



Executive Summary

Qualification	National Certificate: Professional Cookery
Qualification ID	14111
NQF Level	4
Minimum Credits	145
Duration	12 months
Field	Services
Subfield	Hospitality, Tourism, Travel, Gaming and Leisure
ETQA	CATHSSETA
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.
Entry Requirements	It is assumed that an FEC certificate or equivalent has been obtained by the candidate at NQF Level 2. (The existing Std 8 certificate meets these requirements)



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Exit Level 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

The KLM Empowered X-Perience



X-Ploration

For each of the SIX integrated learning blocks, learners explore content on their own before engaging with others. Guided by self-study plans and diagnostic self-assessment, they formulate their own insights to share.



X-Tension

Workplace application assignments allow learners to put their new learning to use on the job. Under the guidance of mentors, and with access to performance and wellness support, learners hone their skills and add value.



X-Citement

Learners receive a welcome letter and an X-Perience Map detailing the flow of their qualification. An orientation session helps them to understand the benefits and career options linked to the qualification.



X-Change

Learners attend facilitator-led sessions, either in class or online, to share their learning and refine their skills in a safe environment. Collaborative activities and peer feedback build learning synergy and allow learners to master specific skills.



X-Cellence

Each learner's progress is measured against learning outcomes through formative and summative assessment. Final examinations and presentations are used to obtain an accurate picture of overall understanding and mastery of the content.

Learning Blocks

1

The Hospitality Working Environment

ID	Unit Standard Title	Level	Credits
7793	Describe layout, services and facilities of the organisation	2	1
7801	Describe the sectors of the Hospitality, Travel and Tourism Industries	2	2
7800	Maintain health, hygiene and a professional appearance	1	1
7637	Maintain hygiene in food preparation, cooking and storage	2	2
7796	Maintain a secure working environment	3	1
7799	Maintain a safe working environment	2	2
7854	Provide First Aid	4	4
7794	Communicate verbally	3	8
7822	Prepare written communications	4	3
Total			24

2

Restaurant Daily Operation

ID	Unit Standard Title	Level	Credits
7790	Process incoming and outgoing telephone calls	3	3
7839	Maintain the receipt, storage and issue of goods	4	5
11235	Maintain effective working relationships with other members of staff	3	1
7791	Display cultural awareness in dealing with customers and colleagues	4	4
7789	Provide Customer Service	4	8
Total			

3

Maintaining a Cleaning Program for Kitchen Areas and Equipment

ID	Unit Standard Title	Level	Credits
7846	Maintain the cleaning programme for own area of responsibility	4	2
7845	Maintain the cleaning programme for kitchen areas and equipment	5	6
7751	Clean and store crockery and cutlery	2	1
7749	Clean food production areas and equipment	2	3
7816	Clean food production areas, equipment and utensils	2	4
7705	Handle and maintain knives	2	2
7717	Handle and maintain utensils and equipment	2	2
7748	Handle and store food	2	2
Total			22

4

Food Production

ID	Unit Standard Title	Level	Credits
7757	Prepare and cook basic sauces and soups	3	4
7728	Prepare and cook basic meat, poultry, game or offal dishes	4	8
7843	Maintain food production operations	5	6
7659	Prepare fruit for hot and cold dishes	2	1
7660	Prepare vegetables for hot and cold dishes	2	2
14754	Handle and store food	3	1
7743	Accept and store food deliveries	4	3
7851	Maintain food production quality control systems, procedures and specifications	5	6
7847	Maintain and promote food hygiene in the kitchen	5	6
7858	Maintain supply levels	5	10
Total			47

5

People Development

ID	Unit Standard Title	Level	Credits
7818	Conduct on-the-job coaching	5	5
7821	Develop self within the job role	4	3
7815	Apply for a job or work experience placement	3	2
7813	Identify work opportunities	2	2
7873	Manage one`s own development	4	3
7841	Plan staff training and development in own area of responsibility	4	6
Total			21

6

Electives

ID	Unit Standard Title	Level	Credits
7829	Handle and record refunds	3	2
7740	Prepare and clear areas for table service	3	1
7744	Provide a table drink service	3	4
7742	Provide a table service	3	2
7827	Source information about self-employment opportunities	4	3

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The Greatness Effect