolls	2
Core	7728	Prepare and cook basic meat, poultry, game or offal dishes	8
Core	7757	Prepare and cook basic sauces and soups	4



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Core	14754	Handle and store food	1
Core	7851	Maintain food production quality control systems, procedures and specifications	6
Core	7843	Maintain food production operations	6
Elective	7754	Prepare and cook basic fish dishes	3
Elective	7768	Prepare and cook basic pastry dishes	4

- Recommended training days for Cluster 7 part 2 is 7 days

Cluster 8 – Development and Training

Outcome	SAQA ID	Name of Unit Standard	Credits
Core	7818	Conduct on the job coaching	5
Core	7873	Manage one's own development	3
Core	7841	Plan staff training and development in own area of responsibility	6

- Recommended training days for Cluster 8 is 3 days