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Kementerian Sumber Manusia, Malaysia

NATIONAL OCCUPATIONAL SKILLS STANDARD
(*STANDARD KEMAHIRAN PEKERJAAN KEBANGSAAN*)

I561-005-2:2022

FOOD PREPARATION AND PRODUCTION

PENYEDIAAN DAN PENGHASILAN MAKANAN

LEVEL 2

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Department of Skills Development (DSD)
Federal Government Administrative Centre
62530 PUTRAJAYA, MALAYSIA

NATIONAL OCCUPATIONAL SKILLS STANDARD

FOOD PREPARATION AND PRODUCTION

PENYEDIAAN DAN PENGHASILAN MAKANAN

LEVEL 2

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Preface

Standard Definition

The National Occupational Skills Standard (NOSS) is a Standard document that outlines the **minimum** competencies required by a skilled worker working in Malaysia for a particular area and level of occupational, also the path to achieve the competencies. The competencies are based on the needs of employment, according to the career structure for the occupational area and developed by industry experts and skilled workers.

The National Competency Standard (NCS) is a Standard document that outlines the competencies required by a skilled worker in Malaysia.

Description of Standard Components

The document is divided into three (3) components which includes: -

Component I Standard Practice

This component is about the information related to occupational area including introduction to the industry, Standard requirements, occupational structure, levelling of competency, authority and industry requirements as a whole.

Component II Standard Content

This component is a reference to industry employers in assessing and improving the competencies that is required for a skilled worker. The competencies are specific to the occupational area. The component is divided into two (2) section which are the chart (Competency Profile Chart, CPC) and details of the competencies (Competency Profile, CP).

Component III Curriculum of Competency Unit

This component is a reference for the training personnel to identify training requirements, design the curriculum, and develop assessment. The training hours that included in this component is based on the recommendations by the Standard Development Committee (SDC). If there are modifications to the training hours, the Department provides the medium for discussion and consideration for the matter.

Abbreviation

1	GNI	Gross National Income
2	MSIC	Malaysian Standard Industrial Classification
3	NCS	National Competency Standard
4	NDTS	National Dual Training System
5	NKEA	National Key Economic Activities
6	NOSS	National Occupational Skills Standard
7	OAS	Occupational Area Structure
8	OS	Occupational Structure
9	OSHA	Occupational Safety and Health Act
10	SOP	Standard Operating Procedures

Glossary

- | | | |
|----|----------------------|--|
| 1 | Appetizer | A generally small-portioned first course of a multicourse meal is used to whet the appetite, often to the accompaniment of drinks. |
| 2 | Baked | Baking is a method of preparing food that uses dry heat, typically in an oven. |
| 3 | Bakery | A kitchen that produces flour-based food baked in an oven such as bread, cookies, cakes, donuts, pastries, and pies. |
| 4 | Barbeque | To cook with dry heat created by the burning of hardwood or by the hot coals of this wood. (2) Loosely, to cook over hot coals, such as on a grill or spit, often with a seasoned marinade or basting sauce. |
| 5 | Bechamel | A sauce made by thickening milk with a roux. |
| 6 | Blanching | A cooking process wherein a food, usually a vegetable or fruit, is scalded in boiling water, removed after a brief, timed interval, and finally plunged into iced water or placed under cold running water (shocking or refreshing) to halt the cooking process. |
| 7 | Braise | A combination-cooking method that uses both wet and dry heats: typically, the food is first browned at a high temperature, then simmered in a covered pot in cooking liquid (such as wine, broth, coconut milk). |
| 8 | Breakfast | The first meal of the day usually eaten in the morning. |
| 9 | Broil | Cooking by exposing food to direct radiant heat, either on a grill over live coals or below a gas burner or electric coil. |
| 10 | Boiling | The cooking of food by immersion in water that has been heated to near its boiling point (212 °F [100 °C] at sea level. |
| 11 | Butchery | The area designed for the work of slaughtered animals is processed, by preparing them for cutting up, dressing, cleaning, deboning portioning, and later for storage. |
| 12 | Chef | Person in charge of a kitchen or of a department of a kitchen. |
| 13 | Commissary kitchen | A professional food preparation and cooking facility set up for the preparation of semi or finished products. |
| 14 | <i>Coupe</i> dessert | Dessert usually served in a special dessert glass or bowl. |
| 15 | Culinary arts | Culinary arts are the cuisine arts of food preparation, cooking, and presentation of food, usually in the form of meals. People working in this field – especially in establishments such as restaurants – are commonly called "chefs" or "cooks", |

- although, at its most general, the terms "culinary artist" and "culinarian" are also used.
- 16 Deep-fry
Deep frying (also referred to as deep fat frying) is a cooking method in which food is submerged in hot fat, traditionally lard but today most commonly oil. Normally, a deep fryer or chip pan is used for this; industrially, a pressure fryer or vacuum fryer may be used.
- 17 Dessert
A usually sweet course or dish (as of pastry or ice cream) usually served at the end of a meal.
- 18 Dry-heat
Methods in which heat is conducted to foods without the use of moisture.
- 19 Espagnole
A basic brown sauce, and is one of Auguste Escoffier's five mother sauces of classic French cooking.
- 20 Garnish
A garnish is an edible decorative item added to a salad for eye appeal, though it often adds to the flavor as well.
- 21 Gourd family
The gourd family: cucumber, winter and summer squashes, pumpkin, chayote (Some sources put eggplant in the gourd family).
- 22 Grilling
A form of cooking that involves dry heat applied to the surface of food, commonly from above, below or from the side. Grilling usually involves a significant amount of direct, radiant heat, and tends to be used for cooking meat and vegetables quickly.
- 23 Hollandaise
Formerly also called Dutch sauce, is a mixture of egg yolk, melted butter, and lemon juice (or a white wine or vinegar reduction). It is usually seasoned with salt, and either white pepper or cayenne pepper.
- 24 Mother sauces
Also known as *grandes sauces* in French or leading sauces, are a group of sauces upon which many other sauces – "daughter sauces" or "small sauces".
- 25 *Mise-en-Place*
French term meaning "put in place" or "everything in place." The setup for food production. All the preparation and organization that must be achieved before actual production can begin.
- 26 Moist-heat
Method in which the heat is transferred to the food product by water or water-based liquids such as stock and sauces, or by steam.
- 27 Pan fry
Pan-fry means to cook in a moderate amount of fat in a pan over moderate heat. Panfrying is similar to sautéing except more fat is used, the heat is lower, and the cooking time is longer.

- 28 Pastry Pastry is baked food made with dough of flour, water and shortening (solid fats, including butter or lard) that may be savoury or sweetened.
- 29 Plate Plate (dishware), a broad, mainly flat vessel commonly used to serve food.
- 30 Poach Cook gently in water or another liquid that is hot but not actually bubbling, 160°–180°F (71°–82°C).
- 31 Portion Food to portions to ensure the correct amount of an item is served.
- 32 Roast Cook foods by surrounding them with hot, dry air in an oven or on a spit over an open fire.
- 33 Salad A salad is a dish consisting of mixed, mostly natural ingredients with at least one raw ingredient. They are often dressed, and typically served at room temperature or chilled, though some can be served warm.
- 34 Sautee Fried quickly in a little hot fat is a method of cooking that uses a relatively small amount of oil or fat in a shallow pan over relatively high heat.
- 35 Sandwich A food typically consisting of vegetables, sliced cheese or meat, placed on or between slices of bread, or more generally any dish wherein bread serves as a container or wrapper for another food type.
- 36 Simmer To cook in water or other liquid that is bubbling gently, 185°–200°F (85°–93°C).
- 37 Shallow fry A hot oil-based cooking technique. It is typically used to prepare portion-sized cuts of meat, fish, potatoes and patties such as fritters.
- 38 Soup A primarily liquid food, generally served warm or hot (but may be cool or cold), that is made by combining ingredients of meat or vegetables with stock, milk, or water.
- 39 Steam A method of cooking using steam. This is often done with a food steamer, a kitchen appliance made specifically to cook food with steam, but food can also be steamed in a wok.
- Because steaming can be achieved by heating less water, and because of the excellent thermodynamic heat transfer properties of steam, steaming can be as fast, or faster, than cooking in boiling water, as well as being more energy efficient.
- 40 Stir fry A Chinese cooking technique in which ingredients are fried in a small amount of very hot oil while being stirred.

- 41 Stock Clear, thin—that is, unthickened—liquid flavored with soluble substances extracted from meat, poultry, or fish, their bones, and vegetables and seasonings.
- 42 Thickening agents A thickening agent or thickener is a substance which can increase the viscosity of a liquid without substantially changing its other properties. Edible thickeners are commonly used to thicken sauces, soups, and puddings without altering their taste.
- 43 Typhoid vaccine Vaccine that prevents typhoid fever, a serious disease spread through contaminated food and water causing high fever, abdominal pain and diarrhoea.
- 44 *Velouté* A savoury sauce that is made from a roux and a light stock. It is one of the "mother sauces" of French cuisine listed by chef Auguste Escoffier.
- 45 *Viennoiserie* Baked goods made from a yeast-leavened dough in a manner similar to bread, or from puff pastry, but with added ingredients (particularly eggs, butter, milk, cream and sugar), which give them a richer, sweeter character that approaches that of pastry.

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STANDARD PRACTICE
NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:
FOOD PREPARATION AND PRODUCTION
LEVEL 2

1. Introduction

The food and beverage industry includes restaurants, cafeterias, cafés, fast-food franchises, pubs, delis, food manufacturing operations, catering businesses, food transportation services, aviation, and more. Work in this industry can range from preparing to packaging, transporting, and serving food or beverages.

Malaysia's food and beverage industry offers an immense variety of dining establishments ranging from hotel restaurants, independent and chain restaurants that serve international and ethnic cuisines to small and independent food establishments selling local delicacies. According to UNWTO, approximately 1.19 million people in Malaysia were employed in the food and beverage industry as of 2020.¹ The employment opportunity in this sector is expected to increase as the sector quickly recovers from the COVID-19 pandemic end of 2021 as more consumers resume dining in.

To meet the government's ambitious growth, the food and beverage sector within the tourism industry alone will need approximately 497,000 additional workers and 17 percent of estimated job vacancies that need to be filled.² This is recognised globally as a huge growth area, and there is a need for properly trained personnel at all levels. This will provide a structured career path and career guidance for individuals and organizations alike. Having a suitably skilled workforce will position Malaysia as a centre of excellence in the region and help towards inward investment in the country.

There is a high demand for skilled personnel in this field as the industry is developing rapidly. Based on the various sectors for development in the National Key Economic Activities (NKEA) Economic Transformation Programme's Chapter 10 that food and beverages represent one of the core components of tourist leisure and business tourism, the need for skilled culinary personnel from the Culinary Arts Operation industry is in demand locally and internationally³.

The tourism sector is expected to contribute between RM73 billion and RM100 billion in tourism revenue by 2025, which will be driven by higher tourist arrival and increased retail spending, food and beverage sales, and higher hotel occupancy rates. In 2020, the tourism industry marked 3.5 million employed persons, with food and beverage being one of the main industries in tourism employment. As food and beverages represent one of the core components of tourist spend and given the increase in arrivals as well as the shift towards high-yield tourists, there is an opportunity to increase GNI from food and beverage outlets continuously. This will be achieved through an increase in the number of food and beverage outlets which will be driven by additional demand arising from growth in the number of tourist arrivals.

¹Number of employees F&B establishments Malaysia. (Accessed on 2022, July 26). Retrieved from <https://www.statista.com/statistics/1010968/number-of-employees-fandb-establishments-malaysia/>

² ILO research highlights massive COVID-19 impact on tourism employment in Asia and the Pacific (Accessed on 2022, July 26). Retrieved from [https://www.ilo.org/asia/media-centre/news/WCMS_827494/lang--en/index.htm](https://www.ilo.org/asia/media-centre/news/WCMS_827494/lang-en/index.htm)

³ National Key Economic Activities (NKEA) Economic Transformation Programme's Chapter 10.

1.1 Occupation Overview

The Level 2 Commis 3 is an important individual in the operation of hot and cold kitchens and is required to perform various activities for kitchen operation. Activities involved include practicing kitchen hygiene and safety procedures and also food production. They also ensure compliance with food safety, the highest quality of food, and hygiene standards at all times.

All these activities require staff who have the knowledge and skills to ensure that activities are carried out in accordance with standard operating procedures (SOPs) as well as adhere to safety & health procedures.

1.2 Rationale of NOSS Development

This NOSS document has been reviewed for the purpose of improving the existing NOSS, namely HT-012-3:2012 Food Preparation and Production Level 3 and HT-012-2:2012 Food Preparation and Production Level 2. The development of NOSS is important for the industry as a specific guide and standard based on the level of competency that industry experts in this field have set. This NOSS was produced at the request of the industry to review the existing NOSS. This review was requested because there is a need to improve the existing NOSS to reflect current competencies in the industry, technological advancement, and the latest culinary trends. Therefore, a content and competencies restructuring must be done to ensure that this NOSS is relevant and mirrors the needs of the ever-changing food and beverage industry.

This review session is conducted by referring to the main books that are widely used as a reference throughout the world of cooking. Generally, the main reference in the culinary world comes from France, which can be seen from the terms used. The list of books used as a reference in this NOSS development are as below:

- a) Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- b) The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- c) Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

The food and beverage industry is one of the important elements in the sustainability of human life today. Without good management of kitchen operation, it will definitely disrupt many aspects, especially from the food quality aspect. Due to that, individuals involved in kitchen operations should have sufficient expertise and knowledge in this job.

Therefore, having specific standards in the kitchen operation is good to ensure quality in the services provided to customers. In addition, it can also help reduce the rate of errors that occur during the kitchen operation, thus meeting the standard quality set by the food service organisation. Table 1 shows a comparison between the existing NOSS occupational structure and the new NOSS occupational structure proposed.

Table 1: Job Title Comparison between Existing NOSS and New NOSS for Food Production and Preparation Level 2

		Existing NOSS	New NOSS
NOSS title		HT-012-2:2012 Food Preparation and Production	I561-005-2:2022 Food Preparation and Production
		Job Title	
Level	Level 5	Food Preparation and Production Service	Chef De Partie
	Level 4	Food Preparation and Production Service	Demi Chef
	Level 3	Chef De Partie	Commis 1 / Commis 2
	Level 2	Demi Chef	Commis 3 / Cook
	Level 1	Commis	Apprentice/Kitchen Helper

The comparison result shows that the OS from existing NOSS Commis is placed on level 1, while Demi Chef and Chef De Partie are both placed on level 2 and level 3. Based on development panel feedback, the current industry structure differs from existing NOSS, where Demi Chef and Chef De Partie are placed on levels 4 and 5 based on their skills and knowledge. As for commis, the job title itself is spelled into two levels: Commis 3/cook on level 2, while Commis1/Commis 2 is placed on level 3, and personnel at level 1 are known as apprentice/kitchen helper. As for these changes, the competency for Food Preparation and Production Level 2 had been restructured, and four new competencies were added based on current industry practice.

Table 2 shows the competency unit comparison for HT-012-2:2012 Food Preparation and Production Level 2 and I561-005-2:2022 Food Preparation and Production Level 2. This comparison was performed to cover the similarity and differences in the content of the scope of competencies within the respective competency units. Table 2 shows the mapping between existing competency with new competency proposed.

Table 2: Competency unit comparison for HT-012-2:2012 Food Preparation and Production Level 2 and I561-005-2:2022 Food Preparation and Production Level 2

NOSS		I561-005-2:2022													
HT-012-2:2012	COMPETENCY UNIT	I561-005-2:2022-C01 Practise kitchen hygiene and safety procedure	**I561-005-2:2022-C02 Perform vegetable and potato cuts	I561-005-2:2022-C03 Perform cooking methods	I561-005-2:2022-C04 Produce stocks	**I561-005-2:2022-C05 Produce thickening agents	I561-005-2:2022-C06 Produce mother sauces	I561-005-2:2022-C07 Produce soup (basic)	**I561-005-2:2022-C08 Produce vegetable dishes	I561-005-2:2022-C09 Produce salads	I561-005-2:2022-C10 Produce appetizers	**I561-005-2:2022-C11 Produce sandwiches	I561-005-2:2022-C12 Produce breakfast dishes	I561-005-2:2022-C13 Produce <i>coupe</i> desserts	
	HT-012-2:2012-C01 Hygiene, Kitchen Safety and Food Handling	X													
	HT-012-2:2012-C02 Cooking Technique			X											
	HT-012-2:2012-C03 Stock, Soups and Hot Sauce Production				X		X	X							
	HT-012-2:2012-C04 Main Course Production	MOVE TO LEVEL 3													
	HT-012-2:2012-C05 Rice And Farinaceous Production	MOVE TO LEVEL 3													

HT-012-2:2012-C06 Appetizer Production											X			
HT-012-2:2012-C07 Breakfast Production													X	
HT-012-2:2012-C08 Dessert Production														X
HT-012-2:2012-C09 Catering Set-Up Activities	EMBEDDED TO RELEVANT CU													
HT-012-2:2012-E01 Basic Kitchen Equipment Maintenance														
HT-012-2:2012-E02 Basic Stewarding														
HT-012-2:2012-E03 Basic Butchery														

****New competency added based on development panel feedback.**

1.3 Rationale of Occupational Structure and Occupational Area Structure

Based on the Malaysia Standard Industry Classification (MSIC 2008) and Occupational Framework (OF) I56, Food Preparation, and Production is in Section (I) Accommodation and Food Service Activities. The 3-digit code MSIC 2008 that is closely matched for Food Preparation and Production is Group (561) Restaurants and Mobile Food Service Activities. The proposed Occupational Structure and Occupational Area Structure are depicted in Figures 1 and 2.

The definition for Level 2 states that the skilled personnel at this level is competent in performing a significant range of varied work activities, performed in a variety of contexts. Some of the activities are non-routine and required individual responsibility and autonomy.

Based on the definition of the competency levels in the Malaysian Skills Certificate System and the nature of the job, the NOSS development panel decided that this NOSS for food preparation and production shall start from Level 2. This is due to Level 1 job functions being included in Level 2 because commis 3/cook and apprentice/kitchen helper share similar competencies and career rankings based on seniority and experience.

1.4 Regulatory/Statutory Body Requirements Related to Occupation

The occupation of Food Preparation and Production in Malaysia, in general, is subject to the following acts and regulatory requirements:

- a) Ministry of Health
 - i) Food Act 1983 [Act 281];
 - ii) Food Regulations 1985;
 - iii) Food Hygiene Regulations 2009; and
 - iv) Guideline for medical examination for food handlers in food industry in Malaysia, Ministry of Health.
- b) *Jabatan Kemajuan Islam Malaysia* (JAKIM)
 - i) Trade Descriptions Act 2011;
 - ii) Trade Descriptions (Definition of Halal) Order 201; and
 - iii) Trade Descriptions (Certification and Marking of Halal) Order 2011.
- c) Ministry of Human Resource

Occupational Safety and Health Act (A1648) – Department of Occupational Health, Amendment 2022.
- d) Fire and Rescue Department of Malaysia
 - i) Fire Services Act 1988 [Act 341]; and
 - ii) Fire Services (Fire Certificate) (Amendment) Regulations 2020.

1.5 Occupational Prerequisite

Occupational prerequisites for a Food Preparation and Production include the following:

- a) Age 18 years and above (Employment Act 1955 – Act 265);
- b) Medically fit (to be certified by a licensed Medical Officer or Occupational Health Doctor);

- c) Food Handling Certificate; and
- d) Typhoid Injection.

1.6 General Training Prerequisite for Malaysian Skills Certification System

The minimum entry requirement to enroll in Food Preparation and Production Level 2 program at an accredited Training Institute is able to read and write Bahasa Malaysia & English (exception for disabled person card holders).

2. Occupational Structure (OS)

Section	(I) Accommodation and Food Service Activities						
Group	(561) Restaurants And Mobile Food Service Activities						
Area	Culinary						
	Commissary	Butchery	Hot Kitchen	Cold Kitchen (Garde Manger)	Specialty Kitchen	Pastry	Bakery
Level 5	No Job Title	Chef De Partie (Butchery)	Chef De Partie (Hot Kitchen)	Chef De Partie (Cold Kitchen)	Chef De Partie (Specialty Kitchen)	Chef De Partie (Pastry)	Chef De Partie (Bakery)
Level 4	No Job Title	Demi Chef (Butchery)	Demi Chef (Hot Kitchen)	Demi Chef (Cold Kitchen)	Demi Chef (Specialty Kitchen)	Demi Chef (Pastry)	Demi Chef (Bakery)
Level 3	Commis 1 / Commis 2 (Commissary)	Commis 1 / Commis 2 (Butchery)	Commis 1 / Commis 2 (Hot and Cold Kitchen)		Commis 1 / Commis 2 (Specialty Kitchen)	Commis 1 / Commis 2 (Pastry)	Commis 1 / Commis 2 (Bakery)
Level 2	Commis 3 / Cook (Commissary)	Commis 3 / Cook (Butchery)	Commis 3 / Cook (Hot and Cold Kitchen)		Commis 3 / Cook (Specialty Kitchen)	Commis 3 / Cook (Pastry)	Commis 3 / Cook (Bakery)
Level 1	Apprentice/Kitchen Helper						

Figure 1: Occupational Structure for Culinary

3. Occupational Area Structure (OAS)

Section	(I) Accommodation and Food Service Activities						
Group	(561) Restaurants And Mobile Food Service Activities						
Area	Culinary						
	Commissary	Butchery	Hot Kitchen	Cold Kitchen (Garde Manger)	Specialty Kitchen	Pastry	Bakery
Level 5	No Job Title	Butchery Administration	Hot and Cold Kitchen Culinary Administration		Specialty Kitchen Culinary Administration	Pastry and Bakery Administration	
Level 4	No Job Title	Butchery Supervision	Hot and Cold Kitchen Culinary Supervision		Specialty Kitchen Culinary Supervision	Pastry Supervision	Bakery Supervision
Level 3	Culinary Arts Operation				Specialty Kitchen Food Preparation and Production	Pastry production	Bakery production
Level 2	Food Preparation and Production				Specialty Kitchen Food Preparation and Production	Pastry production	Bakery production
Level 1	Embedded to L2				Embedded to L2	Embedded to L2	Embedded to L2

Figure 2: Occupational Area Structure for Culinary

4. Definition of Competency Levels

The NOSS is developed for various occupational areas. Below is a guideline of each NOSS Level as defined by the Department of Skills Development, Ministry of Human Resources, Malaysia.

- Level 1: Competent in performing a range of varied work activities, most of which are routine and predictable.
- Level 2: Competent in performing a significant range of varied work activities, performed in a variety of contexts. Some of the activities are non-routine and required individual responsibility and autonomy.
- Level 3: Competent in performing a broad range of varied work activities, performed in a variety of contexts, most of which are complex and non-routine. There is considerable responsibility and autonomy and control or guidance of others is often required.
- Level 4: Competent in performing a broad range of complex technical or professional work activities performed in a wide variety of contexts and with a substantial degree of personal responsibility and autonomy. Responsibility for the work of others and allocation of resources is often present.
- Level 5: Competent in applying a significant range of fundamental principles and complex techniques across a wide and often unpredictable variety of contexts. Very substantial personal autonomy and often significant responsibility for the work of others and for the allocation of substantial resources features strongly, as do personal accountabilities for analysis, diagnosis, planning, execution and evaluation.

5. Award of Certificate

The Director General may award, to any person upon conforming to the Standards the following skills qualifications as stipulated under the National Skills Development Act 2006 (Act 652):

- a) Malaysian Skills Certificate (MSC); or
- b) Statements of Achievement.

6. Occupational Competencies

The Food Preparation and Production Level 2 personnel are competent in performing the following core competencies:

- a) Practise kitchen hygiene and safety procedure;
- b) Perform vegetable and potato cuts;
- c) Perform cooking methods;
- d) Produce stocks;
- e) Produce thickening agents;
- f) Produce mother sauces;
- g) Produce soups (basic);
- h) Produce vegetable dishes;
- i) Produce salads;
- j) Produce appetizers;
- k) Produce sandwiches;
- l) Produce breakfast dishes; and
- m) Produce *coupe* desserts.

7. Work Conditions

Generally, Food Preparation and Production personnel's task is according to the work schedule and responsible for meeting the operational requirements. They work on specified food preparation and production operations in the foodservice establishment to provide their customers with the best product and services. They may work individually or in a team in a conducive and safe environment. They must also be aware of new development to keep up to date in the rapidly changing hospitality sector.

The specific responsibilities of the most kitchen staff are determined by a number of factors, including the type of establishment in which they work, location, dining session, type of meals, type of customers, and other relevant factors. Meals are prepared and produced in a required quantity with a selection of entrees, vegetables, and desserts. Food Preparation and Production staffs usually prepare and produce a wider selection of menu according to what is ordered by the customers and required by the operation.

Food Preparation and Production workers perform routine, repetitive tasks such as lifting and moving food ingredients, cleaning, and clearing, cutting and portioning, cooking and decorating, and other related tasks under the direction of Chefs and the customers. They are of utmost importance in the Food and Beverage industry because without them, good food would not be able to be produced.

Workers usually must withstand the pressure and strain of standing for hours at a time, lifting heavy raw foodstuff, pots, and pans, and working with hot and sharp apparatus and objects, and this comes with job hazards that include slips and falls, cuts, and burns, but with proper precaution and training, injuries are seldom serious. Working hours at hotels and restaurants may include early mornings, late evenings, holidays, and weekends.

8. Employment Prospects

Food Preparation and Production personnel have a high employment prospect, locally or internationally. This is because other countries recognise the local expert workforce as being highly knowledgeable and skilled in the Food Preparation and Production industry. This increases the demand for skilled personnel in this field to be employed locally or internationally.

As Malaysia had identified in the 3rd Industrial Master Plan and stated in the Tenth Malaysian Plan, renewable energy will be an important enabler for Malaysia to position itself at the international level. Employment growth in the food and beverages industry is significant and is in current demand. The food and beverages industry, specifically the Food Preparation and Production sector, is proliferating in Malaysia, and there are acute shortages of well-trained personnel in this area. Based on salary survey data collected from employers and employees in Malaysia by ILMIA, the average Commis 3 gross salary in Malaysia is RM1,650- RM 1,799 per month.⁴

Other related occupations with respect to employment opportunities are:

- a) Food Promoter for Multinational Food Company;
- b) Instructor/ Trainer;
- c) Food Consultant;
- d) Professional Caterer;
- e) Restaurateur;
- f) Celebrity Chef;
- g) Chef for Airlines, Hotel, Restaurant, Cruise and Others
- h) Food Critics;
- i) Food Reviewer;
- j) Food Stylist; and
- k) Food Journalist.

Other related industries with respect to employment opportunities are:

- a) Institutional Food Service Sector;
- b) Accommodation Sector;
- c) Recreation & Entertainment Sector;
- d) Cruise and Yacht Industries;
- e) Royal, Club & Private House;
- f) Education Sector;
- g) Public Sector;
- h) Entrepreneurship;

⁴ Cooks. (Accessed on 2022, July 25). Retrieved from <https://www.ilmia.gov.my/bda-myjobprofile/job/5121>

- i) Oil and Gas Company;
- j) Airlines; and
- k) Healthcare Industry.

9. Up Skilling Opportunities

There are ample up-skilling opportunities for Food Preparation and Production personnel. They can be ventured into other related industries with more advanced training and experience in a specific discipline of preference.

The Food Preparation and Production personnel normally train on the job, working with more experienced colleagues to learn and develop new techniques and skills. For now, there is no professional certificate available for this industry.

Moreover, as additional info, based on Table 3, the items listed are considered optional item which can improve the set of competencies that are also used in the industry where food preparation and production goes hand in hand with the use of technology and IR4.0 elements. In contrast, items listed in CoCU refer to TEM's minimum requirement that needs to be prepared for the training purpose.

Table 3: Optional Tools, Equipment and Materials (TEM) for Improvement Set of Competencies in Food Preparation and Production Level 2

FOOD PREPARATION AND PRODUCTION**LEVEL 2**

CU	CU CODE	COMPETENCY UNIT TITLE
C01	I561-005-2:2022-C01	Practise kitchen hygiene and safety procedure.
C02	I561-005-2:2022-C02	Perform vegetable and potato cuts.
C03	I561-005-2:2022-C03	Perform cooking methods.
C04	I561-005-2:2022-C04	Produce stocks.
C05	I561-005-2:2022-C05	Produce thickening agents.
C06	I561-005-2:2022-C06	Produce mother sauces.
C07	I561-005-2:2022-C07	Produce soups (basic)
C08	I561-005-2:2022-C08	Produce vegetable dishes.
C09	I561-005-2:2022-C09	Produce salads.
C10	I561-005-2:2022-C10	Produce appetizers.
C11	I561-005-2:2022-C11	Produce sandwiches.
C12	I561-005-2:2022-C12	Produce breakfast dishes.
C13	I561-005-2:2022-C13	Produce <i>coupe</i> desserts.

NO.	ITEM*	RATIO (TEM: Trainees or AR = As Required)												
		C01	C02	C03	C04	C05	C06	C07	C08	C09	C10	C11	C12	C13
A. Tools														
1	Food cover	AR							AR	AR	AR	AR	AR	AR
2	Gastronomy (GN) tray		1:25						1:25		1:25	1:25	1:25	1:25
3	Piping bag rack					1:10			1:10		1:10		1:10	1:10

4	Pizza tray										1:5	1:5	1:5	
5	Salad spinner									1:1	1:1	1:1		
6	UV sterilizer box	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25
B. Equipment														
1	Bain Marie			1:10									1:10	
2	Blast chiller and freezer			1:25										
3	Bone saw			1:25			1:25							
4	Bread proofer											1:25	1:25	
5	Crepe machine										1:25			
6	Deck steamer			1:25			1:25							
7	Dehydrator machine			1:25						1:25	1:25	1:25		
8	Dish washing machine	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25
9	Ice cube machine			1:25						1:25	1:25			1:25
10	Ice shaver			1:25								1:25	1:25	
11	Kebab machine			1:25						1:25				1:25
12	Panini maker			1:25								1:25		
13	Pasta boiler			1:10						1:25	1:25	1:25		
14	Pizza oven			1:25								1:25	1:25	
15	Potato peeler machine		1:25										1:25	
16	Roast duck oven			1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25
17	Roll top griller			1:25								1:25	1:25	
18	Smoke oven			1:25							1:25	1:25		
19	Sous vide machine			1:25					1:25					
20	Steam cabinet			1:10						1:25			1:10	1:10
21	Tandoori oven			1:25					1:25					
22	Tilting pan			1:25			1:25		1:25				1:25	
23	Waffle maker/machine			1:10								1:10	1:10	1:10

10. Organisation Reference for Sources of Additional Information

The following organisations can be referred as sources of additional information which can assist in defining the document's contents.

- a) Professional Culinaire Association (PCA)
Suite 218, MBE, CP3.01, Sunway Pyramid,
No. 3, Jalan PJS 11/15,
Bandar Sunway 46150, Selangor
Tel: 014-333 6240
Website: <http://malaysiachefs.com>

- b) Malaysian Food and Beverage Executive Association (MFBEA)
Secretariat Office, 5-3-10, Danau Business Centre, Jalan 3/109F,
Taman Danau Desa
Kuala Lumpur 58100 Malaysia
Tel :03 – 7980 3773
Fax: 03 – 7980 3773
Website: <http://mfbea.com.my/>

- c) Malaysian Hotel Association
C5-3 Wisma MAH, Jalan Ampang Utama 1/1,
One Ampang Avenue,
68000 Ampang,
Selangor Darul Ehsan
Tel : 03-42518477
Website: <http://www.hotels.org.my>

11. Standard Technical Evaluation Committee

NO	NAME	POSITION & ORGANISATION
CHAIRMAN		
1	Dr. Zool Hilmi Bin Mohamed Ashari	Deputy Director Department of Skills Development
2	Sukri bin Awang	Principal Assistant Director Department of Skills Development
EVALUATION PANEL		
1	Dato' Khoo Boo Lim	Vice President Malaysian Hotel Association
2	Prof Madya Ts. Dr. Abdul Rasid bin Abdul Razzaq	Dean Faculty of Technical and Vocational Education Universiti Tun Hussien Onn (UTM)
3	Prof Dr Muhammad Shahrin bin Abdul Karim	Senior Lecturer Faculty of Food Science and Technology Universiti Putra Malaysia
4	Abdullah bin Muhamed Yusof	Lecturer Universiti Malaysia Kelantan
5	Rudy Junaidi bin Mohd Zain	Executive Chef Professional Chef Association (PCA)
6	Dato Ismail bin Ahmad	Chef Restoran Rebung, Bangsar
7	Mohd Faizal Ng Bin Abdullah	Chef Culinary Arts & Industry Consultant
8	Zubir bin Md. Zain	Founder Chef Zubir Restaurant Group
9	Md Hisham bin Mohd Hassan	Freelance Consultant Chef
SECRETARIAT		
1	Mohd Shahrol@Shukor Bin Salleh	Senior Assistant Director Department of Skills Development

12. Standard Development Committee

FOOD PREPARATION AND PRODUCTION

LEVEL 2

NO	NAME	POSITION & ORGANISATION
DEVELOPMENT PANEL		
1	Dr. Ahmad Esa bin Abdul Rahman	Senior Lecturer Faculty of Hotel and Tourism Management UiTM Selangor
2	Razman bin Rahman	Lecturer Faculty of Hotel and Tourism Management, UiTM Terengganu & Profesional Member World Association of Cook Society (WACS), Certified Judge B
3	Moh Johari bin Edrus	Advisor Food Institute of Malaysia
4	Ahmad Sabri bin Abu Hassan	Head of Culinary Golden Peak Hospitality & Consultancy Sdn Bhd & Member World Skills Organisation
5	Mohd Ridzuan bin Hj Abd Malek	Executive Chef Petaling Jaya Hilton Hotel & Honorary Secretary Malaysia Food and Beverage Executive Association (MFBEA) Culinary Division
6	Alixander Vitalise	Executive Chef Resort World Genting & Vice President Public Relation/Communication Malaysia Food and Beverage Executive Association (MFBEA) Culinary Division
7	Saravanan a/l Superiamanim	Executive Chef Tiarasa Escapes Glamping Resort & Member Malaysia Food and Beverage Executive Association (MFBEA) Culinary Division
8	Dato' Zamzani bin Abdul Wahab	Managing Director Rich Talents International College

9	Saruji bin Alang Ahmad	Group Executive Chef (Retired) TH Hotel and Residence Sdn Bhd
10	Mohammad Shamsul Azham bin Abu Bakar	Executive Chef (Retired) The Haven Resort All Suite
11	Tan Kim Weng	Executive Chinese Chef Hotel W Kuala Lumpur
12	Farouk bin Othman	Senior Lecturer 1 Taylor's Education Group
13	Chan Kok Fei	Chef Instructor Berjaya Higher Education
FACILITATOR		
1	Mohd Shahrol@Shukor Bin Salleh	Senior Assistant Director Department of Skills Development

STANDARD CONTENT
NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:
FOOD PREPARATION AND PRODUCTION
LEVEL 2

13. Competency Profile Chart (CPC)

SECTION	(I) ACCOMMODATION AND FOOD SERVICE ACTIVITIES		
GROUP	(561) RESTAURANTS AND MOBILE FOOD SERVICE ACTIVITIES		
AREA	CULINARY		
NOSS TITLE	FOOD PREPARATION AND PRODUCTION		
NOSS LEVEL	TWO (2)	NOSS CODE	I561-005-2:2022

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	PRACTISE KITCHEN HYGIENE AND SAFETY PROCEDURE	CARRY OUT KITCHEN PERSONAL HYGIENE	APPLY KITCHEN WORKSTATION SAFETY	APPLY KITCHEN FOOD SAFETY PROCEDURES	
	I561-005-2:2022-C01	I561-005-2:2022- C01-W01	I561-005-2:2022- C01-W02	I561-005-2:2022- C01-W03	
	PERFORM VEGETABLE AND POTATO CUTS	DETERMINE TYPE OF VEGETABLE AND POTATO CUTS	<i>MISE-EN-PLACE</i> FOR VEGETABLE AND POTATO CUTS	PREPARE VEGETABLE AND POTATO CUTS	
	I561-005-2:2022-C02	I561-005-2:2022- C02-W01	I561-005-2:2022- C02-W02	I561-005-2:2022- C02-W03	

←COMPETENCY UNIT→		←WORK ACTIVITIES→				
CORE	<p>PERFORM COOKING METHODS</p>	<p>PRACTISE MOIST-HEAT COOKING METHOD</p>	<p>PRACTISE DRY-HEAT COOKING METHOD</p>			
	<p>I561-005-2:2022-C03</p>	<p>I561-005-2:2022-C03-W01</p>	<p>I561-005-2:2022-C03-W02</p>			
	<p>PRODUCE STOCKS</p>	<p>DETERMINE TYPES OF STOCK</p>	<p><i>MISE-EN-PLACE</i> FOR STOCK MAKING</p>	<p>PREPARE STOCK</p>	<p>STORE STOCK</p>	
<p>I561-005-2:2022-C04</p>	<p>I561-005-2:2022-C04-W01</p>	<p>I561-005-2:2022-C04-W02</p>	<p>I561-005-2:2022-C04-W03</p>	<p>I561-005-2:2022-C04-W04</p>		
<p>PRODUCE THICKENING AGENTS</p>	<p>DETERMINE TYPES OF THICKENING AGENT</p>	<p><i>MISE-EN-PLACE</i> FOR THICKENING AGENT</p>	<p>PREPARE THICKENING AGENT</p>			
<p>I561-005-2:2022-C05</p>	<p>I561-005-2:2022-C05-W01</p>	<p>I561-005-2:2022-C05-W02</p>	<p>I561-005-2:2022-C05-W03</p>			

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	<p>PRODUCE MOTHER SAUCES</p>	<p>DETERMINE TYPES OF MOTHER SAUCE</p>	<p><i>MISE-EN-PLACE</i> FOR MOTHER SAUCE</p>	<p>PREPARE MOTHER SAUCE</p>	<p>STORE MOTHER SAUCE</p>
	<p>I561-005-2:2022-C06</p>	<p>I561-005-2:2022-C06-W01</p>	<p>I561-005-2:2022-C06-W02</p>	<p>I561-005-2:2022-C06-W03</p>	<p>I561-005-2:2022-C06-W04</p>
	<p>PRODUCE SOUPS (BASIC)</p>	<p>DETERMINE TYPES OF CLEAR AND THICK SOUP</p>	<p><i>MISE-EN-PLACE</i> FOR CLEAR AND THICK SOUP</p>	<p>PREPARE CLEAR AND THICK SOUP</p>	<p>PRESENT CLEAR AND THICK SOUP</p>
<p>I561-005-2:2022-C07</p>	<p>I561-005-2:2022-C07-W01</p>	<p>I561-005-2:2022-C07-W02</p>	<p>I561-005-2:2022-C07-W03</p>	<p>I561-005-2:2022-C07-W04</p>	
<p>PRODUCE VEGETABLE DISHES</p>	<p>DETERMINE TYPES OF VEGETABLES DISH</p>	<p><i>MISE-EN-PLACE</i> FOR VEGETABLES DISH</p>	<p>PREPARE VEGETABLES DISH</p>	<p>PRESENT VEGETABLES DISH</p>	
<p>I561-005-2:2022-C08</p>	<p>I561-005-2:2022-C08-W01</p>	<p>I561-005-2:2022-C08-W02</p>	<p>I561-005-2:2022-C08-W03</p>	<p>I561-005-2:2022-C08-W04</p>	

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	PRODUCE SALADS	DETERMINE TYPES OF SALAD	<i>MISE-EN-PLACE</i> FOR SALAD	PREPARE SALAD	PRESENT SALAD
	I561-005-2:2022-C09	I561-005-2:2022-C09-W01	I561-005-2:2022-C09 -W02	I561-005-2:2022-C09 -W03	I561-005-2:2022-C09 -W04
	PRODUCE APPETIZERS	DETERMINE TYPES OF APPETIZERS	<i>MISE-EN-PLACE</i> FOR APPETIZER	PREPARE APPETIZER	PRESENT APPETIZER
I561-005-2:2022-C10	I561-005-2:2022-C10-W01	I561-005-2:2022-C10-W02	I561-005-2:2022-C10-W03	I561-005-2:2022-C10-W04	
PRODUCE SANDWICHES	DETERMINE TYPES OF SANDWICHES (HOT AND COLD)	<i>MISE-EN-PLACE</i> FOR SANDWICH	PREPARE SANDWICH	PRESENT SANDWICHES	
I561-005-2:2022-C11	I561-005-2:2022-C11-W01	I561-005-2:2022-C11-W02	I561-005-2:2022-C11-W03	I561-005-2:2022-C11-W04	

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	<p>PRODUCE BREAKFAST DISHES</p>	<p>DETERMINE TYPES OF BREAKFAST DISH</p>	<p><i>MISE-EN-PLACE</i> FOR BREAKFAST DISH</p>	<p>PREPARE BREAKFAST DISH</p>	<p>PRESENT BREAKFAST DISH</p>
	<p>I561-005-2:2022-C12</p>	<p>I561-005-2:2022- C12-W01</p>	<p>I561-005-2:2022- C12-W02</p>	<p>I561-005-2:2022- C12-W03</p>	<p>I561-005-2:2022- C12-W04</p>
	<p>PRODUCE <i>COUPE</i> DESSERTS</p>	<p>DETERMINE TYPES OF <i>COUPE</i> DESSERT</p>	<p><i>MISE-EN-PLACE</i> FOR <i>COUPE</i> DESSERT</p>	<p>PREPARE <i>COUPE</i> DESSERT</p>	<p>PRESENT <i>COUPE</i> DESSERT</p>
	<p>I561-005-2:2022-C13</p>	<p>I561-005-2:2022- C13-W01</p>	<p>I561-005-2:2022- C13-W02</p>	<p>I561-005-2:2022- C13-W03</p>	<p>I561-005-2:2022- C13-W04</p>

14. Competency Profile (CP)

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
NOSS LEVEL	Two (2)	NOSS CODE	I561-005-2:2022

CU TITLE & CU CODE	Practise kitchen hygiene and safety procedure. I561-005-2:2022-C01
CU DESCRIPTOR	<p>Practise kitchen hygiene and safety procedure describes the competency to perform good personal hygiene, food, and kitchen safety practices in foodservice organisation.</p> <p>The person who is competent in this CU should be able to carry out kitchen personal hygiene, apply kitchen workstation safety and apply kitchen food safety procedures.</p> <p>The outcome of this CU is kitchen personal hygiene, workstation safety, and food safety complied with related safety and hygiene authority requirement.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Carry out kitchen personal hygiene.	1.1 Check personal health condition. 1.2 Maintain personal hygiene practices. 1.3 Apply organisation grooming standard.	1.1 Personal health condition determined according to related authority procedure. 1.2 Personal hygiene practices maintained according to related authority procedure. 1.3 Organisation grooming standards applied according to organisation procedure.
2. Apply kitchen workstation safety.	2.1 Carry out kitchen safety. 2.2 Carry out kitchen utensils, tools, equipment and work	2.1 Kitchen safety procedure carried out according to regulatory bodies/agencies.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	surface cleaning and sanitation.	2.2 Kitchen utensils, tools, equipment and work surface cleaning and sanitation carried out according to regulatory bodies/agencies.
3. Apply kitchen food safety procedures.	3.1 Carry out food safety and sanitation procedure. 3.2 Handle food. 3.3 Store food.	3.1 Food safety and sanitation procedure carried out according to relevant authority and organisation standard. 3.2 Food handled according to organisation food storage procedures. 3.3 Food stored at the right temperature according to organisation food storage procedures.

CU TITLE & CU CODE	Perform vegetable and potato cuts. I561-005-2:2022-C02
CU DESCRIPTOR	<p>Perform vegetable and potato cuts describes the competency in vegetable and potato cuts productions based on type of cuts and shapes (dice, slice and strip).</p> <p>The person who is competent in this CU should be able to determine type of vegetable and potato cuts, <i>mise-en-place</i> for vegetable and potato cuts and prepare vegetable and potato cuts.</p> <p>The outcome of this CU is type of cuts and shapes (dice, slice and strip) of vegetable and potato produced meet the quality standard as specified by the foodservice organisation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Determine type of vegetable and potato cuts.	1.1 Interpret vegetable and potato standard recipe. 1.2 Gather ingredients for vegetable and potato cuts.	1.1 Vegetable and potato recipe obtained and interpreted according to event/captain/online order. 1.2 Vegetable and potato ingredient gathered according to recipe.
2. <i>Mise-en-place</i> for vegetable and potato cuts.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Wash ingredients for vegetable and potato cuts.	2.1 Kitchen utensils, tools and equipment assembled for vegetable and potato according to recipe. 2.2 Vegetable and potato ingredients washed and cleaned according to recipe.
3. Prepare vegetable and potato cuts.	3.1 Identify vegetable and potato products preparation technique. 3.2 Carry out vegetable and potato cuts. 3.3 Check vegetable and potato cuts.	3.1 Vegetable and potato preparation technique determined according to recipe. 3.2 Vegetable and potato cut according to recipe. 3.3 Quality (size, appearance, measurement and uniformity) for vegetable and potato cuts accomplished according to recipe.

CU TITLE & CU CODE	Perform cooking methods. I561-005-2:2022-C03
CU DESCRIPTOR	<p>Perform cooking methods describes the process of transforming food to make it edible/palatable by using heat transfers in the form of moist-heat and/or dry-heat.</p> <p>The person who is competent in this CU should be able to practise moist-heat cooking method and practise dry-heat cooking method.</p> <p>The outcome of this CU is the capability to demonstrate moist-heat and dry-heat cooking methods effectively.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Practise moist-heat cooking method.	1.1 Interpret standard recipe. 1.2 Select cooking method. 1.3 Select kitchen utensils, tools and equipment. 1.4 Demonstrate moist heat cooking method.	1.1 Standard recipe interpreted according to event/captain/online order. 1.2 Cooking method selected according to event/captain/online order. 1.3 Kitchen utensils, tools and equipment selected according to event/captain/online order. 1.4 Moist-heat cooking method demonstrated according to event/captain/online order.
2. Practise dry-heat cooking method.	2.1 Interpret standard recipe. 2.2 Select cooking method. 2.3 Select kitchen utensils, tools and equipment. 2.4 Demonstrate dry heat cooking method.	2.1 Standard recipe interpreted according to event/captain/online order. 2.2 Cooking method selected according to event/captain/online order. 2.3 Kitchen utensils, tools and equipment selected according to event/captain/online order. 2.4 Dry-heat cooking method demonstrated according to event/captain/online order.

CU TITLE & CU CODE	Produce stocks. I561-005-2:2022-C04
CU DESCRIPTOR	<p>Produce stocks describes the competency in stocks productions based on different types of stocks.</p> <p>The person who is competent in this CU should be able to determine types of stock, <i>mise-en-place</i> for stock making, prepare stock and store stock.</p> <p>The outcome of this CU is white, brown, fish and vegetable stocks produced meet the quality standard as specified by the foodservice organisation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Determine types of stock.	1.1 Interpret stock standard recipe. 1.2 Gather ingredient for stock making.	1.1 Stock recipe obtained and interpreted according to event/captain/online order. 1.2 Stock ingredient gathered according to recipe.
2. <i>Mise-en-place</i> for stock making.	2.1 Gather kitchen utensils, tools and equipment. 2.2 Measure stock ingredients. 2.3 Pre-prepare stock ingredients.	2.1 Kitchen utensils, tools and equipment assembled for stock according to recipe. 2.2 Stock ingredients measured according to recipe. 2.3 Stock ingredients pre-prepared according to recipe.
3. Prepare stock.	3.1 Identify stock preparation method. 3.2 Carry out stock preparation. 3.3 Check stock quality.	3.1 Stock preparation method determined according to recipe. 3.2 Stock prepared using appropriate cooking technique/method and recipe. 3.3 Quality (clarity, body, taste and flavour) for stock checked and tested according to recipe.
4. Store stock.	4.1 Cool stock. 4.2 Pack stock. 4.3 Label stock. 4.4 Keep stock.	4.1 Stock cooled according to cold storage guideline. 4.2 Stock packed according to event/captain/online order. 4.3 Stock labelled according to shelf life. 4.4 Stock kept according to event/captain/online order.

CU TITLE & CU CODE	Produce thickening agents. I561-005-2:2022-C05
CU DESCRIPTOR	<p>Produce thickening agents describes the competency in thickening agent productions based on type of roux (brown, blonde, white) and other thickening agent for different cooking requirements.</p> <p>The person who is competent in this CU should be able to determine types of thickening agents, <i>Mise-en-place</i> for thickening agent, prepare thickening agent and store thickening agent.</p> <p>The outcome of this CU is the brown, blonde, white roux and other thickening agent produced meet the quality standard as specified by the foodservice organisation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Determine types of thickening agent.	1.1 Interpret thickening agent standard recipes. 1.2 Gather ingredient for thickening agent.	1.1 Thickening agent recipe obtained and interpreted according to event/captain/online order. 1.2 Thickening agent ingredient gathered according to recipe.
2 <i>Mise-en-place</i> for thickening agent.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure thickening agent ingredients. 2.3 Pre-prepare thickening agent ingredients.	2.1 Kitchen utensils, tools and equipment assembled for thickening agent according to recipe. 2.2 Thickening ingredients measured according to recipe. 2.3 Thickening ingredients pre-prepared according to recipe.
3 Prepare thickening agent.	3.1 Identify thickening agent preparation methods. 3.2 Carry out thickening agent preparation. 3.3 Test thickening agent.	3.1 Thickening agent preparation method determined according to recipe. 3.2 Thickening agent prepared using appropriate cooking method/technique and recipe. 3.3 Quality (appearance, body and texture) for thickening agent accomplished according to recipe.

CU TITLE & CU CODE	Produce mother sauces. I561-005-2:2022-C06
CU DESCRIPTOR	<p>Produce mother sauces describes the competency in mother sauces production based on type of mother sauce (Brown sauce/<i>Espagnole</i>, <i>Bechamel</i>, <i>Velouté</i>, Tomato, <i>Hollandaise</i>) as a base for variation type of sauces.</p> <p>The person who is competent in this CU should be able to identify type of mother sauce, <i>mise-en-place</i> mother sauce ingredients, prepare mother sauce and store mother sauce.</p> <p>The outcome of this CU is Brown sauce/<i>Espagnole</i>, <i>Bechamel</i>, <i>Velouté</i>, Tomato, <i>Hollandaise</i> sauces produced meet the quality standard as specified by the foodservice organisation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Determine types of mother sauce.	1.1 Interpret mother sauce standard recipe. 1.2 Gather ingredient for mother sauces.	1.1 Mother sauce recipe obtained and interpreted according to event/captain/online order. 1.2 Mother sauce ingredient gathered according to recipe.
2 <i>Mise-en-place</i> for mother sauce.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure mother sauce ingredients. 2.3 Pre-prepare mother sauce ingredients.	2.1 Kitchen utensils, tools and equipment assembled for mother sauce according to recipe. 2.2 Mother sauce ingredients measured according to recipe. 2.3 Mother sauce ingredients pre-prepared according to recipe.
3 Prepare mother sauce.	3.1 Identify mother sauce preparation method. 3.2 Carry out mother sauce preparation. 3.3 Check mother sauce quality.	3.1 Mother sauce preparation method determined according to recipe. 3.2 Mother sauce prepared using appropriate cooking method/technique and recipe. 3.3 Quality (consistency, taste, aroma and flavour) for mother sauce checked and tested according to recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
4 Store mother sauce.	4.1 Cool mother sauce. 4.2 Pack mother sauce. 4.3 Label mother sauce. 4.4 Keep mother sauce.	4.1 Mother sauce cooled according to cold storage guideline. 4.2 Mother sauce packed according to event/captain/online order. 4.3 Mother sauce labelled according to shelf life. 4.4 Mother sauce kept according to event/captain/online order.

CU TITLE & CU CODE	Produce soups (basic). I561-005-2:2022-C07
CU DESCRIPTOR	<p>Produce soups (basic) describes the competency in soup productions based on two main categories (clear and thick).</p> <p>The person who is competent in this CU should be able to determine types of clear and thick soup, <i>mise-en-place</i> for clear and thick soup, prepare clear and thick soup and present clear and thick soup.</p> <p>The outcome of this CU is clear and thick soups produced meet the quality standard as specified by the foodservice organisation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Determine types of clear and thick soup.	1.1 Interpret clear and thick soup standard recipe. 1.2 Gather ingredient for clear and thick soup.	1.1 Clear and thick soup recipe obtained and interpreted according to event/captain/online order. 1.2 Clear and thick soup ingredient gathered according to recipe.
2 <i>Mise-en-place</i> for clear and thick soup.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure clear and thick soup ingredients. 2.3 Pre-prepare clear and thick soup ingredients.	2.1 Kitchen utensils, tools and equipment assembled for soup according to recipe. 2.2 Clear and thick soup ingredients measured according to recipe. 2.3 Clear and thick soup ingredients pre-prepared according to recipe.
3 Prepare clear and thick soup.	3.1 Identify clear and thick soup preparation method. 3.2 Carry out clear and thick soup preparation.	3.1 Clear and thick soup preparation method determined according to recipe. 3.2 Clear and thick soup prepared using appropriate cooking method/technique and recipe. 3.3 Quality (consistency, clarity, body, taste, aroma and flavour) for clear and thick soup checked and tested according to recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	3.3 Check clear and thick soup quality.	
4 Present clear and thick soup.	4.1 Portion clear and thick soup. 4.2 Plate clear and thick soup. 4.3 Garnish clear and thick soup.	4.1 Clear and thick soup portioned according to standard operating procedure. 4.2 Clear and thick soup plated using appropriate service ware according to event/captain/online order. 4.3 Clear and thick soup garnished according to event/captain/online order.

CU TITLE & CU CODE	Produce vegetable dishes. I561-005-2:2022-C08
CU DESCRIPTOR	<p>Produce vegetable dishes describes the competency in vegetable dishes productions based on different types of cooking method.</p> <p>The person who is competent in this CU should be able to determine types of vegetables dish, <i>mise-en-place</i> vegetables dish, prepare vegetable dish and present vegetables dish.</p> <p>The outcome of this CU is vegetable dishes produced based on different types of cooking method meet the quality standard as specified by the foodservice organisation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Determine types of vegetables dish.	1.1 Interpret vegetable dish standard recipe. 1.2 Gather ingredient for vegetable dish.	1.1 Vegetable dish recipe obtained and interpreted according to event/captain/online order. 1.2 Vegetable dish ingredients gathered according to recipe.
1 <i>Mise-en-place</i> for vegetables dish.	2.1 Gather kitchen utensils, tools, equipment 2.2 Measure vegetable dish ingredients. 2.3 Pre-prepare ingredients for vegetable dish.	2.1 Kitchen utensils, tools and equipment assembled for vegetable dish according to recipe. 2.2 Vegetable dish ingredients measured according to recipe. 2.3 Vegetable dish ingredients pre-prepared according to recipe.
2 Prepare vegetables dish.	3.1 Identify vegetable dishes preparation method. 3.2 Carry out vegetable dish preparation. 3.3 Check vegetable dish quality.	3.1 Vegetable dish preparation method determined according to recipe. 3.2 Vegetable dish prepared using appropriate cooking method/technique and recipe. 3.3 Quality for vegetable dish (appearance, textures, taste and flavour) checked and tested according to recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
3 Present vegetables dish.	4.1 Portion vegetable dish. 4.2 Plate vegetable dish. 4.3 Garnish vegetable dish.	4.1 Vegetable dish portioned according to standard operating procedure. 4.2 Vegetable dish plated using appropriate service ware according to event/captain/online order. 4.3 Vegetable dish garnished according to event/captain/online order.

CU TITLE & CU CODE	Produce salads. I561-005-2:2022-C09
CU DESCRIPTOR	<p>Produce salads describes the competency in salads productions based on main categories of salad (appetizer, accompaniment salads, main course, separate course and dessert).</p> <p>The person who is competent in this CU should be able to determine types of salad, <i>mise-en-place</i> for salad, prepare salad and present salad.</p> <p>The outcome of this CU is appetizer, accompaniment salads, main course, separate course and dessert salads produced meet the quality standard as specified by the foodservice organisation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Determine types of salad.	1.1 Interpret salads standard recipe. 1.2 Gather ingredients for salad.	1.1 Salad recipe obtained and interpreted according to event/captain/online order. 1.2 Salad ingredient gathered according to recipe.
2 <i>Mise-en-place</i> for salad.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure salad ingredients. 2.3 Pre-prepare salad ingredients.	2.1 Kitchen utensils, tools and equipment assembled for salad according to recipe. 2.2 Salad ingredients measured according to recipe. 2.3 Salad ingredients pre-prepared according to recipe.
3 Prepare salad.	3.1 Identify salad preparation method. 3.2 Carry out salad preparation. 3.3 Check salad quality.	3.1 Salad preparation method determined according to recipe. 3.2 Salad prepared using appropriate cooking technique/method and recipe. 3.3 Quality (freshness, texture, taste, flavour and appearance) for salad checked and tested according to recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
4 Present salad.	4.1 Portion salad. 4.2 Plate salad. 4.3 Garnish salad.	4.1 Salad portioned according to standard operating procedure. 4.2 Salad plated using appropriate service ware according to event/captain/online order. 4.3 Salad garnished according to event/captain/online order.

CU TITLE & CU CODE	Produce appetizers. I561-005-2:2022-C10
CU DESCRIPTOR	<p>Produce appetizers describes the competency in appetizers productions based on hot and cold appetizer.</p> <p>The person who is competent in this CU should be able to determine types of appetizers, <i>mise-en-place</i> for appetizer, prepare appetizer and present appetizer.</p> <p>The outcome of this CU is hot and cold appetizers produced meet the quality standard as specified by the foodservice organisation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Determine types of appetizers.	1.1 Interpret appetizer standard recipe. 1.2 Gather ingredient for appetizer.	1.1 Appetizer recipe obtained and interpreted according to event/captain/online order. 1.2 Appetizer ingredient gathered according to recipe.
2 <i>Mise-en-place</i> for appetizer.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure appetizer ingredients. 2.3 Pre-prepare appetizer ingredients.	2.1 Kitchen utensils, tools and equipment assembled for appetizer according to recipe. 2.2 Appetizer ingredients measured according to recipe. 2.3 Appetizer ingredients pre-prepared according to recipe.
3 Prepare appetizer.	3.1 Identify appetizer preparation method. 3.2 Carry out appetizer preparation 3.3 Check appetizer quality.	3.1 Appetizer preparation method determined according to recipe. 3.2 Appetizer prepared using appropriate cooking technique/method and recipe. 3.3 Quality (texture, taste, flavour and appearance) for appetizer checked and tested according to recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
4 Present appetizer.	4.1 Portion appetizer. 4.2 Plate appetizer. 4.3 Garnish appetizer.	4.1 Appetizer portioned according to standard operating procedure. 4.2 Appetizer plated using appropriate service ware according to event/captain/online order. 4.3 Appetizer garnished according to event/captain/online order.

CU TITLE & CU CODE	Produce sandwiches. I561-005-2:2022-C11
CU DESCRIPTOR	<p>Produce sandwiches describes the competency in sandwiches production based on hot and cold sandwiches.</p> <p>The person who is competent in this CU should be able to determine types of sandwiches (hot and cold), <i>mise-en-place</i> for sandwich, prepare sandwich and present sandwich.</p> <p>The outcome of this CU is hot and cold sandwiches produced meet the quality standard as specified by the foodservice organisation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Determine types of sandwiches (hot and cold).	1.1 Interpret sandwich standard recipe. 1.2 Gather ingredients for sandwich.	1.1 Sandwich recipe obtained and interpreted according to event/captain/online order. 1.2 Sandwich ingredient gathered according to recipe.
2 <i>Mise-en-place</i> for sandwich.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure sandwich ingredients. 2.3 Pre-prepare sandwich ingredients.	2.1 Kitchen utensils, tools and equipment assembled for sandwich according to recipe. 2.2 Sandwich ingredients measured according to recipe. 2.3 Sandwich ingredients pre-prepared according to recipe.
3 Prepare sandwich.	3.1 Identify sandwich preparation method. 3.2 Carry out sandwich preparation. 3.3 Check sandwich quality.	3.1 Sandwich preparation method determined according to recipe. 3.2 Sandwich prepared using appropriate technique/method and recipe. 3.3 Quality (texture, taste, flavour and appearance) for sandwich checked and tested according to recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
4 Present sandwiches.	4.1 Portion sandwich. 4.2 Plate sandwich. 4.3 Garnish sandwich.	4.1 Sandwich portioned according to standard operating procedure. 4.2 Sandwich plated using appropriate service ware according to event/captain/online order. 4.3 Sandwich garnished according to event/captain/online order.

CU TITLE & CU CODE	Produce breakfast dishes. I561-005-2:2022-C12
CU DESCRIPTOR	<p>Produce breakfast dishes describes the competency in breakfast dishes productions based on three types (Continental, American and Malaysian).</p> <p>The person who is competent in this CU should be able to determine types of breakfast dish, <i>mise-en-place</i> for breakfast dish, prepare breakfast dish and present breakfast dish.</p> <p>The outcome of this CU is Continental, American and Malaysian breakfast dishes produced meet the quality standard as specified by the foodservice organisation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Determine types of breakfast dish.	1.1 Interpret breakfast dish standard recipe. 1.2 Gather ingredients for breakfast dish.	1.1 Breakfast dish recipe obtained and interpreted according to event/captain/online order. 1.2 Breakfast dish ingredient gathered according to recipe.
2 <i>Mise-en-place</i> for breakfast dish.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure breakfast dish ingredients. 2.3 Pre-prepare breakfast dish ingredients.	2.1 Kitchen utensils, tools and equipment assembled for breakfast dish according to recipe. 2.2 Breakfast dish ingredients measured according to recipe. 2.3 Breakfast dish ingredients pre-prepared according to recipe.
3 Prepare breakfast dish.	3.1 Identify breakfast dish preparation method. 3.2 Carry out breakfast dish preparation. 3.3 Check breakfast dish quality.	3.1 Breakfast dishes preparation method determined according to recipe. 3.2 Breakfast dishes prepared using appropriate cooking method/technique and recipe. 3.3 Quality (consistency, texture, taste, flavour and appearance) for breakfast dish checked and tested according to recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
4 Present breakfast dish.	4.1 Portion breakfast dish. 4.2 Plate breakfast dish. 4.3 Garnish breakfast dish.	4.1 Breakfast dish portioned according to standard operating procedure. 4.2 Breakfast dish plated using appropriate service ware according to event/captain/online order. 4.3 Breakfast dish garnished according to event/captain/online order.

CU TITLE & CU CODE	Produce <i>coupe</i> desserts. I561-005-2:2022-C13
CU DESCRIPTOR	<p>Produce coupe desserts describes the competency in <i>coupe</i> desserts productions such as banana split, <i>cendol</i>, <i>Ais kacang</i>, <i>pengat</i>, <i>crème brulee</i>, chocolate mousse and fruit jelly.</p> <p>The person who is competent in this CU should be able to determine types of dessert, <i>mise-en-place</i> for dessert, prepare dessert and present dessert.</p> <p>The outcome of this CU is <i>coupe</i> desserts produced meet the quality standard as specified by the foodservice organisation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Determine types of <i>coupe</i> dessert.	1.1 Interpret <i>coupe</i> dessert standard recipe. 1.2 Gather ingredients for <i>coupe</i> dessert.	1.1 <i>Coupe</i> dessert recipe obtained and interpreted according to event/captain/online order. 1.2 <i>Coupe</i> dessert ingredient gathered according to recipe.
2 <i>Mise-en-place</i> for <i>coupe</i> dessert.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure <i>coupe</i> dessert ingredients. 2.3 Pre-prepare <i>coupe</i> dessert ingredients.	2.1 Kitchen utensils, tools and equipment assembled for <i>coupe</i> dessert according to recipe. 2.2 <i>Coupe</i> dessert ingredients measured according to recipe. 2.3 <i>Coupe</i> dessert ingredients pre-prepared according to recipe.
3 Prepare <i>coupe</i> dessert.	3.1 Identify <i>coupe</i> dessert preparation method. 3.2 Carry out <i>coupe</i> dessert preparation. 3.3 Check <i>coupe</i> dessert quality.	3.1 <i>Coupe</i> dessert preparation method determined according to recipe. 3.2 <i>Coupe</i> dessert prepared using appropriate cooking technique/method and recipe. 3.3 Quality (consistency, texture, taste, flavour and appearance) for <i>coupe</i> dessert checked and tested according to recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
4 Present <i>coupe</i> dessert.	4.1 Portion <i>coupe</i> dessert. 4.2 Assemble <i>coupe</i> dessert. 4.3 Garnish <i>coupe</i> dessert.	4.1 <i>Coupe</i> dessert portioned according to standard operating procedure. 4.2 <i>Coupe</i> dessert assembled using appropriate service ware according to event/captain/online order. 4.3 <i>Coupe</i> dessert garnished according to event/captain/online order.

CURRICULUM OF COMPETENCY UNIT
NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:
FOOD PREPARATION AND PRODUCTION
LEVEL 2

15. Curriculum of Competency Unit

15.1 Practise kitchen hygiene and safety procedure.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Practise kitchen hygiene and safety procedure.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to perform good personal hygiene, food, and kitchen safety practices in foodservice organisation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Carry out kitchen personal hygiene. 2. Apply kitchen workstation safety. 3. Apply kitchen food safety procedures. 		
TRAINING PREREQUISITE (SPECIFIC)	Not available.		
CU CODE	I561-005-2:2022-C01	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Carry out kitchen personal hygiene.	1.1 Food handlers' personal hygiene which includes: <ul style="list-style-type: none"> • Food safety public health legislation. 	1.1 Check personal health condition. 1.2 Maintain personal hygiene practices. 1.3 Apply organisation grooming standard.	<u>ATTITUDE</u> 1.1 Awareness of safety, health and hygiene practices requirements.	<u>COGNITIVE DOMAIN</u> 1.1 Food handlers' personal hygiene explained. 1.2 Organisation or local authority grooming guideline described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	1.2 Organisation or local authority grooming guideline.		<p><u>SAFETY</u></p> <p>1.1 Comply with work safety procedure.</p> <p>1.2 Comply with food safety procedure.</p> <p>1.3 Comply with hygiene procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Correct room temperature.</p> <p>1.2 Conducive work environment.</p> <p>1.3 Proper waste control.</p> <p>1.4 Well-lit and ventilated workspace.</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Subordinate health condition determined according to related authority procedure.</p> <p>1.2 Subordinate hygiene practices maintained according to related authority procedure.</p> <p>1.3 Organisation grooming standards applied according to sample of organisation procedure.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Awareness of safety, health and hygiene practices requirements observed.</p> <p>1.2 Work safety procedure complied.</p> <p>1.3 Food safety procedure complied.</p> <p>1.4 Hygiene procedure complied.</p> <p>1.5 Correct room temperature complied.</p> <p>1.6 Conducive work environment complied.</p> <p>1.7 Proper waste control complied.</p> <p>1.8 Well-lit and ventilated workspace complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. Apply kitchen workstation safety.	2.1 Kitchen safety procedure. 2.2 Kitchen utensils, tool equipment and work surfaces cleaning and sanitation procedure.	2.1 Carry out kitchen safety. 2.2 Carry out kitchen utensils, tools, equipment and work surface cleaning and sanitation. 2.3 Maintain clean and safe workstation.	<p><u>ATTITUDE</u></p> <p>2.1 Awareness of safety, health and hygiene practices requirements.</p> <p><u>SAFETY</u></p> <p>2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure.</p> <p><u>ENVIRONMENT</u></p> <p>2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>2.1 Kitchen safety procedure explained. 2.2 Kitchen utensils, tool equipment and work surfaces cleaning and sanitation procedure described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>2.1 Kitchen safety procedure carried out according to regulatory bodies/agencies. 2.2 Kitchen utensils, tools, equipment and work surface cleaning and sanitation carried out according to regulatory bodies/agencies.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>2.1 Awareness of safety, health and hygiene practices requirements observed. 2.2 Work safety procedure complied. 2.3 Food safety procedure complied. 2.4 Hygiene procedure complied. 2.5 Correct room temperature complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.6 Conducive work environment complied. 2.7 Proper waste control complied. 2.8 Well-lit and ventilated workspace complied.
3. Apply kitchen food safety procedures.	3.1 Basic food safety handling. 3.2 Basic food storage and food handling temperature. 3.3 Basic food safety and sanitation.	3.1 Carry out food safety and sanitation procedure. 3.2 Handle food. 3.3 Store food.	<u>ATTITUDE</u> 3.1 Awareness of safety, health and hygiene practices requirements. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment. 3.3 Proper waste control.	<u>COGNITIVE DOMAIN</u> 3.1 Basic food safety handling explained. 3.2 Basic food storage and food handling temperature described. 3.3 Basic food safety and sanitise explained. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Food safety and sanitation procedure carried out according to relevant authority and organisation standard. 3.2 Food handled and stored at the right temperature according to organisation food storage procedures.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			3.4 Well-lit and ventilated workspace.	<u>AFFECTIVE DOMAIN</u> 3.1 Awareness of safety, health and hygiene practices requirements observed. 3.2 Work safety procedure complied. 3.3 Food safety procedure complied. 3.4 Hygiene procedure complied. 3.5 Correct room temperature complied. 3.6 Conducive work environment complied. 3.7 Proper waste control complied. 3.8 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

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- 2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
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15.2 Perform vegetable and potato cuts.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Perform vegetable and potato cuts.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce type of cuts and shapes (dice, slice and strip) of vegetable and potato which meet the quality standard as specified by the foodservice organisation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Determine type of vegetable and potato cuts. 2. <i>Mise-en-place</i> for vegetable and potato cuts. 3. Prepare vegetable and potato cuts. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C01-Practise kitchen hygiene and safety procedure.		
CU CODE	I561-005-2:2022-C02	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine type of vegetable and potato cuts.	1.1 Classification of vegetables: <ul style="list-style-type: none"> • Gourd family. • Seed and Pods. • Fruited vegetables. 	1.1 Interpret vegetable and potato standard recipe. 1.2 Gather ingredients for vegetable and potato cuts.	<u>ATTITUDE</u> 1.1 Meticulous in handling vegetable and potato cuts ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of vegetables explained. 1.2 Classification of potato explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Root and tubers. • Cabbage family. • Leafy green. • Stalks, stems and shoots. • Mushrooms. • Onion family. <p>1.2 Classification of potato:</p> <ul style="list-style-type: none"> • Waxy potatoes. • Mature/ starchy potatoes. 		<p><u>SAFETY</u></p> <p>1.1 Comply with work safety procedure.</p> <p>1.2 Comply with food safety procedure.</p> <p>1.3 Comply with hygiene procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Correct room temperature.</p> <p>1.2 Conducive work environment.</p> <p>1.3 Proper waste control.</p> <p>1.4 Well-lit and ventilated workspace.</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Vegetable and potato standard recipe obtained and interpreted according to event/captain/online order.</p> <p>1.2 Vegetable and potato ingredient gathered according to recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Vegetable and potato cuts ingredients handled meticulously.</p> <p>1.2 Work safety procedure complied.</p> <p>1.3 Food safety procedure complied.</p> <p>1.4 Hygiene procedure complied.</p> <p>1.5 Correct room temperature complied.</p> <p>1.6 Conducive work environment complied.</p> <p>1.7 Proper waste control complied.</p> <p>1.8 Well-lit and ventilated workspace complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. <i>Mise-en-place</i> for vegetable and potato cuts.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Pre-preparation technique for vegetable and potato cuts.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Wash ingredients for vegetable and potato cuts.	<p><u>ATTITUDE</u></p> <p>2.1 Careful in handling kitchen utensils, tools and equipment.</p> <p>2.2 Meticulous in washing and cleaning vegetables and potatoes.</p> <p><u>SAFETY</u></p> <p>2.1 Comply with work safety procedure.</p> <p>2.2 Comply with food safety procedure.</p> <p>2.3 Comply with hygiene procedure.</p> <p><u>ENVIRONMENT</u></p> <p>2.1 Correct room temperature.</p> <p>2.2 Conducive work environment.</p> <p>2.3 Proper waste control.</p> <p>2.4 Well-lit and ventilated workspace.</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>2.1 Type and function of kitchen utensils, tools and equipment described.</p> <p>2.2 Pre-preparation technique for vegetable and potato cuts explained.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>2.1 Kitchen utensils, tools and equipment assembled for vegetable and potato according to recipe.</p> <p>2.2 Vegetable and potato ingredients washed and cleaned according to recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>2.1 Kitchen utensils, tools and equipment handled carefully.</p> <p>2.2 Vegetable and potato product ingredients washed and cleaned meticulously.</p> <p>2.3 Work safety procedure complied.</p> <p>2.4 Food safety procedure complied.</p> <p>2.5 Hygiene procedure complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare vegetable and potato cuts	3.1 Types of vegetable cuts: <ul style="list-style-type: none"> • Dice. • Slice. • Strip. • Shred. • Chop. • Tourne. • Wedges. 3.2 Types of potato cuts: <ul style="list-style-type: none"> • Dice. • Jardiniere. • Tourne. • Strip. • Slice. • Wedges. 3.3 Preparation technique for	3.1 Identify vegetable and potato cuts preparation technique. 3.2 Carry out vegetable and potato cuts. 3.3 Check vegetable and potato cuts.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing vegetable and potato cuts. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment.	<u>COGNITIVE DOMAIN</u> 3.1 Types of vegetable cuts explained. 3.2 Types of potato cuts described. 3.3 Preparation technique for vegetable and potato cuts explained. 3.4 Quality of vegetable and potato cuts described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Vegetable and potato preparation technique determined according to recipe. 3.2 Vegetable and potato cut according to recipe. 3.3 Quality (size, appearance, measurement and uniformity) for vegetable and potato accomplished according to recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	vegetable and potato cuts. 3.4 Quality of vegetable and potato cuts: <ul style="list-style-type: none"> • Size. • Appearance. • Measurement. • Uniformity. 		3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	<u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Vegetable and potato cuts prepared meticulously. 3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang*. Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.
- 2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 8 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.3 Perform cooking methods.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Perform cooking methods.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to demonstrate moist-heat and dry-heat cooking methods effectively.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Practise moist-heat cooking method. 2. Practise dry-heat cooking method. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C02- Perform vegetable and potato cuts.		
CU CODE	I561-005-2:2022-C03	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Practise moist-heat cooking method.	1.1 Standard recipe. 1.2 Types of moist-heat cooking method: <ul style="list-style-type: none"> • Steam. • Boil. • Simmer. • Poach. • Braise. 	1.1 Interpret standard recipe. 1.2 Select cooking method. 1.3 Select kitchen utensils, tools and equipment. 1.4 Demonstrate moist heat cooking method.	<u>ATTITUDE</u> 1.1 Accurate in interpreting menu. 1.2 Careful in handling kitchen utensils, tools and equipment. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Standard recipe described. 1.2 Types of moist-heat cooking method explained. 1.3 Types and functions of kitchen utensils, tools and equipment explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	1.3 Types and functions of kitchen utensils, tools and equipment.		1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 1.1 Correct room temperature. 1.2 Conducive work environment. 1.3 Proper waste control. 1.4 Well-lit and ventilated workspace.	<u>PSYCHOMOTOR DOMAIN</u> 1.1 Standard recipe interpreted according to event/captain/online order. 1.2 Cooking method selected according to event/captain/online order. 1.3 Kitchen utensils, tools and equipment selected according to event/captain/online order. 1.4 Moist-heat cooking method demonstrated according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 1.1 Interpreting menu accurately. 1.2 Kitchen utensils, tools and equipment handled carefully. 1.3 Work safety procedure complied. 1.4 Food safety procedure complied. 1.5 Hygiene procedure complied. 1.6 Correct room temperature complied. 1.7 Conducive work environment complied. 1.8 Proper waste control complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				1.9 Well-lit and ventilated workspace complied.
2. Practise dry-heat cooking method.	2.1 Standard recipe. 2.2 Type of dry-heat cooking method: <ul style="list-style-type: none"> • Roast. • Barbeque. • Grill. • Deep fry. • Baked. • Broil. • Sautee. • Pan fry. • Shallow fry. • Stir fry. 2.3 Types and functions of kitchen utensils, tools and equipment.	2.1 Interpret standard recipe. 2.2 Select cooking method. 2.3 Select kitchen utensils, tools and equipment. 2.4 Demonstrate dry heat cooking method.	<u>ATTITUDE</u> 2.1 Accurate in interpreting menu. 2.2 Careful in handling kitchen utensils, tools and equipment. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Standard recipe described. 2.2 Types of dry-heat cooking method explained. 2.3 Types and functions of kitchen utensils, tools and equipment explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Standard recipe interpreted according to event/captain/online order. 2.2 Cooking method selected according to event/captain/online order. 2.3 Kitchen utensils, tools and equipment selected according to event/captain/online order. 2.4 Dry-heat cooking method demonstrated according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 2.1 Interpreting menu accurately. 2.2 Kitchen utensils, tools and equipment handled carefully.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.3 Work safety procedure complied. 2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang*. Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.
- 2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 8 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.4 Produce stocks.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce stocks.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce white, brown, fish and vegetable stocks and meet the quality standard as specified by the foodservice organisation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Determine types of stock. 2. <i>Mise-en-place</i> for stock making. 3. Prepare stock. 4. Store stock. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03- Perform cooking methods.		
CU CODE	I561-005-2:2022-C04	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of stock.	1.1 Classification of stocks: <ul style="list-style-type: none"> • White stock. • Brown stock. • Fish stock. 	1.1 Interpret stock standard recipe. 1.2 Gather ingredient for stock making.	<u>ATTITUDE</u> 1.1 Careful in handling stocks ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of stocks explained. 1.2 Type of ingredients for stocks described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Vegetable stock. 1.2 Type of ingredients for stocks making.		<p><u>SAFETY</u></p> 1.1 Comply with work safety procedure. 1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. <p><u>ENVIRONMENT</u></p> 1.1 Correct room temperature. 1.2 Conducive work environment. 1.3 Proper waste control. 1.4 Well-lit and ventilated workspace.	<p><u>PSYCHOMOTOR DOMAIN</u></p> 1.1 Stock recipe obtained and interpreted according to event/captain/online order. 1.2 Stock ingredients gathered according to the recipe. <p><u>AFFECTIVE DOMAIN</u></p> 1.1 Stocks ingredients handled carefully. 1.2 Work safety procedure complied. 1.3 Food safety procedure complied. 1.4 Hygiene procedure complied. 1.5 Correct room temperature complied. 1.6 Conducive work environment complied. 1.7 Proper waste control complied. 1.8 Well-lit and ventilated workspace complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. <i>Mise-en-place</i> for stock making.	2.1 Type and function of kitchen utensils, tools and equipment. 2.2 Ingredients in stock making. 2.3 Ingredient measurement for stock making.	2.1 Gather kitchen utensils, tools and equipment. 2.2 Measure stock ingredients. 2.3 Pre-prepare stock ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare stock ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for stocks explained. 2.3 Preparation technique and method for stocks ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for stocks according to recipe. 2.2 Stocks ingredients measured according to recipe. 2.3 Stocks ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Stock ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied. 2.4 Food safety procedure complied. 2.5 Hygiene procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare stock.	3.1 Stock preparation technique and method. 3.2 Quality of stock: <ul style="list-style-type: none"> • Clarity. • Body. • Taste. • Flavour. 	3.1 Identify stock preparation method. 3.2 Carry out stock preparation. 3.3 Check stock quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing stocks. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment. 3.3 Proper waste control.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for stocks explained. 3.2 Quality of stocks described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Stock preparation method determined according to recipe. 3.2 Stock prepared using appropriate cooking technique/method and recipe. 3.3 Quality (clarity, body, taste and flavour) for stock checked and tested according to recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Stock prepared meticulously. 3.3 Work safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			3.4 Well-lit and ventilated workspace.	3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.
4. Store stock.	4.1 Stock keeping procedure. <ul style="list-style-type: none"> • Cooling. • Packing. • Labelling. • Storing. 	4.1 Cool stock. 4.2 Pack stock. 4.3 Label stock. 4.4 Keep stock.	<u>ATTITUDE</u> 4.1 Keep stock properly. <u>SAFETY</u> 4.1 Comply with work safety procedure. 4.2 Comply with food safety procedure. 4.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 4.1 Correct room temperature. 4.2 Conducive work environment. 4.3 Proper waste control.	<u>COGNITIVE DOMAIN</u> 4.1 Stock keeping procedure explained. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Stock cooled according to cold storage guideline. 4.2 Stock packed according to event/captain/online order. 4.3 Stock labelled according to shelf life. 4.4 Stock kept according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Stock kept properly. 4.2 Work safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			4.4 Well-lit and ventilated workspace.	4.3 Food safety procedure complied. 4.4 Hygiene procedure complied. 4.5 Correct room temperature complied. 4.6 Conducive work environment complied. 4.7 Proper waste control complied. 4.8 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang*. Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.
- 2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 8 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.5 Produce thickening agents.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce thickening agents.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce brown, blonde, white roux and other thickening agent and meet the quality standard as specified by the foodservice organisation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Determine types of thickening agent. 2. <i>Mise-en-place</i> for thickening agent. 3. Prepare thickening agent. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C05	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of thickening agent.	1.1 Classification of thickening agent: <ul style="list-style-type: none"> • Brown roux. • Blonde roux. • White roux. 	1.1 Interpret thickening agent standard recipes. 1.2 Gather ingredient for thickening agent.	<u>ATTITUDE</u> 1.1 Careful in handling thickening agent ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of thickening agent explained. 1.2 Type of ingredients for thickening agent described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Other thickening agents. 1.2 Type of ingredients for thickening agent.		1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 1.1 Correct room temperature. 1.2 Conducive work environment. 1.3 Proper waste control. 1.4 Well-lit and ventilated workspace.	<u>PSYCHOMOTOR DOMAIN</u> 1.1 Thickening agent recipe obtained and interpreted according to event/captain/online order. 1.2 Thickening agent ingredients gathered according to the recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Thickening agent ingredients handled carefully. 1.2 Work safety procedure complied. 1.3 Food safety procedure complied. 1.4 Hygiene procedure complied. 1.5 Correct room temperature complied. 1.6 Conducive work environment complied. 1.7 Proper waste control complied. 1.8 Well-lit and ventilated workspace complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. <i>Mise-en-place</i> for thickening agent.	2.1 Type and function of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for thickening agent. 2.3 Preparation technique and method for thickening agent ingredients.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure thickening agent ingredients. 2.3 Pre-prepare thickening agent ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare thickening agent ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for thickening agent explained. 2.3 Preparation technique and method for thickening agent ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for thickening agent according to recipe. 2.2 Thickening agent ingredients measured according to recipe. 2.3 Thickening agent ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Thickening agent ingredients measured and pre-prepared accurately.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.3 Work safety procedure complied. 2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare thickening agent.	3.1 Preparation technique and method for thickening agent. 3.2 Quality of thickening agent: <ul style="list-style-type: none"> • Appearance. • Body. • Texture. 	3.1 Identify thickening agent preparation methods. 3.2 Carry out thickening agent preparation. 3.3 Test thickening agent.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing thickening agent. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for thickening agent explained. 3.2 Quality of thickening agent described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Thickening agent preparation method determined according to recipe. 3.2 Thickening agent prepared using appropriate cooking technique/method and recipe. 3.3 Quality (appearance, body and texture) for thickening agent

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			<u>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment. 3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	accomplished according to recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Thickening agent prepared meticulously. 3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang*. Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.
- 2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 8 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.6 Produce mother sauces.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce mother sauces.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to Brown sauce/<i>Espagnole</i>, <i>Bechamel</i>, <i>Velouté</i>, Tomato, <i>Hollandaise</i> sauces and meet the quality standard as specified by the foodservice organisation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Determine types of mother sauce. 2. <i>Mise-en-place</i> for mother sauce. 3. Prepare mother sauce. 4. Store mother sauce. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C06	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of mother sauce.	1.1 Classification of mother sauce: <ul style="list-style-type: none"> • Brown sauce/<i>Espagnole</i>. • <i>Bechamel</i>. 	1.1 Interpret mother sauce standard recipe. 1.2 Gather ingredient for mother sauce.	<u>ATTITUDE</u> 1.1 Careful in handling mother sauces ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of mother sauces explained. 1.2 Type of ingredients for mother sauces described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • <i>Velouté.</i> • Tomato. • <i>Hollandaise.</i> 1.2 Type of ingredients for mother sauces.		<p><u>SAFETY</u></p> 1.1 Comply with work safety procedure. 1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. <p><u>ENVIRONMENT</u></p> 1.1 Correct room temperature. 1.2 Conducive work environment. 1.3 Proper waste control. 1.4 Well-lit and ventilated workspace.	<p><u>PSYCHOMOTOR DOMAIN</u></p> 1.1 Mother sauce recipe obtained and interpreted according to event/captain/online order. 1.2 Mother sauce ingredients gathered according to the recipe. <p><u>AFFECTIVE DOMAIN</u></p> 1.1 Mother sauce ingredients handled meticulously. 1.2 Work safety procedure complied. 1.3 Food safety procedure complied. 1.4 Hygiene procedure complied. 1.5 Correct room temperature complied. 1.6 Conducive work environment complied. 1.7 Proper waste control complied. 1.8 Well-lit and ventilated workspace complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. <i>Mise-en-place</i> for mother sauce.	2.1 Type and function of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for mother sauce. 2.3 Preparation technique and method for mother sauce ingredients.	2.1 Assemble kitchen utensils, tools, equipment. 2.2 Measure mother sauce ingredients. 2.3 Pre-prepare mother sauce ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Meticulous in measure and pre-prepare mother sauce ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for mother sauce explained. 2.3 Preparation technique and method for mother sauce ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for mother sauce according to recipe. 2.2 Mother sauce ingredients measured according to recipe. 2.3 Mother sauce ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Mother sauce ingredients measured and pre-prepared meticulously. 2.3 Work safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare mother sauce.	3.1 Preparation technique and method for mother sauce. 3.2 Quality of mother sauce: <ul style="list-style-type: none"> • Consistency. • Appearance. • Texture. • Taste. • Aroma. • Flavour. 	3.1 Identify mother sauce preparation method. 3.2 Carry out mother sauce preparation. 3.3 Check mother sauce quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing mother sauce. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for mother sauce explained. 3.2 Quality of mother sauce described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Mother sauce preparation method determined according to recipe. 3.2 Mother sauce prepared using appropriate cooking technique/method and recipe. 3.3 Quality (consistency, appearance, texture, taste, aroma and flavour) for mother

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			<u>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment. 3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	sauce checked and tested according to recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Mother sauce prepared meticulously. 3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.
4. Store mother sauce.	4.1 Mother sauce keeping procedure. <ul style="list-style-type: none"> • Cooling. • Packing. • Labelling. • Storing. 	4.1 Cool mother sauce. 4.2 Pack mother sauce. 4.3 Label mother sauce. 4.4 Keep mother sauce.	<u>ATTITUDE</u> 4.1 Keep mother sauce properly. <u>SAFETY</u> 4.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 4.1 Mother sauce keeping procedure explained. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Mother sauce cooled according to cold storage guideline.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			4.2 Comply with food safety procedure. 4.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 4.1 Correct room temperature. 4.2 Conducive work environment. 4.3 Proper waste control. 4.4 Well-lit and ventilated workspace.	4.2 Mother sauce packed according to event/captain/online order. 4.3 Mother sauce labelled according to shelf life. 4.4 Mother sauce kept according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Mother sauce kept properly. 4.2 Work safety procedure complied. 4.3 Food safety procedure complied. 4.4 Hygiene procedure complied. 4.5 Correct room temperature complied. 4.6 Conducive work environment complied. 4.7 Proper waste control complied. 4.8 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang*. Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.
- 2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 8 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.7 Produce soups (basic).

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce soups (basic).		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce clear and thick soups and meet the quality standard specified by the foodservice organisation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Determine types of clear and thick soup. 2. <i>Mise-en-place</i> for clear and thick soup. 3. Prepare clear and thick soup. 4. Present clear and thick soup. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C07	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of clear and thick soup.	1.1 Classification of clear and thick soup. <ul style="list-style-type: none"> • Clear (broth). • Thick (cream and puree). 	1.1 Interpret clear and thick soup standard recipe. 1.2 Gather ingredient for clear and thick soup.	<u>ATTITUDE</u> 1.1 Careful in handling clear and thick soup ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of clear and thick soup explained. 1.2 Type of ingredients for clear and thick soup described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	1.2 Type of ingredients for clear and thick soup.		1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 1.1 Correct room temperature. 1.2 Conducive work environment. 1.3 Proper waste control. 1.4 Well-lit and ventilated workspace.	<u>PSYCHOMOTOR DOMAIN</u> 1.1 Clear and thick soup recipe obtained and interpreted according to event/captain/online order. 1.2 Clear and thick soup ingredients gathered according to the recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Clear and thick soup ingredients handled carefully. 1.2 Work safety procedure complied. 1.3 Food safety procedure complied. 1.4 Hygiene procedure complied. 1.5 Correct room temperature complied. 1.6 Conducive work environment complied. 1.7 Proper waste control complied. 1.8 Well-lit and ventilated workspace complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. <i>Mise-en-place</i> for clear and thick soup.	2.1 Type and function of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for clear and thick soup. 2.3 Preparation technique and method for clear and thick soup ingredients.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure clear and thick soup ingredients. 2.3 Pre-prepare clear and thick soup ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare clear and thick soup ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for clear and thick soup explained. 2.3 Preparation technique and method for clear and thick soup ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for soup according to recipe. 2.2 Clear and thick soup ingredients measured according to recipe. 2.3 Clear and thick soup ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Clear and thick soup ingredients measured and pre-prepared accurately.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.3 Work safety procedure complied. 2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare clear and thick soup.	3.1 Preparation technique and method for clear and thick soup. 3.2 Quality of clear and thick soup: <ul style="list-style-type: none"> • Consistency. • Clarity. • Body. • Taste. • Aroma. • Flavour. 	3.1 Identify clear and thick soups preparation method. 3.2 Carry out clear and thick soups preparation. 3.3 Check clear and thick soups quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing clear and thick soup. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for clear and thick soup explained. 3.2 Quality of clear and thick soup described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Clear and thick soup preparation method determined according to recipe. 3.2 Clear and thick soup prepared using appropriate cooking technique/method and recipe. 3.3 Quality (consistency, clarity, body, taste, aroma and flavour)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			<u>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment. 3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	for clear and thick soup checked and tested according to recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Clear and thick soup prepared meticulously. 3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
4. Present clear and thick soup.	4.1 Clear and thick soup portioning. 4.2 Clear and thick soup plating technique. 4.3 Clear and thick soup garnishing technique.	4.1 Portion clear and thick soup. 4.2 Plate clear and thick soup. 4.3 Garnish clear and thick soup.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing clear and thick soup. <u>SAFETY</u> 4.1 Comply with work safety procedure. 4.2 Comply with food safety procedure. 4.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 4.1 Correct room temperature. 4.2 Conducive work environment. 4.3 Proper waste control. 4.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 4.1 Clear and thick soup portioning explained. 4.2 Clear and thick soup plating technique described. 4.3 Clear and thick soup garnishing technique explained. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Clear and thick soup portioned according to standard operating procedure. 4.2 Clear and thick soup plated using appropriate service ware according to event/captain/online order. 4.3 Clear and thick soup garnished according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Kitchen utensils, tools and equipment handled carefully. 4.2 Clear and thick soup garnished creatively. 4.3 Work safety procedure complied. 4.4 Food safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				4.5 Hygiene procedure complied. 4.6 Correct room temperature complied. 4.7 Conducive work environment complied. 4.8 Proper waste control complied. 4.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang*. Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.
- 2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 8 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.8 Produce vegetable dishes.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce vegetable dishes.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce vegetable dishes produced based on different types of cooking method meet the quality standard as specified by the foodservice organisation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Determine types of vegetables dish. 2. <i>Mise-en-place</i> for vegetables dish. 3. Prepare vegetables dish. 4. Present vegetables dish. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03 -Perform cooking methods.		
CU CODE	I561-005-2:2022-C08	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of vegetables dish.	1.1 Classification of vegetable dish: <ul style="list-style-type: none"> • Local. • International. 1.2 Types of vegetables which include:	1.1 Interpret vegetable dish standard recipe. 1.2 Gather ingredients for vegetable dish.	<u>ATTITUDE</u> 1.1 Careful in handling vegetable dish ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of vegetable dish explained. 1.2 Types of vegetables described. 1.3 Types of vegetable dish explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Gourd family. • Seed and Pods. • Fruited vegetables. • Root and tubers. • Cabbage family. • Leafy green. • Stalks, stems and shoots. • Mushrooms. • Onion family. <p>1.3 Types of vegetable dish prepared by using:</p> <ul style="list-style-type: none"> • Fresh. • Frozen. • Dried. • Canned. <p>1.4 Type of vegetables cutting and technique.</p>		<p><u>SAFETY</u></p> <p>1.1 Comply with work safety procedure.</p> <p>1.2 Comply with food safety procedure.</p> <p>1.3 Comply with hygiene procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Correct room temperature.</p> <p>1.2 Conducive work environment.</p> <p>1.3 Proper waste control.</p> <p>1.4 Well-lit and ventilated workspace.</p>	<p>1.4 Type of vegetables cutting and technique explained.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Vegetables dish recipe obtained and interpreted according to event/captain/online order.</p> <p>1.2 Vegetables dish ingredients gathered according to the recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Vegetables dish ingredients handled carefully.</p> <p>1.2 Work safety procedure complied.</p> <p>1.3 Food safety procedure complied.</p> <p>1.4 Hygiene procedure complied.</p> <p>1.5 Correct room temperature complied.</p> <p>1.6 Conducive work environment complied.</p> <p>1.7 Proper waste control complied.</p> <p>1.8 Well-lit and ventilated workspace complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. <i>Mise-en-place</i> for vegetables dish.	2.1 Types and functions of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for vegetable dish. 2.3 Preparation technique and method for vegetable dish ingredients.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure vegetable dish ingredients. 2.3 Pre-prepare vegetable dish ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measuring and pre-preparing vegetable dish ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for vegetable dish explained. 2.3 Preparation technique and method for vegetable dish ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Vegetable dish ingredients measured according to recipe. 2.3 Vegetable dish ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Vegetable dish ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare vegetables dish.	3.1 Preparation method for vegetable dish. <ul style="list-style-type: none"> • Dry-heat. • Moist-heat. 3.2 Quality of vegetable dish: <ul style="list-style-type: none"> • Appearance. • Texture. • Taste. • Flavour. 	3.1 Identify vegetable dishes preparation method. 3.2 Carry out vegetable dish preparation. 3.3 Check vegetable dish quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing vegetable dish. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for vegetable dish explained. 3.2 Quality of vegetable dish described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Vegetable dish preparation method determined according to recipe. 3.2 Vegetable dish prepared using appropriate cooking method /technique and recipe. 3.3 Quality (appearance, textures, taste and flavour) for vegetable dish checked and tested according to recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			<u>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment. 3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	<u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Vegetable dish prepared meticulously. 3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.
4. Present vegetables dish.	4.1 Vegetable dish portioning. 4.2 Vegetable dish plating technique. 4.3 Vegetable dish garnishing technique.	4.1 Portion vegetable dish. 4.2 Plate vegetable dish. 4.3 Garnish vegetable dish.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing vegetable dish. <u>SAFETY</u> 4.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 4.1 Vegetable dish portioning explained. 4.2 Vegetable dish plating technique described. 4.3 Vegetable dish garnishing technique explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			4.2 Comply with food safety procedure. 4.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 4.1 Correct room temperature. 4.2 Conducive work environment. 4.3 Proper waste control. 4.4 Well-lit and ventilated workspace.	<u>PSYCHOMOTOR DOMAIN</u> 4.1 Vegetable dish portioned according to standard operating procedure. 4.2 Vegetable dish plated using appropriate service ware according to event/captain/online order. 4.3 Vegetable dish garnished according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Kitchen utensils, tools and equipment handled carefully. 4.2 Vegetable dish garnished creatively. 4.3 Work safety procedure complied. 4.4 Food safety procedure complied. 4.5 Hygiene procedure complied. 4.6 Correct room temperature complied. 4.7 Conducive work environment complied. 4.8 Proper waste control complied. 4.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang*. Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.
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- 3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 8 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.9 Produce salads.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce salads.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce an appetizer, accompaniment salads, main course, separate course and dessert salads and meet the quality standard as specified by the foodservice organisation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Determine types of salad. 2. <i>Mise-en-place</i> for salad. 3. Prepare salad. 4. Present salad. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C09	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of salad.	1.1 Classification of salads. <ul style="list-style-type: none"> • Appetizer salads. • Accompaniment salads. 	1.1 Interpret salad standard recipe. 1.2 Gather ingredients for salad.	<u>ATTITUDE</u> 1.1 Careful in handling salad ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of salad explained. 1.2 Type of ingredients for salad described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Main course salads. • Separate course salads. • Dessert salads. <p>1.2 Type of ingredients for salad.</p>		<p>1.2 Comply with food safety procedure.</p> <p>1.3 Comply with hygiene procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Correct room temperature.</p> <p>1.2 Conducive work environment.</p> <p>1.3 Proper waste control.</p> <p>1.4 Well-lit and ventilated workspace.</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Salad recipe obtained and interpreted according to event/captain/online order.</p> <p>1.2 Salad ingredients gathered according to the recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Salad ingredients handled carefully.</p> <p>1.2 Work safety procedure complied.</p> <p>1.3 Food safety procedure complied.</p> <p>1.4 Hygiene procedure complied.</p> <p>1.5 Correct room temperature complied.</p> <p>1.6 Conducive work environment complied.</p> <p>1.7 Proper waste control complied.</p> <p>1.8 Well-lit and ventilated workspace complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. <i>Mise-en-place</i> for salad.	2.1 Types and function of utensils, tools and equipment. 2.2 Ingredient measurement for salad. 2.3 Preparation technique and method for salads ingredients.	2.1 Assemble kitchen utensils, tools, equipment. 2.2 Measure salad ingredients. 2.3 Pre-prepare salad ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare salad ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for salad explained. 2.3 Preparation technique and method for salad ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for salad according to recipe. 2.2 Salad ingredients measured according to recipe. 2.3 Salad ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Salad ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied. 2.4 Food safety procedure complied. 2.5 Hygiene procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare salad.	3.1 Preparation technique and method for salad. 3.2 Quality of salad: <ul style="list-style-type: none"> • Freshness. • Texture. • Taste. • Flavour. • Appearance 	3.1 Identify salad preparation method. 3.2 Carry out salad preparation. 3.3 Check salad quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing salad. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment. 3.3 Proper waste control.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for salad explained. 3.2 Quality of salad described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Salad preparation method determined according to recipe. 3.2 Salad prepared using appropriate cooking method/ technique and recipe. 3.3 Quality (freshness, texture, taste, flavour and appearance) for salad checked and tested according to recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Salad prepared meticulously.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			3.4 Well-lit and ventilated workspace.	3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.
4. Present salad.	4.1 Salad portioning. 4.2 Salad plating technique. 4.3 Salad garnishing technique.	4.1 Portion salad. 4.2 Plate salad. 4.3 Garnish salad.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing salad. <u>SAFETY</u> 4.1 Comply with work safety procedure. 4.2 Comply with food safety procedure. 4.3 Comply with hygiene procedure.	<u>COGNITIVE DOMAIN</u> 4.1 Salad portioning explained. 4.2 Salad plating technique described. 4.3 Salad garnishing technique explained. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Salad portioned according to standard operating procedure. 4.2 Salad plated using appropriate service ware according to event/captain/online order. 4.3 Salad garnished according to event/captain/online order.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			<u>ENVIRONMENT</u> 4.1 Correct room temperature. 4.2 Conducive work environment. 4.3 Proper waste control. 4.4 Well-lit and ventilated workspace.	<u>AFFECTIVE DOMAIN</u> 4.1 Kitchen utensils, tools and equipment handled carefully. 4.2 Salad garnished creatively. 4.3 Work safety procedure complied. 4.4 Food safety procedure complied. 4.5 Hygiene procedure complied. 4.6 Correct room temperature complied. 4.7 Conducive work environment complied. 4.8 Proper waste control complied. 4.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang*. Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.
- 2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 8 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.10 Produce appetizers.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce appetizers.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce hot and cold appetizers and meet the quality standard as specified by the foodservice organisation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Determine types of appetizers. 2. <i>Mise-en-place</i> for appetizer. 3. Prepare appetizer. 4. Present appetizer. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C10	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of appetizers.	1.1 Classification of appetizer: <ul style="list-style-type: none"> • Cold. • Hot. 1.2 Type of ingredients for appetizer.	1.1 Interpret appetizer standard recipe. 1.2 Gather ingredient for appetizer.	<u>ATTITUDE</u> 1.1 Careful in handling appetizers ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of appetizer explained. 1.2 Type of ingredients for appetizer described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 1.1 Correct room temperature. 1.2 Conducive work environment. 1.3 Proper waste control. 1.4 Well-lit and ventilated workspace.	<u>PSYCHOMOTOR DOMAIN</u> 1.1 Appetizer recipe obtained and interpreted according to event/captain/online order. 1.2 Appetizer ingredients gathered according to the recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Appetizer ingredients handled carefully. 1.2 Work safety procedure complied. 1.3 Food safety procedure complied. 1.4 Hygiene procedure complied. 1.5 Correct room temperature complied. 1.6 Conducive work environment complied. 1.7 Proper waste control complied. 1.8 Well-lit and ventilated workspace complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. <i>Mise-en-place</i> for appetizer.	2.1 Types and function of utensil, tools and equipment. 2.2 Ingredient measurement for appetizer. 2.3 Preparation technique and method for appetizer ingredients.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure appetizer ingredients. 2.3 Pre-prepare appetizer ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare appetizers ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for appetizer explained. 2.3 Preparation technique and method for appetizer ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for appetizer according to recipe. 2.2 Appetizer ingredients measured according to recipe. 2.3 Appetizer ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Appetizer ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare appetizer.	3.1 Preparation technique and method for appetizer. 3.2 Quality of appetizer: <ul style="list-style-type: none"> • Texture. • Taste. • Flavour. • Appearance. 	3.1 Identify appetizer preparation method. 3.2 Carry out appetizer preparation. 3.3 Check appetizer quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing appetizer. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for appetizer explained. 3.2 Quality of appetizer described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Appetizer preparation method determined according to recipe. 3.2 Appetizer prepared using appropriate cooking method /technique and recipe. 3.3 Quality (texture, taste, flavour and appearance) for appetizer checked and tested according to recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			3.2 Conducive work environment. 3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	<u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Appetizer prepared meticulously. 3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control practiced. 3.9 Well-lit and ventilated workspace complied.
4. Present appetizer.	4.1 Appetizer portioning. 4.2 Appetizer plating technique. 4.3 Appetizer garnishing technique.	4.1 Portion appetizer. 4.2 Plate appetizer. 4.3 Garnish appetizer.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing appetizer. <u>SAFETY</u> 4.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 4.1 Appetizer portioning explained. 4.2 Appetizer plating technique described. 4.3 Appetizer garnishing technique explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			4.2 Comply with food safety procedure. 4.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 4.1 Correct room temperature. 4.2 Conducive work environment. 4.3 Proper waste control. 4.4 Well-lit and ventilated workspace.	<u>PSYCHOMOTOR DOMAIN</u> 4.1 Appetizer portioned according to standard operating procedure. 4.2 Appetizer plated using appropriate service ware according to event/captain/online order. 4.3 Appetizer garnished according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Kitchen utensils, tools and equipment handled carefully. 4.2 Appetizer garnished creatively. 4.3 Work safety procedure complied. 4.4 Food safety procedure complied. 4.5 Hygiene procedure complied. 4.6 Correct room temperature complied. 4.7 Conducive work environment complied. 4.8 Proper waste control complied. 4.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang*. Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.
- 2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 8 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.11 Produce sandwiches.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce sandwiches.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce hot and cold sandwiches and meet the quality standard as specified by the foodservice organisation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Determine types of sandwiches (hot and cold). 2. <i>Mise-en-place</i> for sandwich. 3. Prepare sandwich. 4. Present sandwiches 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03- Perform cooking methods.		
CU CODE	I561-005-2:2022-C11	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of sandwiches (hot and cold)	1.1 Classification of sandwiches: <ul style="list-style-type: none"> • Cold. • Hot. 1.2 Type of ingredients for sandwich.	1.1 Interpret sandwich standard recipe. 1.2 Gather ingredients for sandwich.	<u>ATTITUDE</u> 1.1 Careful in handling sandwich ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of sandwich explained. 1.2 Type of ingredients for sandwich described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 1.1 Correct room temperature. 1.2 Conducive work environment. 1.3 Proper waste control. 1.4 Well-lit and ventilated workspace.	<u>PSYCHOMOTOR DOMAIN</u> 1.1 Sandwich recipe obtained and interpreted according to event/captain/online order. 1.2 Sandwich ingredients gathered according to the recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Sandwich ingredients handled carefully. 1.2 Work safety procedure complied. 1.3 Food safety procedure complied. 1.4 Hygiene procedure complied. 1.5 Correct room temperature complied. 1.6 Conducive work environment complied. 1.7 Proper waste control complied. 1.8 Well-lit and ventilated workspace complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. <i>Mise-en-place</i> for sandwich.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for sandwich. 2.3 Preparation technique and method for sandwich ingredients.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure sandwich ingredients. 2.3 Pre-prepare sandwich ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare sandwiches ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for sandwich explained. 2.3 Preparation technique and method for sandwich ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Sandwich ingredients measured according to recipe. 2.3 Sandwich ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Sandwich ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare sandwich.	3.1 Preparation technique and method for sandwich. 3.2 Quality of sandwich: <ul style="list-style-type: none"> • Texture. • Taste. • Flavour. • Appearance. 	3.1 Identify sandwich preparation method. 3.2 Carry out sandwich preparation. 3.3 Check sandwich quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing sandwich. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for sandwich explained. 3.2 Quality of sandwich described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Sandwich preparation method determined according to recipe. 3.2 Sandwich prepared using appropriate cooking method /technique and recipe. 3.3 Quality (texture, taste, flavour and appearance) for sandwich checked and tested according to recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			3.2 Conducive work environment. 3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	<u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Sandwich prepared meticulously. 3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.
4. Present sandwiches	4.1 Sandwich portioning. 4.2 Sandwich plating technique. 4.3 Sandwich garnishing technique.	4.1 Portion sandwich. 4.2 Plate sandwich. 4.3 Garnish sandwich.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing sandwich. <u>SAFETY</u> 4.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 4.1 Sandwich portioning explained. 4.2 Sandwich plating technique described. 4.3 Sandwich garnishing technique explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			4.2 Comply with food safety procedure. 4.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 4.1 Correct room temperature. 4.2 Conducive work environment. 4.3 Proper waste control. 4.4 Well-lit and ventilated workspace.	<u>PSYCHOMOTOR DOMAIN</u> 4.1 Sandwich portioned according to standard operating procedure. 4.2 Sandwich plated using appropriate service ware according to event/captain/online order. 4.3 Sandwich garnished according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Kitchen utensils, tools and equipment handled carefully. 4.2 Sandwich garnished creatively. 4.3 Work safety procedure complied. 4.4 Food safety procedure complied. 4.5 Hygiene procedure complied. 4.6 Correct room temperature complied. 4.7 Conducive work environment complied. 4.8 Proper waste control complied. 4.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang*. Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.
- 2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
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- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
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- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 8 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.12 Produce breakfast dishes.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce breakfast dishes.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce Continental, American and Malaysian breakfast dishes and meet the quality standard as specified by the foodservice organisation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Determine types of breakfast dish. 2. <i>Mise-en-place</i> for breakfast dish. 3. Prepare breakfast dish. 4. Present breakfast dish. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C12	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of breakfast dish.	1.1 Classification of breakfast dish: <ul style="list-style-type: none"> • Continental. • American. • Malaysian. 	1.1 Interpret breakfast dish standard recipe. 1.2 Gather ingredients for breakfast dish.	<u>ATTITUDE</u> 1.1 Careful in handling breakfast dish ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of breakfast dish explained. 1.2 Type of ingredients for breakfast dish described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	1.2 Type of ingredients for breakfast dish.		<p><u>SAFETY</u></p> <p>1.1 Comply with work safety procedure.</p> <p>1.2 Comply with food safety procedure.</p> <p>1.3 Comply with hygiene procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Correct room temperature.</p> <p>1.2 Conducive work environment.</p> <p>1.3 Proper waste control.</p> <p>1.4 Well-lit and ventilated workspace.</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Breakfast dish recipe obtained according to event/captain/online order.</p> <p>1.2 Breakfast dish recipe interpreted according to event/captain/online order.</p> <p>1.3 Breakfast dish ingredients gathered according to the recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Breakfast dish ingredients handled carefully.</p> <p>1.2 Work safety procedure complied.</p> <p>1.3 Food safety procedure complied.</p> <p>1.4 Hygiene procedure complied.</p> <p>1.5 Correct room temperature complied.</p> <p>1.6 Conducive work environment complied.</p> <p>1.7 Proper waste control complied.</p> <p>1.8 Well-lit and ventilated workspace complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. <i>Mise-en-place</i> for breakfast dish.	2.1 Types and function of utensils, tools and equipment. 2.2 Ingredient measurement for breakfast dish. 2.3 Preparation technique and method for breakfast dish ingredients.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure breakfast dish ingredients. 2.3 Pre-prepare breakfast dish ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare breakfast dish ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for breakfast dish explained. 2.3 Preparation technique and method for breakfast dish ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Breakfast dish ingredients measured according to recipe. 2.3 Breakfast dish ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Breakfast dish ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare breakfast dish.	3.1 Types of continental breakfast dishes: <ul style="list-style-type: none"> • Egg. • Meat. • Bread/<i>venais soire</i>. • Cereal. • Potato. 3.2 Types of Malaysian breakfast dishes: <ul style="list-style-type: none"> • Malay. • Chinese. • Indian. 	3.1 Identify breakfast dish preparation method. 3.2 Carry out breakfast dish preparation. 3.3 Check breakfast dish quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing breakfast dish. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Types of continental breakfast dishes explained. 3.2 Types of Malaysian breakfast dishes explained. 3.3 Preparation technique and method for breakfast dish explained. 3.4 Quality of breakfast dish described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Breakfast dish preparation method determined according to recipe. 3.2 Breakfast dish prepared using appropriate cooking technique/method.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>3.3 Preparation technique and method for breakfast dish.</p> <p>3.4 Quality of Breakfast dish:</p> <ul style="list-style-type: none"> • Consistency. • Texture. • Taste. • Flavour. • Appearance. 		<p><u>ENVIRONMENT</u></p> <p>3.1 Correct room temperature.</p> <p>3.2 Conducive work environment.</p> <p>3.3 Proper waste control.</p> <p>3.4 Well-lit and ventilated workspace.</p>	<p>3.3 Breakfast dish prepared according to recipe.</p> <p>3.4 Quality (consistency, texture, taste, flavour and appearance) for breakfast dish checked and tested according to recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>3.1 Kitchen utensils, tools and equipment handled carefully.</p> <p>3.2 Breakfast dish prepared meticulously.</p> <p>3.3 Work safety procedure complied.</p> <p>3.4 Food safety procedure complied.</p> <p>3.5 Hygiene procedure complied.</p> <p>3.6 Correct room temperature complied.</p> <p>3.7 Conducive work environment complied.</p> <p>3.8 Proper waste control complied.</p> <p>3.9 Well-lit and ventilated workspace complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
4. Present breakfast dish.	4.1 Breakfast dish portioning. 4.2 Breakfast dish plating technique. 4.3 Breakfast dish garnishing technique.	4.1 Portion breakfast dish. 4.2 Plate breakfast dish. 4.3 Garnish breakfast dish.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing breakfast dish. <u>SAFETY</u> 4.1 Comply with work safety procedure. 4.2 Comply with food safety procedure. 4.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 4.1 Correct room temperature. 4.2 Conducive work environment. 4.3 Proper waste control. 4.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 4.1 Breakfast dish portioning explained. 4.2 Breakfast dish plating technique described. 4.3 Breakfast dish garnishing technique explained. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Breakfast dish portioned according to standard operating procedure. 4.2 Breakfast dish plated using appropriate service ware according to event/captain/online order. 4.3 Breakfast dish garnished according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Kitchen utensils, tools and equipment handled carefully. 4.2 Breakfast dish garnished creatively. 4.3 Work safety procedure complied. 4.4 Food safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				4.5 Hygiene procedure complied. 4.6 Correct room temperature complied. 4.7 Conducive work environment complied. 4.8 Proper waste control complied. 4.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang*. Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.
- 2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 8 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.13 Produce coupe desserts.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce <i>coupe</i> desserts.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce <i>coupe</i> desserts such as banana split, <i>cendol</i>, <i>ais kacang</i>, <i>pengat</i>, <i>crème brulee</i>, chocolate mousse, fruit jelly and meet the quality standard as specified by the foodservice organisation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Determine types of <i>coupe</i> dessert. 2. <i>Mise-en-place</i> for <i>coupe</i> dessert. 3. Prepare <i>coupe</i> dessert. 4. Present <i>coupe</i> dessert. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C13	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of <i>coupe</i> dessert.	1.1 Classification of <i>coupe</i> desserts: <ul style="list-style-type: none"> • Local (<i>cendol</i>, <i>ais kacang</i>, 	1.1 Interpret <i>coupe</i> dessert standard recipe. 1.2 Gather ingredients for <i>coupe</i> dessert.	<u>ATTITUDE</u> 1.1 Careful in handling dessert ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of <i>coupe</i> dessert explained. 1.2 Type of ingredients for <i>coupe</i> dessert described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p><i>pengat</i> and <i>lengkong</i>.</p> <ul style="list-style-type: none"> • International (banana split, <i>crème brulee</i>, chocolate mousse and fruit jelly) <p>1.2 Type of ingredients for <i>coupe</i> dessert.</p>		<p>1.2 Comply with food safety procedure.</p> <p>1.3 Comply with hygiene procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Correct room temperature.</p> <p>1.2 Conducive work environment.</p> <p>1.3 Proper waste control.</p> <p>1.4 Well-lit and ventilated workspace.</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 <i>Coupe</i> dessert recipe interpreted according to event/captain/online order.</p> <p>1.2 <i>Coupe</i> dessert ingredients gathered according to the recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 <i>Coupe</i> dessert ingredients handled carefully.</p> <p>1.2 Work safety procedure complied.</p> <p>1.3 Food safety procedure complied.</p> <p>1.4 Hygiene procedure complied.</p> <p>1.5 Correct room temperature complied.</p> <p>1.6 Conducive work environment complied.</p> <p>1.7 Proper waste control complied.</p> <p>1.8 Well-lit and ventilated workspace complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. <i>Mise-en-place</i> for <i>coupe</i> dessert.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for <i>coupe</i> dessert. 2.3 Preparation technique and method for <i>coupe</i> dessert ingredients.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure <i>coupe</i> dessert ingredients. 2.3 Pre-prepare <i>coupe</i> dessert ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare dessert ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for dessert explained. 2.3 Preparation technique and method for dessert ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 <i>Coupe</i> dessert ingredients measured according to recipe. 2.3 <i>Coupe</i> dessert ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 <i>Coupe</i> dessert ingredients measured and pre-prepared meticulously. 2.3 Work safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare <i>coupe</i> dessert.	3.1 Preparation technique and method for <i>coupe</i> dessert. 3.2 Quality of <i>coupe</i> dessert: <ul style="list-style-type: none"> • Consistency. • Texture. • Taste. • Flavour. • Appearance. 	3.1 Identify <i>coupe</i> dessert preparation method. 3.2 Carry out <i>coupe</i> dessert preparation. 3.3 Check <i>coupe</i> dessert quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing dessert. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for <i>coupe</i> dessert explained. 3.2 Quality of <i>coupe</i> dessert described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 <i>Coupe</i> dessert preparation method determined according to recipe. 3.2 <i>Coupe</i> dessert prepared using appropriate cooking technique/method and recipe. 3.3 Quality (consistency, texture, taste, flavour and appearance) for <i>coupe</i> dessert checked and tested according to recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			3.2 Conducive work environment. 3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	<u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 <i>Coupe</i> dessert prepared meticulously. 3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.
4. Present <i>coupe</i> dessert.	4.1 <i>Coupe</i> dessert portioning. 4.2 <i>Coupe</i> dessert plating technique. 4.3 <i>Coupe</i> dessert garnishing technique.	4.1 Portion <i>coupe</i> dessert. 4.2 Assemble <i>coupe</i> dessert. 4.3 Garnish <i>coupe</i> dessert.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing <i>coupe</i> dessert. <u>SAFETY</u> 4.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 4.1 <i>Coupe</i> dessert portioning explained. 4.2 <i>Coupe</i> dessert plating technique described. 4.3 <i>Coupe</i> dessert garnishing technique explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			<p>4.2 Comply with food safety procedure.</p> <p>4.3 Comply with hygiene procedure.</p> <p><u>ENVIRONMENT</u></p> <p>4.1 Correct room temperature.</p> <p>4.2 Conducive work environment.</p> <p>4.3 Proper waste control.</p> <p>4.4 Well-lit and ventilated workspace.</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>4.1 <i>Coupe</i> dessert portioned according to standard operating procedure.</p> <p>4.2 <i>Coupe</i> dessert assembled using appropriate service ware according to event/captain/online order.</p> <p>4.3 <i>Coupe</i> dessert garnished according to event/captain/online order.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>4.1 Kitchen utensils, tools and equipment handled carefully.</p> <p>4.2 <i>Coupe</i> dessert garnished creatively.</p> <p>4.3 Work safety procedure complied.</p> <p>4.4 Food safety procedure complied.</p> <p>4.5 Hygiene procedure complied.</p> <p>4.6 Correct room temperature complied.</p> <p>4.7 Conducive work environment complied.</p> <p>4.8 Proper waste control complied.</p> <p>4.9 Well-lit and ventilated workspace complied.</p>

Employability Skills

Core Abilities

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Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

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- 2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 4 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 6 Rahim M. Sail. et al. 2007. *Handbook on Social Skills and Social Values in Technical Education and Vocational Training*, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.
- 7 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 8 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

16. Delivery Mode

The following are the **recommended** training delivery modes: -

KNOWLEDGE	SKILL
<ul style="list-style-type: none"> • Lecture • Group discussion • E-learning, self-paced • E-learning, facilitate • Case study or Problem based learning (PBL) • Self-paced learning, non-electronic • One-on-one tutorial • Shop talk • Seminar 	<ul style="list-style-type: none"> • Demonstration • Simulation • Project • Scenario based training (SBT) • Role play • Coaching • Observation • Mentoring

Skills training and skills assessment of trainees should be implemented in accordance with TEM requirements and actual situation.

17. Tools, Equipment and Materials (TEM)

FOOD PREPARATION AND PRODUCTION

LEVEL 2

CU	CU CODE	COMPETENCY UNIT TITLE
C01	I561-005-2:2022-C01	Practise kitchen hygiene and safety procedure.
C02	I561-005-2:2022-C02	Perform vegetable and potato cuts.
C03	I561-005-2:2022-C03	Perform cooking methods.
C04	I561-005-2:2022-C04	Produce stocks.
C05	I561-005-2:2022-C05	Produce thickening agents.
C06	I561-005-2:2022-C06	Produce mother sauces.
C07	I561-005-2:2022-C07	Produce soups (basic)
C08	I561-005-2:2022-C08	Produce vegetable dishes.
C09	I561-005-2:2022-C09	Produce salads.
C10	I561-005-2:2022-C10	Produce appetizers.
C11	I561-005-2:2022-C11	Produce sandwiches.
C12	I561-005-2:2022-C12	Produce breakfast dishes.
C13	I561-005-2:2022-C13	Produce <i>coupe</i> desserts.

* Items listed refer to TEM's **minimum requirement** for skills delivery only.

NO	ITEM*	RATIO (TEM: Trainees or AR = As Required)												
		C01	C02	C03	C04	C05	C06	C07	C08	C09	C10	C11	C12	C13
A. Tools														
1	Appetizer plate	AR							AR	AR	AR	AR	AR	AR
2	Bamboo brush			1:5										
3	Basic knife set	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1
4	Butcher steel/sharpening steel	1:25	1:25											
5	Butcher string			1:25									1:25	
6	Carving fork			1:10									1:10	

7	Casserole	AR							AR	AR	AR		AR	AR
8	Cast iron skillet								1:10		1:10	1:10	1:10	1:10
9	Cereal bowl	AR						AR			AR		AR	AR
10	Chaffing dish	AR							AR	AR	AR		AR	AR
11	Cheese board	AR									AR	AR	AR	AR
12	Cheese cutter										1:25	1:25	1:25	
13	Chopping board	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1
14	Citrus squeezer	1:10					1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
15	Claypot	AR						AR	AR				AR	AR
16	Cocktail glass	AR									AR		AR	AR
17	Color coded cutting board	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
18	Cooking brush		1:1	1:1							1:1		1:1	1:1
19	Corer	1:5	1:5						1:5	1:5	1:5	1:5	1:5	1:5
20	Culinary torch with butane gas			1:10										1:10
21	Culinary tweezer										1:1	1:1	1:1	
22	Cutting board rack	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
23	Deep coupe plate	AR							AR	AR	AR	AR	AR	AR
24	Dessert plate	AR								AR	AR	AR	AR	AR
25	Digital scale	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
26	Dinner plate	AR								AR	AR	AR	AR	AR
27	Drum sieve						1:10						1:10	1:10
28	Egg cup holder	AR											AR	
29	Egg slicer	1:10										1:10	1:10	1:10
30	First aid kit	1:25												
31	Fish plate	AR							AR	AR	AR	AR		AR
32	Fish scaler	1:5		1:5	1:5		1:5	1:5		1:5	1:5	1:5	1:5	
33	Food container	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
34	Food mill	1:10		1:10					1:10		1:10			1:10
35	Food needles / larding needles			1:25									1:25	
36	Food thermometer (digital/probe/infrared)	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
37	Funnel				1:25			1:25					1:25	1:25
38	Garlic crush	1:10	1:10	1:10				1:10	1:10	1:10	1:10	1:10	1:10	1:10

39	Grater box	1:5	1:5	1:5			1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
40	Heavy duty Mandoline	1:10	1:10	1:10					1:10	1:10	1:10	1:10	1:10	1:10
41	Ice cream scoop	1:10	1:10						1:10					1:10
42	Kitchen hook			1:25									1:25	
43	Kitchen scissor	1:5	1:5	1:5	1:5			1:5	1:5	1:5	1:5	1:5	1:5	1:5
44	Knife holder	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
45	Marble slab	AR							AR	AR	AR	AR	AR	AR
46	Measurement jug, cup and spoon	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
47	Meat mallet	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
48	Metal brush		1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
49	Microplane Zester	1:5	1:5	1:5				1:5	1:5	1:5	1:5	1:5	1:5	1:5
50	Mortar and pastel								1:10				1:10	
51	Muslin cloth/ Cheese cloth				1:10			1:10						
52	Noodle bowl	AR						AR		AR	AR		AR	AR
53	Nozzle set		1:5						1:5	1:5	1:5	1:5	1:5	1:5
54	Oval plate	AR							AR	AR	AR	AR	AR	AR
55	Oven glove	1:10		1:10	1:10		1:10	1:10	1:10				1:10	1:10
56	Pans (Small, Medium, Large)			1:5			1:5	1:5	1:5		1:5	1:5	1:5	1:5
57	Parisienne scoop	1:1	1:1						1:1	1:1	1:1	1:1	1:1	1:1
58	Pasta maker	1:10								1:10	1:10			
59	Pastry brush			1:1					1:1	1:1	1:1	1:1	1:1	1:1
60	Piping bag		1:5	1:5				1:5	1:5	1:5	1:5	1:5	1:5	1:5
61	Pots (Small, Medium, Large)			1:5	1:5	1:5	1:5	1:5	1:5				1:5	1:5
62	Professional knife set	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
63	Professional peeler	1:1	1:1	1:1	1:1		1:1		1:1	1:1	1:1	1:1	1:1	1:1
64	Ramekin	AR							AR		AR		AR	AR
65	Rice bowl	AR						AR	AR	AR	AR		AR	AR
66	Roasting pan			1:25										
67	Roller cutter	1:25												
68	Rolling pin	1:5									1:5	1:5	1:5	1:5
69	Rubber fish hammer			1:25	1:25			1:25		1:25	1:25			
70	Salad bowl	AR						AR	AR	AR	AR		AR	AR

71	Sauce boat	AR					AR			AR	AR		AR	AR
72	Sauce dish	AR									AR	AR	AR	AR
73	Sharpening stone		1:25	1:25	1:25		1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25
74	Shooter glass	AR								AR	AR	AR	AR	AR
75	Silicon mat												1:25	
76	Silver tray	AR							AR		AR	AR	AR	AR
77	Sizzling plate/board	AR							AR					
78	Soup bowl and underliner	AR						AR					AR	AR
79	Soup cup and underliner	AR						AR					AR	AR
80	Soup plate and underliner	AR						AR	AR	AR	AR		AR	AR
81	Soup tureen	AR						AR					AR	AR
82	Spatula	1:1		1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1
83	Spice box		1:10	1:10	1:10		1:10	1:10	1:10	1:10	1:10	1:10	1:10	
84	Stainless steel chinois	1:10		1:10	1:10		1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
85	Stainless steel colander	1:10	1:10	1:10	1:10		1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
86	Stainless steel fish bone tweezer				1:25		1:25	1:25			1:25			
87	Stainless steel ladles	1:5		1:5	1:5		1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
88	Stainless steel mixing bowl set		1:5	1:5	1:5		1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
89	Stainless steel perforated, slotted, solid spoon	1:1		1:1	1:1		1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1
90	Stainless steel skewer	1:1		1:1							1:1	1:1	1:1	1:1
91	Stainless steel skimmer	1:5		1:5	1:5		1:5	1:5						
92	Stainless steel strainer	1:10		1:10	1:10		1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
93	Stainless steel tray	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1
94	Stainless steel wire whisk	1:5		1:5		1:5	1:5	1:5	1:5			1:5	1:5	1:5
95	Table can opener	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25
96	Terrine/pate mould									1:25	1:25	1:25	1:25	
97	Tiffin	AR								AR	AR	AR	AR	AR
98	Tongs	1:1	1:1	1:1	1:1			1:1	1:1	1:1	1:1	1:1	1:1	1:1
99	Turner/offset spatula	1:5			1:5					1:5		1:5	1:5	1:5
100	Wok			1:10					1:10				1:10	1:10

B. Equipment															
1	Combi oven			1:25						1:25		1:25	1:25	1:25	1:25
2	Conventional oven			1:25						1:25			1:25	1:25	1:25
3	Deep fryer			1:25						1:25		1:25	1:25	1:25	1:25
4	Food processor				1:25					1:25		1:25	1:25	1:25	1:25
5	Food warmer			1:25										1:25	1:25
6	Grease trap			1:5											
7	Griddle			1:10						1:10		1:10	1:10	1:10	1:10
8	Griller			1:10								1:10	1:10	1:10	
9	Hand blender			1:10					1:10						
10	Heating lamp	1:10													
11	Heavy duty blender			1:10					1:10	1:10		1:10		1:10	1:10
12	Ice cream maker														1:25
13	Insect killer	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
14	Kwali range			1:5				1:5	1:5	1:5				1:5	1:5
15	Microwave			1:10											
16	Mincer											1:25	1:25	1:25	
17	Portable induction cooker			1:10										1:10	1:10
18	Rice cooker			1:10										1:10	
19	Salamander			1:25						1:25		1:25	1:25	1:25	1:25
20	Shelving unit			1:10											
21	Slicing machine										1:25	1:25	1:25	1:25	
22	Smoke oven-optional			1:25								1:25	1:25		
23	Spice grinder			1:25											
24	Stainless steel sink with grease trap	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
25	Stainless steel upright/counter chiller										1:25	1:25	1:25	1:25	1:25
26	Stainless steel upright/counter freezer			1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25
27	Stainless steel working table	1:2	1:2	1:2	1:2	1:2	1:2	1:2	1:2	1:2	1:2	1:2	1:2	1:2	1:2
28	Table top commercial mixer (5.6 l)			1:10											1:10
29	Top range stove 4 burner			1:2	1:2	1:2	1:2	1:2	1:2	1:2		1:2	1:2	1:2	1:2
30	Vacuum machine			1:25											
31	Ventilation hood system			AR											

32	Water boiler		1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	
C. Materials															
1	Aluminium foil		AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	
2	Cling wrap			AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	
3	Disposable glove	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	
4	Dry ingredients (subject to standard recipe)		AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	
5	Kitchen tissue/paper towel		AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	
6	Label sticker	AR			AR	AR	AR	AR					AR	AR	
7	Parchment paper		AR	AR					AR		AR	AR	AR	AR	
8	Sample of daily temperature log sheet	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	
9	Sample of hygiene checklist	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	
10	Sample of kitchen SOP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	
11	Sample of recipe for appetizers										AR				
12	Sample of recipe for breakfast dish												AR		
13	Sample of recipe for dessert													AR	
14	Sample of recipe for mother sauces						AR								
15	Sample of recipe for salad									AR					
16	Sample of recipe for sandwiches											AR			
17	Sample of recipe for soup							AR							
18	Sample of recipe for stocks				AR										
19	Sample of recipe for thickening agents					AR									
20	Sample of recipe for vegetable dish								AR						
21	Sanitation detergent	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	
22	Vacuum bag	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	
23	Wet ingredients (subject to standard recipe)	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	

18. Competency Weightage

The following table shows the percentage of training priorities based on consensus made by the Standard Development Committee (SDC).

FOOD PREPARATION AND PRODUCTION

LEVEL 2

CU CODE	COMPETENCY UNIT TITLE	COMPETENCY UNIT WEIGHTAGE	WORK ACTIVITIES	WORK ACTIVITIES WEIGHTAGE
I561-005-2:2022-C01	Practise kitchen hygiene and safety procedure.	4%	1. Carry out kitchen personal hygiene.	25%
			2. Apply kitchen workstation safety.	25%
			3. Apply kitchen food safety procedures.	50%
I561-005-2:2022-C02	Perform vegetable and potato cuts.	4%	1. Determine type of vegetable and potato cuts.	10%
			2. <i>Mise-en-place</i> for vegetable and potato cuts.	30%
			3. Prepare vegetable and potato cuts	60%
I561-005-2:2022-C03	Perform cooking methods.	3%	1. Practise moist-heat cooking method.	50%
			2. Practise dry-heat cooking method.	50%
I561-005-2:2022-C04	Produce stocks.	5%	1. Determine types of stock.	10%
			2. <i>Mise-en-place</i> for stock making.	25%
			3. Prepare stock.	50%
			4. Store stock.	15%
I561-005-2:2022-C05	Produce thickening agents.	3%	1. Determine types of thickening agent.	10%
			2. <i>Mise-en-place</i> for thickening agent.	30%
			3. Prepare thickening agent.	60%
I561-005-2:2022-C06	Produce mother sauces.	10%	1. Determine types of mother sauce.	10%
			2. <i>Mise-en-place</i> for mother sauce.	25%
			3. Prepare mother sauce.	50%
			4. Store mother sauce.	15%

I561-005-2:2022-C07	Produce soups (basic).	5%	1. Determine types of clear and thick soup.	10%
			2. <i>Mise-en-place</i> for clear and thick soup.	25%
			3. Prepare clear and thick soup.	50%
			4. Present clear and thick soup.	15%
I561-005-2:2022-C08	Produce vegetable dishes.	10%	1. Determine types of vegetables dish.	10%
			2. <i>Mise-en-place</i> for vegetables dish.	25%
			3. Prepare vegetables dish.	50%
			4. Present vegetables dish.	15%
I561-005-2:2022-C09	Produce salads.	10%	1. Determine types of salad.	10%
			2. <i>Mise-en-place</i> for salad.	25%
			3. Prepare salad.	50%
			4. Present salad.	15%
I561-005-2:2022-C10	Produce appetizers.	10%	1. Determine types of appetizers.	10%
			2. <i>Mise-en-place</i> for appetizer.	25%
			3. Prepare appetizer.	50%
			4. Present appetizer.	15%
I561-005-2:2022-C11	Produce sandwiches.	10%	1. Determine types of sandwiches (hot and cold).	10%
			2. <i>Mise-en-place</i> for sandwich.	25%
			3. Prepare sandwich.	50%
			4. Present sandwiches	15%
I561-005-2:2022-C12	Produce breakfast dishes.	13%	1. Determine types of breakfast dish.	10%
			2. <i>Mise-en-place</i> for breakfast dish.	25%
			3. Prepare breakfast dish	50%
			4. Present breakfast dish.	15%
I561-005-2:2022-C13	Produce <i>coupe</i> desserts.	13%	1. Determine types of <i>coupe</i> dessert	10%
			2. <i>Mise-en-place</i> for <i>coupe</i> dessert	25%
			3. Prepare <i>coupe</i> dessert	50%
			4. Present <i>coupe</i> dessert	15%
TOTAL PERCENTAGE		=100%		

APPENDICES

NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:

FOOD PREPARATION AND PRODUCTION

LEVEL 2

19. Appendices

19.1 Appendix A: Competency Profile Chart For Teaching & Learning (CPC_{PdP})

i. CU to CU_{PdP} Correlation

SECTION	(I) ACCOMMODATION AND FOOD SERVICE ACTIVITIES		
GROUP	(561) RESTAURANTS AND MOBILE FOOD SERVICE ACTIVITIES		
AREA	CULINARY		
NOSS TITLE	FOOD PREPARATION AND PRODUCTION		
NOSS LEVEL	TWO (2)	NOSS CODE	I561-005-2:2022

CU CODE	CU TITLE	CU _{PdP} TITLE For Teaching & Learning
I561-005-2:2022-C01	PRACTISE KITCHEN HYGIENE AND SAFETY PROCEDURE	KITCHEN HYGIENE AND SAFETY PROCEDURE PRACTICE
I561-005-2:2022-C02	PERFORM VEGETABLE AND POTATO CUTS	VEGETABLE AND POTATO CUTS
I561-005-2:2022-C03	PERFORM COOKING METHODS	COOKING METHODS
I561-005-2:2022-C04	PRODUCE STOCKS	STOCKS PRODUCTION
I561-005-2:2022-C05	PRODUCE THICKENING AGENTS	THICKENING AGENTS PRODUCTION
I561-005-2:2022-C06	PRODUCE MOTHER SAUCES	MOTHER SAUCES PRODUCTION
I561-005-2:2022-C07	PRODUCE SOUPS (BASIC)	SOUPS (BASIC) PRODUCTION

CU CODE	CU TITLE	CU_{PdP} TITLE For Teaching & Learning
I561-005-2:2022-C08	PRODUCE VEGETABLE DISHES	VEGETABLE DISHES PRODUCTION
I561-005-2:2022-C09	PRODUCE SALADS	SALADS PRODUCTION
I561-005-2:2022-C10	PRODUCE APPETIZERS	APPETIZERS PRODUCTION
I561-005-2:2022-C11	PRODUCE SANDWICHES	SANDWICHES PRODUCTION
I561-005-2:2022-C12	PRODUCE BREAKFAST DISHES	BREAKFAST DISHES PRODUCTION
I561-005-2:2022-C13	PRODUCE <i>COUPE</i> DESSERTS	<i>COUPE</i> DESSERTS PRODUCTION

ii. Competency Profile Chart for Teaching & Learning (CPC_{PdP})

SECTION	(I) ACCOMMODATION AND FOOD SERVICE ACTIVITIES		
GROUP	(561) RESTAURANTS AND MOBILE FOOD SERVICE ACTIVITIES		
AREA	CULINARY		
NOSS TITLE	FOOD PREPARATION AND PRODUCTION		
NOSS LEVEL	TWO (2)	NOSS CODE	I561-005-2:2022

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	KITCHEN HYGIENE AND SAFETY PROCEDURE PRACTICE	CARRY OUT KITCHEN PERSONAL HYGIENE	APPLY KITCHEN WORKSTATION SAFETY	APPLY KITCHEN FOOD SAFETY PROCEDURES	
	I561-005-2:2022-C01	I561-005-2:2022-C01-W01	I561-005-2:2022-C01-W02	I561-005-2:2022-C01-W03	
	VEGETABLE AND POTATO CUTS	DETERMINE TYPE OF VEGETABLE AND POTATO CUTS	<i>MISE-EN-PLACE</i> FOR VEGETABLE AND POTATO CUTS	PREPARE VEGETABLE AND POTATO CUTS	
	I561-005-2:2022-C02	I561-005-2:2022-C02-W01	I561-005-2:2022-C02-W02	I561-005-2:2022-C02-W03	

←COMPETENCY UNIT→		←WORK ACTIVITIES→				
CORE	<p style="text-align: center;">COOKING METHODS</p>	<p style="text-align: center;">PRACTISE MOIST-HEAT COOKING METHOD</p>	<p style="text-align: center;">PRACTISE DRY-HEAT COOKING METHOD</p>			
	<p style="text-align: center;">I561-005-2:2022-C03</p>	<p style="text-align: center;">I561-005-2:2022-C03-W01</p>	<p style="text-align: center;">I561-005-2:2022-C03-W02</p>			
	<p style="text-align: center;">STOCKS PRODUCTION</p>	<p style="text-align: center;">DETERMINE TYPES OF STOCK</p>	<p style="text-align: center;"><i>MISE-EN-PLACE</i> FOR STOCK MAKING</p>	<p style="text-align: center;">PREPARE STOCK</p>	<p style="text-align: center;">STORE STOCK</p>	
<p style="text-align: center;">I561-005-2:2022-C04</p>	<p style="text-align: center;">I561-005-2:2022-C04-W01</p>	<p style="text-align: center;">I561-005-2:2022-C04-W02</p>	<p style="text-align: center;">I561-005-2:2022-C04-W03</p>	<p style="text-align: center;">I561-005-2:2022-C04-W04</p>		
<p style="text-align: center;">THICKENING AGENTS PRODUCTION</p>	<p style="text-align: center;">DETERMINE TYPES OF THICKENING AGENTS</p>	<p style="text-align: center;"><i>MISE-EN-PLACE</i> FOR THICKENING AGENTS</p>	<p style="text-align: center;">PREPARE THICKENING AGENTS</p>			
<p style="text-align: center;">I561-005-2:2022-C05</p>	<p style="text-align: center;">I561-005-2:2022-C05 -W01</p>	<p style="text-align: center;">I561-005-2:2022-C05-W02</p>	<p style="text-align: center;">I561-005-2:2022-C05-W03</p>			

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	<p style="text-align: center;">MOTHER SAUCES PRODUCTION</p>	<p style="text-align: center;">DETERMINE TYPES OF MOTHER SAUCE</p>	<p style="text-align: center;"><i>MISE-EN-PLACE</i> FOR MOTHER SAUCE</p>	<p style="text-align: center;">PREPARE MOTHER SAUCE</p>	<p style="text-align: center;">STORE MOTHER SAUCE</p>
	I561-005-2:2022-C06	I561-005-2:2022-C06-W01	I561-005-2:2022-C06-W02	I561-005-2:2022-C06-W03	I561-005-2:2022-C06-W04
	<p style="text-align: center;">SOUPS (BASIC) PRODUCTION</p>	<p style="text-align: center;">DETERMINE TYPES OF CLEAR AND THICK SOUP</p>	<p style="text-align: center;"><i>MISE-EN-PLACE</i> FOR CLEAR AND THICK SOUP</p>	<p style="text-align: center;">PREPARE CLEAR AND THICK SOUP</p>	<p style="text-align: center;">PRESENT CLEAR AND THICK SOUP</p>
I561-005-2:2022-C07	I561-005-2:2022-C07-W01	I561-005-2:2022-C07-W02	I561-005-2:2022-C07-W03	I561-005-2:2022-C07-W04	
<p style="text-align: center;">VEGETABLE DISHES PRODUCTION</p>	<p style="text-align: center;">DETERMINE TYPES OF VEGETABLES DISH</p>	<p style="text-align: center;"><i>MISE-EN-PLACE</i> FOR VEGETABLES DISH</p>	<p style="text-align: center;">PREPARE VEGETABLES DISH</p>	<p style="text-align: center;">PRESENT VEGETABLES DISH</p>	
I561-005-2:2022-C08	I561-005-2:2022-C08-W01	I561-005-2:2022-C08-W02	I561-005-2:2022-C08-W03	I561-005-2:2022-C08-W04	

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	<p>SALADS PRODUCTION</p>	<p>DETERMINE TYPES OF SALAD</p>	<p><i>MISE-EN-PLACE</i> FOR SALAD</p>	<p>PREPARE SALAD</p>	<p>PRESENT SALAD</p>
	<p>I561-005-2:2022-C09</p>	<p>I561-005-2:2022-C09-W01</p>	<p>I561-005-2:2022-C09-W02</p>	<p>I561-005-2:2022-C09-W03</p>	<p>I561-005-2:2022-C09-W04</p>
	<p>APPETIZERS PRODUCTION</p>	<p>DETERMINE TYPES OF APPETIZERS</p>	<p><i>MISE-EN-PLACE</i> FOR APPETIZER</p>	<p>PREPARE APPETIZER</p>	<p>PRESENT APPETIZER</p>
<p>I561-005-2:2022-C10</p>	<p>I561-005-2:2022-C10-W01</p>	<p>I561-005-2:2022-C10-W02</p>	<p>I561-005-2:2022-C10-W03</p>	<p>I561-005-2:2022-C10-W04</p>	
<p>SANDWICHES PRODUCTION</p>	<p>DETERMINE TYPES OF SANDWICHES (HOT AND COLD)</p>	<p><i>MISE-EN-PLACE</i> FOR SANDWICH</p>	<p>PREPARE SANDWICH</p>	<p>PRESENT SANDWICHES</p>	
<p>I561-005-2:2022-C11</p>	<p>I561-005-2:2022-C11-W01</p>	<p>I561-005-2:2022-C11-W02</p>	<p>I561-005-2:2022-C11-W03</p>	<p>I561-005-2:2022-C11-W04</p>	

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	BREAKFAST DISHES PRODUCTION	DETERMINE TYPES OF BREAKFAST DISH	<i>MISE-EN-PLACE</i> FOR BREAKFAST DISH	PREPARE BREAKFAST DISH	PRESENT BREAKFAST DISH
	I561-005-2:2022-C12	I561-005-2:2022-C12-W01	I561-005-2:2022-C12-W02	I561-005-2:2022-C12-W03	I561-005-2:2022-C12-W04
	COUPE DESSERTS PRODUCTION	DETERMINE TYPES OF <i>COUPE</i> DESSERT	<i>MISE-EN-PLACE</i> FOR <i>COUPE</i> DESSERT	PREPARE <i>COUPE</i> DESSERT	PRESENT <i>COUPE</i> DESSERT
	I561-005-2:2022-C13	I561-005-2:2022-C13-W01	I561-005-2:2022-C13-W02	I561-005-2:2022-C13-W03	I561-005-2:2022-C13-W04

Notes:

CPC_{PdP} is meant to be used in Teaching and Learning context which is generated by conversion of the action verb in the CU Title to a noun in the CU_{PdP} Title from the given CPC sets.

19.2 Appendix B: Element Content Weightage

OSH - OCCUPATIONAL SAFETY AND HEALTH
SD - SUSTAINABLE DEVELOPMENT
M&A - MANAGEMENT AND ADMINISTRATION
IT - INDUSTRY TECHNOLOGICAL ADVANCES

FOOD PREPARATION AND PRODUCTION LEVEL 2

CU CODE	CU TITLE	ELEMENT CONTENT WEIGHTAGE			
		OSH	SD	M&A	IT
I561-005-2:2022-C01	Practise kitchen hygiene and safety procedure.	28%	10%	10%	6%
I561-005-2:2022-C02	Perform vegetable and potato cuts.	6%	7%	6%	6%
I561-005-2:2022-C03	Perform cooking methods.	6%	8%	6%	20%
I561-005-2:2022-C04	Produce stocks.	6%	7%	6%	6%

CU CODE	CU TITLE	ELEMENT CONTENT WEIGHTAGE			
		OSH	SD	M&A	IT
I561-005-2:2022-C05	Produce thickening agents.	6%	7%	5%	6%
I561-005-2:2022-C06	Produce mother sauces.	6%	7%	6%	6%
I561-005-2:2022-C07	Produce soups (basic).	6%	7%	6%	6%
I561-005-2:2022-C08	Produce vegetable dishes.	6%	9%	6%	6%
I561-005-2:2022-C09	Produce salads.	6%	7%	6%	6%
I561-005-2:2022-C10	Produce appetizers.	6%	7%	10%	6%
I561-005-2:2022-C11	Produce sandwiches.	6%	7%	6%	6%
I561-005-2:2022-C12	Produce breakfast dishes.	6%	10%	15%	10%

CU CODE	CU TITLE	ELEMENT CONTENT WEIGHTAGE			
		OSH	SD	M&A	IT
I561-005-2:2022-C13	Produce <i>coupe</i> desserts.	6%	7%	10%	10%
TOTAL ELEMENT CONTENT WEIGHTAGE		100/100%	100/100%	100/100%	100/100%
NOTES		<p>-CU1 recorded the highest percentage in OSH element due to this CU involve many OSH elements in its implementation, such as carry out kitchen safety.</p> <p>Other CUs also contain OSH elements but not as much as CU1 due to this CU involving kitchen safety protocol before performing the daily task.</p>	<p>- CU1 and CU12 recorded the highest percentage in this element due to their relation to green practices in kitchen operation, such as waste management.</p>	<p>- The highest percentage is CU12 which includes more complex work requiring more of this element implementation such as managing the menu for breakfast dishes.</p> <p>The other CUs also contain this element but are limited to ingredient management.</p>	<p>- CU3 recorded the highest percentage in the IT element because the competencies in this CU involve more equipment and tools in its implementation. Personnel may use different tools and equipment while performing different cooking methods.</p>