



Jabatan Pembangunan Kemahiran
Kementerian Sumber Manusia, Malaysia

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

I561-005-3:2022

CULINARY ARTS OPERATION

OPERASI SENI KULINARI

LEVEL 3

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

NATIONAL OCCUPATIONAL SKILLS STANDARD

CULINARY ARTS OPERATION

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LEVEL 3

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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 | Bechamel | A sauce made by thickening milk with a roux. |
| 2 | Chef | Person in charge of a kitchen or of a department of a kitchen. |
| 3 | <i>Consommé</i> | A rich, flavorful seasoned stock or broth clarified to make it perfectly clear and transparent. |
| 4 | Couscous | A dish made from tiny granules of durum wheat. The couscous grains are then prepared by steaming them until they have a light, fluffy consistency. |
| 5 | Culinary | Having to do with cooking or the kitchen. |
| 6 | Emulsion | A uniform mixture of two unmixable substances—in the kitchen, usually liquids. |
| 7 | Espagnole | A basic brown sauce, and is one of Auguste Escoffier's five mother sauces of classic French cooking. |
| 8 | Farinaceous | Containing or rich in starch. |
| 9 | Game | Meat from animals and birds normally found in the wild. |
| 10 | Garnish | A garnish is an edible decorative item added to a salad for eye appeal, though it often adds to the flavor as well. |
| 11 | 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. |
| 12 | Main course | A main course is the featured or primary dish in a meal consisting of several courses. It usually follows the entrée course. |
| 13 | Minestrone | Italian vegetable soup. |
| 14 | <i>Mise-en-Place</i> | 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. |
| 15 | Mother sauce | Also known as <i>grandes sauces</i> in French or leading sauces, are a group of sauces upon which many other sauces – "daughter sauces" or "small sauces". |
| 16 | Noodles | A very thin, long strip of pasta or a similar flour paste, eaten with a sauce or in a soup. |
| 17 | Parboil | To cook partially in a boiling or simmering liquid. |
| 18 | Pasta | General term for any shape of macaroni product or egg noodle. |
| 19 | Plate | Plate (dishware), a broad, mainly flat vessel commonly used to serve food. |
| 20 | Portion | Food to portions to ensure the correct amount of an item is served. |

- 21 *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.
- 22 *Salad dressings* A sauce for salads, typically one consisting of oil and vinegar with herbs or other flavourings.
- 23 *Table d'hote* Referring to a menu on which prices are listed for complete meals rather than for each separate item.
- 24 *Typhoid vaccine* Vaccine that prevents typhoid fever, a serious disease spread through contaminated food and water causing high fever, abdominal pain and diarrhoea.
- 25 *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.
- 26 *Vinaigrette* 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:
CULINARY ARTS OPERATION
LEVEL 3

1. Introduction

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

Malaysia's food and beverage industry offer an immense variety of dining establishments ranging from hotel and 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 needs 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, driven by higher tourist arrival, 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 3 Commis 1/Commis 2 is an important individual in the operation of hot and cold kitchens and is required to perform various kitchen operations. Activities involved include monitoring kitchen hygiene and safety procedure and involved in 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 with the knowledge and skills to ensure that activities are carried out in accordance with standard operating procedures (SOPs) and adhere to safety and 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 essential 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 essential 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 Culinary Arts Operation Level 3

		Existing NOSS	New NOSS
NOSS title		HT-012-3:2012 Food Preparation and Production	I561-005-3:2022 Culinary Arts Operation
		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 Culinary Arts Operation Level 3 has been restructured, and nine new competencies have been added based on current industry practice.

Table 2 shows the competency unit comparison for HT-012-3-2012 Food Preparation and Production Level 3 and I561-005-3:2022 Culinary Arts Operation Level 3. 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 that only I561-005-3:2022-C01 contain the exact scope of competence as HT-012-3:2012-C01, which cover the scope of hygiene, safety, and food handling. As for other existing competencies, the development panel had agreed that the competencies are not suitable for personnel in level 3 as they are not involved in kitchen administration and management operations.

Table 2: Competency unit comparison for HT-012-3-2012 Food Preparation and Production Level 3 and I561-005-3:2022 Culinary Arts Operation Level 3

NOSS		I561-005-3:2022									
COMPETENCY UNIT	I561-005-3:2022-C01 Monitor kitchen hygiene and safety procedure	**I561-005-3:2022-C02 Produce salad dressings	**I561-005-3:2022-C03 Produce sauces	**I561-005-3:2022-C04 Produce soup (Intermediate)	**I561-005-3:2022-C05 Produce potato dishes	**I561-005-3:2022-C06 Produce rice and farinaceous	**I561-005-3:2022-C07 Produce noodles	**I561-005-3:2022-C08 Produce pasta	**I561-005-3:2022-C09 Produce main course dishes	**I561-005-3:2022-C10 Produce plated dessert	
HT-012-3:2012	HT-013-3:2012-C01 Hygiene, safety and food handling	X									
	HT-013-3:2012-C02 Food production quantity and quality control										
	HT-013-3:2012-C03 Catering activities coordination	EMBEDDED TO RELEVANT CU									
	HT-013-3:2012-C04 Supervisory administrative function										
	HT-013-3:2012-E01 Basic cost Control										

****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, Culinary Arts Operation is in Section (I) Accommodation and Food Service Activities. The 3-digit code MSIC 2008 that is closely matched for Culinary Arts Operation 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 3 states that the skilled personnel at this level is 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.

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 Culinary Arts Operation 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 Culinary Arts Operation 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 Culinary Arts Operation Level 3 program at an accredited Training Institute is:

- a) Able to read and write Bahasa Malaysia & English (exception to disabled person card holder); and
- b) Graduated Malaysian Skills Certificate Level 2 in Food Preparation and Production.

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 Culinary Arts Operation Level 3 personnel are competent in performing the following core competencies:

- a) Monitor kitchen hygiene and safety procedure;
- b) Produce salad dressings;
- c) Produce sauces;
- d) Produce soups (intermediate);
- e) Produce potato dishes;
- f) Produce rice and farinaceous;
- g) Produce noodles;
- h) Produce pasta;
- i) Produce main course dishes; and
- j) Produce plated desserts.

7. Work Conditions

Generally, the Culinary Arts Operation 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. Culinary Arts Operation staffs usually prepare and produce a wider selection of menus according to what is ordered by the customers and required by the operation.

Culinary Arts Operation 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 must usually withstand the pressure and strain of standing for hours at a time, lifting heavy raw food stuff, pot and pans, and working with hot and sharp apparatus and

objects, which comes with job hazards that include slips and falls, cuts, and burns. However, 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

Culinary Arts Operation 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 Culinary Arts Operation industry. This, in turn, 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 essential enabler for Malaysia to position itself internationally. Employment growth in the food and beverages industry is significant and currently in demand. The food and beverages industry, specifically the Culinary Arts Operation sector, is proliferating in Malaysia, and there are acute shortages of well-trained personnel in this area.

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

9. Up Skilling Opportunities

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

The Culinary Arts Operation personnel normally trains 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 Culinary Arts Operation Level 3

CULINARY ARTS OPERATION**LEVEL 3**

CU	CU CODE	COMPETENCY UNIT TITLE
C01	I561-005-3:2022-C01	Monitor kitchen hygiene and safety procedure.
C02	I561-005-3:2022-C02	Produce salad dressings.
C03	I561-005-3:2022-C03	Produce sauces.
C04	I561-005-3:2022-C04	Produce soups (intermediate).
C05	I561-005-3:2022-C05	Produce potato dishes.
C06	I561-005-3:2022-C06	Produce rice and farinaceous.
C07	I561-005-3:2022-C07	Produce noodles.
C08	I561-005-3:2022-C08	Produce pasta.
C09	I561-005-3:2022-C09	Produce main course dishes.
C10	I561-005-3:2022-C10	Produce plated dessert.

NO.	ITEM*	RATIO (TEM: Trainees or AR = As Required)									
		C01	C02	C03	C04	C05	C06	C07	C08	C09	C10
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
4	Pizza tray									1:5	
5	Salad spinner		1:10							1:10	
6	UV sterilizer box	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	1:10	1:10	1:10	1:10	1:10	1:10
2	Blast chiller and freezer	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25

3	Bone saw				1:25					1:25	
4	Bread proofer				1:25					1:25	1:25
5	Crepe machine				1:25		1:25			1:25	1:25
6	Deck steamer						1:25			1:25	1:25
7	Dehydrator machine							1:25	1:25	1:25	1:25
8	Dish washing machine	1:25									
9	Ice cube machine		1:25					1:25	1:25	1:25	1:25
10	Ice shaver										1:25
11	Kebab machine		1:25	1:25	1:25	1:25	1:25		1:25	1:25	
12	Panini maker									1:25	
13	Pasta boiler							1:10	1:10		
14	Pizza oven									1:25	
15	Potato peeler machine		1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25
16	Roast duck oven									1:25	
17	Roll top griller					1:25				1:25	
18	Smoke oven									1:25	
19	Sous vide machine								1:25	1:25	
20	Steam cabinet					1:10	1:10			1:10	1:10
21	Tandoori oven									1:25	
22	Tilting pan				1:25	1:25	1:25	1:25		1:25	
23	Waffle maker/machine										1:25

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

CULINARY ARTS OPERATION

LEVEL 3

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:
CULINARY ARTS OPERATION
LEVEL 3

13. Competency Profile Chart (CPC)

SECTION	(I) ACCOMMODATION AND FOOD SERVICE ACTIVITIES		
GROUP	(561) RESTAURANTS AND MOBILE FOOD SERVICE ACTIVITIES		
AREA	CULINARY		
NOSS TITLE	CULINARY ARTS OPERATION		
NOSS LEVEL	THREE (3)	NOSS CODE	I561-005-3:2022

←COMPETENCY UNIT→		←WORK ACTIVITIES→				
CORE	MONITOR KITCHEN HYGIENE AND SAFETY PROCEDURE	DETERMINE KITCHEN SUBORDINATES HYGIENE	DETERMINE KITCHEN WORKING ENVIRONMENT HYGIENE AND SAFETY	DETERMINE FOOD SAFETY PROCEDURE		
	I561-005-3:2022-C01	I561-005-3:2022-C01-W01	I561-005-3:2022-C01-W02	I561-005-3:2022-C01-W03		
	PRODUCE SALAD DRESSINGS	DETERMINE TYPES OF SALAD DRESSING	<i>MISE-EN-PLACE</i> FOR SALAD DRESSING	PREPARE SALAD DRESSING	STORE SALAD DRESSING	
	I561-005-3:2022-C02	I561-005-3:2022-C02-W01	I561-005-3:2022-C02-W02	I561-005-3:2022-C02-W03	I561-005-3:2022-C02-W04	

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	PRODUCE SAUCES	DETERMINE TYPES OF SAUCE	<i>MISE-EN-PLACE</i> FOR SAUCE	PREPARE SAUCE	
	I561-005-3:2022-C03	I561-005-3:2022-C03-W01	I561-005-3:2022-C03-W02	I561-005-3:2022-C03-W03	
	PRODUCE SOUPS (INTERMEDIATE)	DETERMINE TYPES OF CLEAR, SPECIALITY AND NATIONALITY SOUP	<i>MISE-EN-PLACE</i> FOR CLEAR, SPECIALITY AND NATIONALITY SOUP	PREPARE CLEAR, SPECIALITY AND NATIONALITY SOUP	PRESENT CLEAR, SPECIALITY AND NATIONALITY SOUP
	I561-005-3:2022-C04	I561-005-3:2022-C04-W01	I561-005-3:2022-C04-W02	I561-005-3:2022-C04-W03	I561-005-3:2022-C04-W04
	PRODUCE POTATO DISHES	DETERMINE TYPES OF POTATO DISH	<i>MISE-EN-PLACE</i> FOR POTATO DISH	PREPARE POTATO DISH	PRESENT POTATO DISH
	I561-005-3:2022-C05	I561-005-3:2022-C05-W01	I561-005-3:2022-C05-W02	I561-005-3:2022-C05-W03	I561-005-3:2022-C05-W04

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	<p>PRODUCE RICE AND FARINACEOUS</p>	<p>DETERMINE TYPES OF RICE AND FARINACEOUS</p>	<p><i>MISE-EN-PLACE</i> FOR RICE AND FARINACEOUS</p>	<p>PREPARE RICE AND FARINACEOUS</p>	<p>PRESENT RICE AND FARINACEOUS</p>
	<p>I561-005-3:2022-C06</p>	<p>I561-005-3:2022-C06-W01</p>	<p>I561-005-3:2022-C06-W02</p>	<p>I561-005-3:2022-C06-W03</p>	<p>I561-005-3:2022-C06-W04</p>
	<p>PRODUCE NOODLES</p>	<p>DETERMINE TYPES OF NOODLES</p>	<p><i>MISE-EN-PLACE</i> FOR NOODLES</p>	<p>PREPARE NOODLE DISH</p>	<p>PRESENT NOODLE DISH</p>
<p>I561-005-3:2022-C07</p>	<p>I561-005-3:2022-C07-W01</p>	<p>I561-005-3:2022-C07-W02</p>	<p>I561-005-3:2022-C07-W03</p>	<p>I561-005-3:2022-C07-W04</p>	
<p>PRODUCE PASTA</p>	<p>DETERMINE TYPES OF PASTA</p>	<p><i>MISE-EN-PLACE</i> FOR PASTA</p>	<p>PREPARE PASTA DISH</p>	<p>PRESENT PASTA DISH</p>	
<p>I561-005-3:2022-C08</p>	<p>I561-005-3:2022-C08-W01</p>	<p>I561-005-3:2022-C08-W02</p>	<p>I561-005-3:2022-C08-W03</p>	<p>I561-005-3:2022-C08-W04</p>	

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	<p>PRODUCE MAIN COURSE DISHES</p>	<p>DETERMINE TYPES OF MAIN COURSE</p>	<p><i>MISE-EN-PLACE</i> FOR MAIN COURSE</p>	<p>PREPARE MAIN COURSE</p>	<p>PRESENT MAIN COURSE</p>
	<p>I561-005-3:2022-C09</p>	<p>I561-005-3:2022-C09-W01</p>	<p>I561-005-3:2022-C09 -W02</p>	<p>I561-005-3:2022-C09 -W03</p>	<p>I561-005-3:2022-C09 -W04</p>
	<p>PRODUCE PLATED DESSERT</p>	<p>DETERMINE TYPES OF PLATED DESSERT</p>	<p><i>MISE-EN-PLACE</i> FOR PLATED DESSERT</p>	<p>PREPARE PLATED DESSERT</p>	<p>PRESENT PLATED DESSERT</p>
	<p>I561-005-3:2022-C10</p>	<p>I561-005-3:2022-C10-W01</p>	<p>I561-005-3:2022-C10-W02</p>	<p>I561-005-3:2022-C10-W03</p>	<p>I561-005-3:2022-C10-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	Culinary Arts Operation		
NOSS LEVEL	Three (3)	NOSS CODE	I561-005-3:2022

CU TITLE & CU CODE	Monitor kitchen hygiene and safety procedure. I561-005-3:2022-C01
CU DESCRIPTOR	<p>Monitor kitchen hygiene and safety procedure describes the competency to maintain good subordinates' hygiene, food, and kitchen safety practices in foodservice organisation.</p> <p>The person who is competent in this CU should be able to determine kitchen subordinates' hygiene, determine kitchen working environment hygiene and safety and determine food safety procedure.</p> <p>The outcome of this CU is subordinates and personal hygiene, food, and kitchen safety practices complied with related safety and hygiene authority requirement.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Determine kitchen subordinates hygiene.	1.1 Check personal health condition. 1.2 Check personal hygiene practices. 1.3 Check organisation grooming standard. 1.4 Present hygiene checklist.	1.1 Subordinate health condition confirmed according to relevant authority procedure. 1.2 Subordinate hygiene practices confirmed according to relevant authority procedure. 1.3 Organisation grooming standards confirmed according to organisation procedure. 1.4 Hygiene checklist presented according to organisation requirement.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
2. Determine kitchen working environment hygiene and safety.	2.1 Check kitchen safety. 2.2 Check kitchen security. 2.3 Check kitchen green practices. 2.4 Check hygiene practices. 2.5 Record kitchen working environment hygiene and safety checklist.	2.1 Kitchen safety procedure confirmed according to regulatory bodies/agencies. 2.2 Kitchen security procedure confirmed according to regulatory bodies/agencies. 2.3 Kitchen green procedure confirmed out according to environmental health guidelines. 2.4 Hygiene procedure confirmed according to regulatory bodies/agencies. 2.5 Kitchen working environment hygiene and safety checklist recorded according to organisation requirement.
3. Determine food safety procedure.	3.1 Check safe food handling. 3.2 Check food storage. 3.3 Check food safety and sanitation. 3.4 Record food safety checklist.	3.1 Safe food handling confirmed according to organisation food handling procedures. 3.2 Food storage confirmed according to organisation food storage procedures. 3.3 Food safety and sanitation confirmed according to organisation food safety procedures. 3.4 Food safety checklist recorded according to organisation requirement.

CU TITLE & CU CODE	Produce salad dressings. I561-005-3:2022-C02
CU DESCRIPTOR	<p>Produce salad dressings describes the competency in salad dressing productions based on main categories of salad dressings (temporary and permanent emulsions).</p> <p>The person who is competent in this CU should be able to determine types of salad dressings, <i>mise-en-place</i> for salad dressing, prepare salad dressing and store salad dressing.</p> <p>The outcome of this CU is temporary and permanent salad dressing produced meet the quality standard as specified by the foodservice organisation.</p>

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

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

CU TITLE & CU CODE	Produce sauces. I561-005-3:2022-C03
CU DESCRIPTOR	<p>Produce sauces describes the competency in hot sauces productions based on five mother sauces.</p> <p>The person who is competent in this CU should be able to determine types of sauces, <i>mise-en-place</i> sauces ingredients and prepare sauces.</p> <p>The outcome of this CU is derivative sauces produced meet the quality standard as specified by the foodservice organisation.</p>

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

CU TITLE & CU CODE	Produce soups (intermediate). I561-005-3:2022-C04
CU DESCRIPTOR	<p>Produce soups (intermediate) describes the competency in soups productions based on special type of soups (clear, speciality and nationality).</p> <p>The person who is competent in this CU should be able to determine types of clear, speciality and nationality soup, <i>mise-en-place</i> for clear, speciality and nationality soup, prepare clear, speciality and nationality soup and present clear, speciality and nationality soup.</p> <p>The outcome of this CU is speciality and nationality soups produced meet the quality standard as specified by the foodservice organisation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Determine types of clear, speciality and nationality soup.	1.1 Interpret standard recipe. 1.2 Gather ingredients for clear, speciality and nationality soup.	1.1 Clear, speciality and nationality soup recipe obtained and interpreted according to event/captain/online order. 1.2 Clear, speciality and nationality soup ingredients gathered according to the recipe.
2. <i>Mise-en-place</i> for clear, speciality and nationality soup.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure clear, speciality and nationality soup ingredients. 2.3 Pre-prepare clear, speciality and nationality soup ingredients.	2.1 Kitchen utensils, tools and equipment assembled for soup according to recipe. 2.2 Clear, speciality and nationality soup ingredients measured according to recipe. 2.3 Clear, speciality and nationality soup ingredients pre-prepared according to recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
3. Prepare clear, speciality and nationality soup.	3.1 Identify clear, speciality and nationality soup preparation method. 3.2 Carry out clear, speciality and nationality soup preparation. 3.3 Check clear, speciality and nationality soup quality.	3.1 Clear, speciality and nationality soup preparation method determined according to recipe. 3.2 Clear, speciality and nationality soup prepared using appropriate cooking method/technique and recipe. 3.3 Quality (consistency, body, texture, taste, appearance and flavour) for clear, speciality and nationality soup checked and tested according to recipe.
4. Present clear, speciality and nationality soup.	4.1 Portion clear, speciality and nationality soup. 4.2 Plate clear, speciality and nationality soup. 4.3 Garnish clear, speciality and nationality soup.	4.1 Clear, speciality and nationality soup portioned according to standard operating procedure. 4.2 Clear, speciality and nationality soup plated using appropriate service ware according to event/captain/online order. 4.3 Clear, speciality and nationality soup garnished according to event/captain/online order.

CU TITLE & CU CODE	Produce potato dishes. I561-005-3:2022-C05
CU DESCRIPTOR	<p>Produce potato dishes describes the competency in potato dishes productions based on different types of cooking method (dry-heat and moist heat).</p> <p>The person who is competent in this CU should be able to determine types of potato dish, <i>mise-en-place</i> for potato dish, prepare potato dish and present potato dish.</p> <p>The outcome of this CU is potato dishes produced based on different types of cooking method (dry-heat and moist heat) meet the quality standard as specified by the foodservice organisation.</p>

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

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

CU TITLE & CU CODE	Produce rice and farinaceous. I561-005-3:2022-C06
CU DESCRIPTOR	<p>Produce rice and farinaceous describes the competency in rice and farinaceous dish productions based on different types of cooking method (dry-heat and moist heat).</p> <p>The person who is competent in this CU should be able to determine types of rice and farinaceous, <i>mise-en-place</i> for rice and farinaceous ingredients, prepare rice and farinaceous and present rice and farinaceous.</p> <p>The outcome of this CU is rice and farinaceous produced based on different types of cooking method (dry-heat and moist heat) meet the quality standard as specified by the foodservice organisation.</p>

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

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

CU TITLE & CU CODE	Produce noodles. I561-005-3:2022-C07
CU DESCRIPTOR	<p>Produce noodles describes the competency in noodles dish production based on different types of cooking method (dry-heat and moist heat).</p> <p>The person who is competent in this CU should be able to determine types of noodles, <i>mise-en-place</i> for noodles, prepare noodle dish and present noodle dish.</p> <p>The outcome of this CU is noodles produced based on different types of cooking method (dry-heat and moist heat) meet the quality standard as specified by the foodservice organisation.</p>

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

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

CU TITLE & CU CODE	Produce pasta. I561-005-3:2022-C08
CU DESCRIPTOR	<p>Produce pasta describes the competency in pasta dish production based on different types of cooking method (dry-heat and moist heat).</p> <p>The person who is competent in this CU should be able to determine types of pasta, <i>mise-en-place</i> for pasta, prepare pasta dish and present pasta dish.</p> <p>The outcome of this CU is pasta produced based on different types of cooking method (dry-heat and moist heat) meet the quality standard as specified by the foodservice organisation.</p>

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

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

CU TITLE & CU CODE	Produce main course dishes. I561-005-3:2022-C09
CU DESCRIPTOR	<p>Produce main course dishes describes the competency in main course production based on seven main categories (bird and poultry, meat, game, fish, seafood, vegetarian, and special diet).</p> <p>The person who is competent in this CU should be able to determine types of main course, <i>mise-en-place</i> for main course ingredients, prepare main course and present main course.</p> <p>The outcome of this CU is main course dishes produced based on different types of cooking method (dry-heat and moist heat) meet the quality standard as specified by the foodservice organisation.</p>

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

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

CU TITLE & CU CODE	Produce plated dessert. I561-005-3:2022-C10
CU DESCRIPTOR	<p>Produce plated dessert describes the competency in plated desserts production based on different types of cooking method (dry-heat and moist heat) such as bread butter pudding with vanilla ice-cream, waffle with chocolate sauce, fruit salad and chocolate ice-cream, <i>crêpe/lempeng (manis/berinti)</i>.</p> <p>The person who is competent in this CU should be able to determine types of plated dessert, <i>mise-en-place</i> for plated dessert, prepare plated dessert and present plated dessert.</p> <p>The outcome of this CU is international dessert produced meet the quality standard as specified by the foodservice organisation.</p>

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

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

CURRICULUM OF COMPETENCY UNIT
NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:
CULINARY ARTS OPERATION
LEVEL 3

15. Curriculum of Competency Unit

15.1 Monitor kitchen hygiene and safety procedure.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Monitor kitchen hygiene and safety procedure.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to maintain good subordinates and personal hygiene, food, and kitchen safety practices complied with related safety and hygiene authority requirement</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Determine kitchen subordinates hygiene. 2. Determine kitchen working environment hygiene and safety. 3. Determine food safety procedure. 		
TRAINING PREREQUISITE (SPECIFIC)	Not available.		
CU CODE	I561-005-3:2022-C01	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine kitchen subordinate s hygiene.	1.1 Food handlers' personal hygiene: <ul style="list-style-type: none"> • Food safety public health legislation. 	1.1 Check subordinate health condition. 1.2 Check subordinate hygiene practices. 1.3 Check organisation grooming standard.	<u>ATTITUDE</u> 1.1 Awareness of safety, health and hygiene practices requirements. 1.2 Responsible in checking safety,	<u>COGNITIVE DOMAIN</u> 1.1 Food handlers' personal hygiene explained. 1.2 Introduction of Hazard Analysis Critical Control Point (HACCP) explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>1.2 Introduction of Hazard Analysis Critical Control Point (HACCP).</p> <p>1.3 Organisation or local authority grooming guideline.</p>	<p>1.4 Present hygiene checklist.</p>	<p>health and hygiene practices.</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>1.3 Organisation or local authority grooming guideline described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Subordinate health condition confirmed according to relevant authority procedure.</p> <p>1.2 Subordinate hygiene practices confirmed according to relevant authority procedure.</p> <p>1.3 Organisation grooming standards confirmed according to sample of organisation procedure.</p> <p>1.4 Hygiene checklist presented according to organisation requirement.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Awareness of safety, health and hygiene practices requirements observed.</p> <p>1.2 Responsible in checking safety, health and hygiene practices complied.</p> <p>1.3 Work safety procedure complied.</p> <p>1.4 Food safety procedure complied.</p> <p>1.5 Hygiene procedure complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				1.6 Correct room temperature complied. 1.7 Conducive work environment complied. 1.8 Proper waste control complied. 1.9 Well-lit and ventilated workspace complied.
2. Determine kitchen working environment hygiene and safety.	2.1 Kitchen safety procedure. 2.2 Kitchen utensils, tool equipment and work surfaces cleaning and sanitation procedure.	2.1 Check kitchen safety. 2.2 Check kitchen security. 2.3 Check kitchen green practices. 2.4 Check hygiene practices. 2.5 Record kitchen working environment hygiene and safety checklist.	<u>ATTITUDE</u> 2.1 Awareness of safety, health and hygiene practices requirements. 2.2 Responsible in checking safety, health and hygiene practices. <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.	<u>COGNITIVE DOMAIN</u> 2.1 Kitchen safety procedure explained. 2.2 Kitchen utensils, tool equipment and work surfaces cleaning and sanitation procedure described. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen safety procedure confirmed according to regulatory bodies/agencies. 2.2 Kitchen security procedure confirmed according to regulatory bodies/agencies. 2.3 Kitchen green procedure confirmed out according to environmental health guidelines.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	2.4 Hygiene procedure confirmed according to regulatory bodies/agencies. 2.5 Kitchen working environment hygiene and safety checklist recorded according to organisation requirement. <u>AFFECTIVE DOMAIN</u> 2.1 Awareness of safety, health and hygiene practices requirements observed. 2.2 Responsible in checking safety, health and hygiene practices complied. 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.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
3. Determine food safety procedure.	3.1 Basic food safety handling. 3.2 Basic food storage and food handling temperature. 3.3 Basic food safety and sanitisation.	3.1 Check safe food handling. 3.2 Check food storage. 3.3 Check food safety and sanitation. 3.4 Record food safety checklist.	<u>ATTITUDE</u> 3.1 Systematic in organising kitchen storage. 3.2 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. 3.4 Well-lit and ventilated workspace.	<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 Safe food handling confirmed according to organisation food handling procedures. 3.2 Food storage confirmed according to organisation food storage procedures. 3.3 Food safety and sanitation confirmed according to organisation food safety procedures. 3.4 Food safety checklist recorded according to organisation requirement. <u>AFFECTIVE DOMAIN</u> 3.1 Awareness of safety, health and hygiene practices requirements observed.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.2 Responsible in checking safety, health and hygiene practices complied. 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-009-3:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 4 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 5 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.
- 6 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 7 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.2 Produce salad dressings.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce salad dressings.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce temporary and permanent salad dressing 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 dressing. 2. <i>Mise-en-place</i> for salad dressing. 3. Prepare salad dressing. 4. Store salad dressing. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C02	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of salad dressing.	1.1 Classification of salad dressing: <ul style="list-style-type: none"> • Permanent emulsion (Mayonnaise). 	1.1 Interpret standard recipe. 1.2 Gather ingredients for salad dressing.	<u>ATTITUDE</u> 1.1 Careful in handling salad dressing ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of salad dressing explained. 1.2 Type of ingredients for salad dressing described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Temporary emulsion (Vinaigrette). • Other dressings. <p>1.2 Type of ingredients for salad dressing.</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><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Salad dressing recipe obtained and interpreted according to event/captain/online order.</p> <p>1.2 Salad dressing ingredients gathered according to the recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Salad dressing 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 dressing.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for salad dressing. 2.3 Preparation technique and method for salad dressing ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure salad dressing ingredients. 2.3 Pre-prepare salad dressing ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare salad dressing 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 dressing explained. 2.3 Preparation technique and method for salad dressing ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for salad dressing according to recipe. 2.2 Salad dressing ingredients measured according to recipe. 2.3 Salad dressing ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Salad dressing 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 salad dressing.	3.1 Preparation technique and method for salad dressing. 3.2 Quality of salad dressing: <ul style="list-style-type: none"> • Consistency. • Taste. • Flavour. 	3.1 Identify salad dressing preparation method. 3.2 Carry out salad dressing preparation. 3.3 Check salad dressing quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing salad dressing. <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 salad dressing explained. 3.2 Quality of salad dressing described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Salad dressing preparation method determined according to recipe. 3.2 Salad dressing prepared using appropriate cooking technique/method and recipe. 3.3 Quality (consistency, taste and flavour) for salad dressing 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 Salad dressing 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 salad dressing.	4.1 Salad dressing keeping procedure. <ul style="list-style-type: none"> • Cooling. • Packing. • Labelling. • Storing. 	4.1 Cool salad dressing. 4.2 Pack salad dressing. 4.3 Label salad dressing. 4.4 Keep salad dressing.	<u>ATTITUDE</u> 4.1 Keep salad dressing 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>COGNITIVE DOMAIN</u> 4.1 Salad dressing keeping procedure explained. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Salad dressing cooled according to cold storage guideline. 4.2 Salad dressing packed according to event/captain/online order.

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

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-009-3:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 4 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 5 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.
- 6 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 7 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.3 Produce sauces.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce sauces.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce derivative 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 sauce. 2. <i>Mise-en-place</i> for sauce. 3. Prepare sauce. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C03	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of sauce.	1.1 Classification of mother sauce derivatives. <ul style="list-style-type: none"> • Sauces from brown sauce/ espagnole/de miglace. • Sauces from velouté. 	1.1 Interpret standard sauce recipe. 1.2 Gather ingredient for sauce.	<u>ATTITUDE</u> 1.1 Careful in handling sauce ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure. 1.2 Comply with food safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of mother sauce derivatives explained. 1.2 Type of ingredients for derivatives described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Sauces from bechamel. • Sauces from hollandaise. • Sauces from tomato sauce. <p>1.2 Type of ingredients for derivatives.</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 Sauce obtained and interpreted according to event/captain/online order.</p> <p>1.2 Sauce ingredients gathered according to the recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Sauce 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 sauce.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for sauce. 2.3 Preparation technique and method for sauce ingredients.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure sauce ingredients. 2.3 Pre-prepare sauce ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare 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 sauce explained. 2.3 Preparation technique and method for sauce ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for mother sauce according to recipe. 2.2 Sauce ingredients measured according to recipe. 2.3 Sauce ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Sauce ingredients measured and pre-prepared accuracy. 2.3 Work safety procedure complied. 2.4 Food safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				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 sauce.	3.1 Preparation technique and method for sauce. 3.2 Quality of sauce: <ul style="list-style-type: none"> • Consistency. • Colour. • Texture. • Taste. • Flavour. 	3.1 Identify sauce preparation method. 3.2 Carry out sauce preparation. 3.3 Check sauce quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing 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>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for sauce explained. 3.2 Quality of sauce described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Sauce preparation method determined according to recipe. 3.2 Sauce prepared using appropriate cooking technique/method and recipe. 3.3 Quality (consistency, colour, texture, taste and flavour) for sauce checked and tested according to recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Sauce prepared meticulously.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			3.3 Proper waste control. 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.

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-009-3:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 4 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 5 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.
- 6 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 7 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.4 Produce soups (intermediate).

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce soups (intermediate).		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce clear, speciality and nationality soups produced 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 clear, speciality and nationality soup. 2. <i>Mise-en-place</i> for clear, speciality and nationality soup. 3. Prepare clear, speciality and nationality soup. 4. Present clear, speciality and nationality soup. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C04	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of clear, speciality and nationality soup.	1.1 Classification of soup: <ul style="list-style-type: none"> • Clear soup (consommé) • Specialty soups (e.g., 	1.1 Interpret standard recipe. 1.2 Gather ingredients for clear, speciality and nationality soups.	<u>ATTITUDE</u> 1.1 Careful in handling clear, speciality and nationality soup ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of soup explained. 1.2 Type of ingredients for clear, speciality and nationality soup described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>Seafood gumbo).</p> <ul style="list-style-type: none"> • Nationality soups (e.g., French onion soup). <p>1.2 Type of ingredients for clear, speciality and nationality soups.</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><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Clear, speciality and nationality soup recipe obtained and interpreted according to event/captain/online order.</p> <p>1.2 Clear, speciality and nationality soup ingredients gathered according to the recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Clear, speciality and nationality soup 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 clear, speciality and nationality soup.	2.1 Types and function of kitchen utensils, tools and equipment 2.2 Ingredient measurement for clear, speciality and nationality soup. 2.3 Preparation technique and method for clear, speciality and nationality soup ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure clear, speciality and nationality soup ingredients. 2.3 Pre-prepare clear, speciality and nationality soup ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare 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, speciality and nationality soup explained. 2.3 Preparation technique and method for clear, speciality and nationality soup ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for clear, speciality and nationality soup according to recipe. 2.2 Clear, speciality and nationality soup ingredients measured according to recipe. 2.3 Clear, speciality and nationality soup ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.2 Clear, speciality and nationality soup ingredients measured and pre-prepared accurately. 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, speciality and nationality soup.	3.1 Preparation technique and method for soup. 3.2 Quality of clear, speciality and nationality soup <ul style="list-style-type: none"> • Consistency. • Body. • Texture. • Taste. 	3.1 Identify clear, speciality and nationality soup preparation method. 3.2 Carry out clear, speciality and nationality soup preparation. 3.3 Check clear, speciality and nationality soup quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing clear, speciality and nationality soup. <u>SAFETY</u> 3.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for clear, speciality and nationality soup explained. 3.2 Quality of clear, speciality and nationality soup described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Clear, speciality and nationality soup preparation method determined according to recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Appearance. • Flavour. 		<p>3.2 Comply with food safety procedure.</p> <p>3.3 Comply with hygiene procedure.</p> <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>3.2 Clear, speciality and nationality soup prepared using appropriate cooking technique/method and recipe.</p> <p>3.3 Quality (consistency, body, texture, taste, appearance and flavour) for clear, speciality and nationality soup 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 Clear, speciality and nationality soup 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 clear, speciality and nationality soup.	4.1 Clear, speciality and nationality soup portioning. 4.2 Clear, speciality and nationality soup plating technique. 4.3 Clear, speciality and nationality soup garnishing technique.	4.1 Portion clear, speciality and nationality soup. 4.2 Plate clear, speciality and nationality soup. 4.3 Garnish clear, speciality and nationality soup.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing clear, speciality and nationality 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, speciality and nationality soup portioning explained. 4.2 Clear, speciality and nationality soup plating technique described. 4.3 Clear, speciality and nationality soup garnishing technique explained. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Clear, speciality and nationality soup portioned according to standard operating procedure. 4.2 Clear, speciality and nationality soup plated using appropriate service ware according to event/captain/online order. 4.3 Clear, speciality and nationality soup garnished according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Kitchen utensils, tools and equipment handled carefully.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				4.2 clear, speciality and nationality Soup 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-009-3:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 4 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 5 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.
- 6 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 7 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2..

15.5 Produce potato dishes.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce potato dishes.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce potato dishes based on different types of cooking method (dry-heat and moist heat) 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 potato dish. 2. <i>Mise-en-place</i> for potato dish. 3. Prepare potato dish. 4. Present potato dish. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C05	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of potato dish.	1.1 Classification of potato and potato dish: <ul style="list-style-type: none"> • Boiled and steamed potatoes. 	1.1 Interpret standard recipe. 1.2 Gather ingredients for potato dish.	<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 potato and potato dishes explained. 1.2 Type of ingredients for potato dish described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Baked potatoes. • Sauteed, pan-fried and fried potatoes. <p>1.2 Type of ingredients for potato dish.</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 Potato dish recipe obtained and interpreted according to event/captain/online order.</p> <p>1.2 Potato dish ingredients gathered according to the recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Potato 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 potato dish.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for potato dish. 2.3 Preparation technique and method for potato dish ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure potato dish ingredients. 2.3 Pre-prepare potato dish ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare potato 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 potato dish explained. 2.3 Preparation technique and method for potato dish ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Potato dish ingredients measured according to recipe. 2.3 Potato dish ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Potato 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 potato dish.	3.1 Preparation technique and method for potato dish. 3.2 Quality of potato dish: <ul style="list-style-type: none"> • Texture. • Taste. • Flavour. • Appearance. 	3.1 Identify potato dish preparation method. 3.2 Carry out potato dish preparation. 3.3 Check potato dish quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing potato 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>ENVIRONMENT</u> 3.1 Correct room temperature.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for potato dish explained. 3.2 Quality of potato dish described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Potato dish preparation method determined according to recipe. 3.2 Potato dish prepared using appropriate cooking technique/method and recipe. 3.3 Quality (texture, taste, appearance and flavour) for potato dish 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 Potato 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 potato dish.	4.1 Potato dish portioning. 4.2 Potato dish plating technique. 4.3 Potato dish garnishing technique.	4.1 Portion potato dish. 4.2 Plate potato dish. 4.3 Garnish potato dish.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing potato dish. <u>SAFETY</u> 4.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 4.1 Potato dish portioning explained. 4.2 Potato dish plating technique described. 4.3 Potato 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 Potato dish portioned according to standard operating procedure. 4.2 Potato dish plated using appropriate service ware according to event/captain/online order. 4.3 Potato dish garnished according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Kitchen utensils, tools and equipment handled carefully. 4.2 Potato 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.
- 2 Department of Skills Development (DSD). 2015. Z-009-3:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 4 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 5 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.
- 6 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 7 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.6 Produce rice and farinaceous.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce rice and farinaceous.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce rice and farinaceous based on different types of cooking method (dry-heat and moist heat) 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 rice and farinaceous. 2. <i>Mise-en-place</i> for rice and farinaceous. 3. Prepare rice and farinaceous. 4. Present rice and farinaceous. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01- Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C06	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of rice and farinaceous.	1.1 Type of rice: <ul style="list-style-type: none"> • Regular milled white rice. • Short grain and medium grain rice. 	1.1 Interpret standard recipe. 1.2 Gather ingredients for rice and farinaceous.	<u>ATTITUDE</u> 1.1 Careful in handling rice and farinaceous ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Type of rice explained. 1.2 Type of farinaceous explained. 1.3 Type of ingredients for rice and farinaceous described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Long grain rice. • Enriched rice. • Parboiled rice. <p>1.2 Type of farinaceous:</p> <ul style="list-style-type: none"> • Corn. • Wheat. • Cous cous. <p>1.3 Type of ingredients for rice and farinaceous.</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><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Rice and farinaceous recipe obtained and interpreted according to event/captain/online order.</p> <p>1.2 Rice and farinaceous ingredients gathered according to the recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Rice and farinaceous 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 rice and farinaceous.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Ingredients measuring technique for rice and farinaceous 2.3 Preparation technique and method for rice and farinaceous ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure rice and farinaceous ingredients. 2.3 Pre-prepare rice and farinaceous ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare rice and farinaceous 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 rice and farinaceous explained. 2.3 Preparation technique and method for rice and farinaceous ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for rice and farinaceous according to recipe. 2.2 Rice and farinaceous ingredients measured according to recipe. 2.3 Rice and farinaceous ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Rice and farinaceous 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 rice and farinaceous.	3.1 Preparation technique and method for rice and farinaceous 3.2 Quality of rice and farinaceous: <ul style="list-style-type: none"> • Texture. • Taste. • Flavour. • Appearance 	3.1 Identify rice and farinaceous preparation method. 3.2 Carry out rice and farinaceous preparation. 3.3 Check rice and farinaceous quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing rice and farinaceous. <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 rice and farinaceous explained. 3.2 Quality of rice and farinaceous described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Rice and farinaceous preparation method determined according to recipe. 3.2 Rice and farinaceous prepared using appropriate cooking technique/method and recipe. 3.3 Quality (texture, taste, appearance and flavour) for

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.	rice and farinaceous checked and tested according to recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Rice and farinaceous 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 rice and farinaceous.	4.1 Rice and farinaceous product portioning. 4.2 Rice and farinaceous product plating technique.	4.1 Portion rice and farinaceous. 4.2 Plate rice and farinaceous. 4.3 Garnish rice and farinaceous.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing rice and farinaceous.	<u>COGNITIVE DOMAIN</u> 4.1 Rice and farinaceous product portioning explained. 4.2 Rice and farinaceous product plating technique described. 4.3 Rice and farinaceous product garnishing technique explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	4.3 Rice and farinaceous product garnishing technique.		<p><u>SAFETY</u></p> <p>4.1 Comply with work safety procedure.</p> <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 Rice and farinaceous portioned according to standard operating procedure.</p> <p>4.2 Rice and farinaceous plated using appropriate service ware according to event/captain/online order.</p> <p>4.3 Rice and farinaceous 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 Rice and farinaceous 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

- 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-009-3:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 4 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 5 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.
- 6 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 7 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.7 Produce noodles.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce noodles.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce noodles based on different types of cooking method (dry-heat and moist heat) 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 noodles. 2. <i>Mise-en-place</i> for noodles. 3. Prepare noodle dish. 4. Present noodle dish. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C07	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of noodles.	1.1 Classification of noodles: <ul style="list-style-type: none"> • Fresh. • Dry. 1.2 Type of ingredients for noodles dish.	1.1 Interpret standard recipe. 1.2 Gather ingredients for noodles.	<u>ATTITUDE</u> 1.1 Careful in handling noodles ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of noodles explained. 1.2 Type of ingredients for noodles dish 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 Noodles recipe obtained and interpreted according to event/captain/online order. 1.2 Noodles ingredients gathered according to the recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Noodles 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 noodles.	2.1 Type and function of kitchen utensils, tools and equipment. 2.2 Ingredients measuring technique for noodles. 2.3 Preparation technique and method for noodles ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure noodle ingredients. 2.3 Pre-prepare noodle ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare noodles 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 noodles explained. 2.3 Preparation technique and method for noodles ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Noodle ingredients measured according to recipe. 2.3 Noodle ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Noodles 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 noodle dish.	3.1 Preparation technique and method for noodles dish. 3.2 Quality of noodles dish: <ul style="list-style-type: none"> • Texture. • Taste. • Flavour. • Appearance. • Aroma. 	3.1 Identify noodle preparation method. 3.2 Carry out noodle preparation 3.3 Check noodles quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing noodles. <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 noodles dish explained. 3.2 Quality of noodles dish described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Noodle preparation method determined according to recipe. 3.2 Noodle prepared using appropriate cooking technique/method and recipe. 3.3 Quality (texture, appearance, taste, aroma and flavour) for noodles 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 Noodles 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 noodle dish.	4.1 Noodles dish portioning. 4.2 Noodles dish plating technique. 4.3 Noodles dish garnishing technique.	4.1 Portion noodles. 4.2 Plate noodles. 4.3 Garnish noodles.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing noodles. <u>SAFETY</u> 4.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 4.1 Noodles dish portioning explained. 4.2 Noodles dish plating technique described. 4.3 Noodles dish garnishing technique explained. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Noodles portioned according to standard operating procedure.

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 Noodles plated using appropriate service ware according to event/captain/online order. 4.3 Noodles garnished according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Kitchen utensils, tools and equipment handled carefully. 4.2 Noodles 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-009-3:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 4 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 5 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.
- 6 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 7 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.8 Produce pasta.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce pasta.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce pasta based on different types of cooking method (dry-heat and moist heat) 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 pasta. 2. <i>Mise-en-place</i> for pasta. 3. Prepare pasta dish. 4. Present pasta dish. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C08	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of pasta.	1.1 Classification of pasta: <ul style="list-style-type: none"> • Fresh. • Dry. 1.2 Type of ingredients for pasta dish.	1.1 Interpret standard recipe. 1.2 Gather ingredients for pasta.	<u>ATTITUDE</u> 1.1 Careful in handling pasta ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of pasta explained. 1.2 Type of ingredients for pasta dish 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 Pasta recipe obtained and interpreted according to event/captain/online order. 1.2 Pasta ingredients gathered according to the recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Pasta 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 pasta.	2.1 Type and function utensils, tools and equipment. 2.2 Ingredients measuring technique for pasta. 2.3 Preparation technique and method for pasta ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure pasta ingredients. 2.3 Pre-prepare pasta ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare pasta 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 pasta explained. 2.3 Preparation technique and method for pasta ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Pasta ingredients measured according to recipe. 2.3 Pasta ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Pasta 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 pasta dish.	3.1 Preparation technique and method for pasta dish. 3.2 Quality of pasta dish: <ul style="list-style-type: none"> • Texture. • Taste. • Flavour. • Appearance. • Aroma. 	3.1 Identify pasta preparation method. 3.2 Carry out pasta preparation. 3.3 Check pasta quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing pasta. <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 pasta explained. 3.2 Quality of pasta described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Pasta preparation method determined according to recipe. 3.2 Pasta prepared using appropriate cooking technique/method and recipe. 3.3 Quality (texture, appearance, taste, aroma and flavour) for pasta checked and tested according to recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Pasta 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 pasta dish.	4.1 Pasta dish portioning. 4.2 Pasta dish plating technique. 4.3 Pasta dish garnishing technique.	4.1 Portion pasta. 4.2 Plate pasta. 4.3 Garnish pasta.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing pasta. <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 Pasta dish portioning explained. 4.2 Pasta dish plating technique described. 4.3 Pasta dish garnishing technique explained. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Pasta portioned according to standard operating procedure. 4.2 Pasta plated using appropriate service ware according to event/captain/online order. 4.3 Pasta 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 Pasta 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-009-3:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 4 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 5 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.
- 6 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 7 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.9 Produce main course dishes.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce main course dishes.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce main course dishes based on different types of protein (Poultry, fish and seafood, beef and lamb) and cooking method (dry-heat and moist heat) 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 main course. 2. <i>Mise-en-place</i> for main course. 3. Prepare main course. 4. Present main course. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C09	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of main course.	1.1 Classification of main course dish based on different types of protein and cooking method:	1.1 Interpret standard recipe. 1.2 Gather ingredients for main course.	<u>ATTITUDE</u> 1.1 Careful in handling main course ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of main course dish explained. 1.2 Type of ingredients for main course described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Ala carte. • Table <i>dhoté</i>. • Buffet. 1.2 Type of ingredients for main course dish.		<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 Main course recipe obtained and interpreted according to event/captain/online order. 1.2 Main course ingredients gathered according to the recipe. <p><u>AFFECTIVE DOMAIN</u></p> 1.1 Main course 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 main course.	2.1 Type and function for kitchen utensils, tools and equipment. 2.2 Ingredients measuring technique for main course dish. 2.3 Preparation technique and method for main course dish ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure main course ingredients. 2.3 Pre-prepare main course ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare main course 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 main course explained. 2.3 Preparation technique and method for main course ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Main course ingredients measured according to recipe. 2.3 Main course ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Main course 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 main course.	3.1 Preparation technique and method for main course dish. 3.2 Quality of main course dish: <ul style="list-style-type: none"> • Texture. • Taste. • Flavour. • Appearance. • Aroma. 	3.1 Identify the main course preparation method. 3.2 Carry out main course preparation using for ala carte, table <i>dhote</i> and buffet. 3.3 Check main course quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing main course. <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 main course dish explained. 3.2 Quality of main course dish described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Main course preparation method determined according to recipe. 3.2 Main course prepared using appropriate cooking technique/method and recipe. 3.3 Quality (texture, appearance, taste, aroma and flavour) for main course 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 Main course 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 main course.	4.1 Main course dish portioning 4.2 Main course dish plating technique. 4.3 Main course dish garnishing technique.	4.1 Portion main course. 4.2 Plate main course. 4.3 Garnish main course.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing main course. <u>SAFETY</u> 4.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 4.1 Main course dish portioning explained. 4.2 Main course dish plating technique described. 4.3 Main course dish 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 Main course portioned according to standard operating procedure.</p> <p>4.2 Main course plated using appropriate service ware according to event/captain/online order.</p> <p>4.3 Main course 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 Main course 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

- 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-009-3:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 4 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 5 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.
- 6 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 7 Wayne Gisslen. 2018. *Professional Cooking*. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.10 Produce plated dessert.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce plated dessert.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to produce plated dessert such as bread butter pudding with vanilla ice-cream, waffle with chocolate sauce, fruit salad and chocolate ice-cream, <i>crêpe/lempeng (manis/berinti)</i> 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 plated dessert. 2. <i>Mise-en-place</i> for plated dessert. 3. Prepare plated dessert. 4. Present plated dessert. 		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C10	NOSS LEVEL	Three (3)

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	1.2 Type of ingredients for plated dessert.		<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 Plated dessert recipe obtained and interpreted according to event/captain/online order.</p> <p>1.2 Plated dessert ingredients gathered according to the recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Plated 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 plated dessert.	2.1 Type and function of kitchen utensils, tools and equipment. 2.2 Ingredients measuring technique for plated dessert. 2.3 Preparation technique and method for plated dessert ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure plated dessert ingredients. 2.3 Pre-prepare plated 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 plated dessert explained. 2.3 Preparation technique and method for plated dessert ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Plated dessert ingredients measured according to recipe. 2.3 Plated dessert ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Plated dessert 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 plated dessert.	3.1 Preparation technique and method for plated dessert. 3.2 Quality of plated dessert: <ul style="list-style-type: none"> • Consistency. • Texture. • Taste. • Flavour. • Appearance. 	3.1 Identify plated dessert preparation method. 3.2 Carry out plated dessert preparation. 3.3 Check plated dessert quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing plated 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>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for plated dessert explained. 3.2 Quality of plated dessert described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Plated dessert preparation method determined according to recipe. 3.2 Plated dessert prepared using appropriate cooking technique/method and recipe. 3.3 Quality (consistency, texture, taste, flavour and appearance) for plated dessert 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 Plated 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 plated dessert.	4.1 Plated dessert portioning. 4.2 Dessert plating technique. 4.3 Plated dessert garnishing technique.	4.1 Portion plated dessert. 4.2 Plate dessert. 4.3 Garnish plated dessert.	<u>ATTITUDE</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing plated dessert. <u>SAFETY</u> 4.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 4.1 Plated dessert portioning explained. 4.2 Dessert plating technique described. 4.3 Plated dessert 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 Plated dessert portioned according to standard operating procedure. 4.2 Dessert plated using appropriate service ware according to event/captain/online order. 4.3 Plated dessert garnished according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Kitchen utensils, tools and equipment handled carefully. 4.2 Plated dessert 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.

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- 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-009-3:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).
- 3 Eugen Pauli. 1989. *Classical Cooking the Modern Way*. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
- 4 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia*. Kalsom Taib Publishing. ISBN-9789675859083.
- 5 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.
- 6 The Culinary Institute of America. 2011. *The Professional Chef*. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
- 7 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)

CULINARY ARTS OPERATION

LEVEL 3

CU	CU CODE	COMPETENCY UNIT TITLE
C01	I561-005-3:2022-C01	Monitor kitchen hygiene and safety procedure.
C02	I561-005-3:2022-C02	Produce salad dressings.
C03	I561-005-3:2022-C03	Produce sauces.
C04	I561-005-3:2022-C04	Produce soups (intermediate).
C05	I561-005-3:2022-C05	Produce potato dishes.
C06	I561-005-3:2022-C06	Produce rice and farinaceous.
C07	I561-005-3:2022-C07	Produce noodles.
C08	I561-005-3:2022-C08	Produce pasta.
C09	I561-005-3:2022-C09	Produce main course dishes.
C10	I561-005-3:2022-C10	Produce plated dessert.

*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
A. Tools											
1	Appetizer plate					AR	AR	AR	AR		AR
2	Bamboo brush						1:5	1:5		1:5	
3	Basic chef knife set	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		1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
5	Butcher string									1:25	1:25
6	Carving fork									1:10	
7	Casserole				AR	AR	AR	AR	AR	AR	AR
8	Cast iron skillet					1:10				1:10	

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

39	Ice cream scoop	1:10				1:10	1:10			1:10	1:10
40	Kitchen hook									1:25	
41	Kitchen scissor	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
42	Knife holder	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
43	Marble slab					AR	AR			AR	AR
44	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
45	Meat mallet						1:5	1:5	1:5	1:5	
46	Meat weight									1:10	
47	Metal brush									1:10	
48	Microplane zester	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
49	Mortar and pastel		1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
50	Muslin cloth/ Cheese cloth			1:10	1:10			1:10	1:10	1:10	1:10
51	Noodle bowl		AR	AR				AR	AR	AR	
52	Nozzle set					1:5				1:5	1:5
53	Oval plate							AR	AR	AR	AR
54	Oven glove					1:10	1:10		1:10	1:10	1:10
55	Pans (Small, Medium, Large)					1:5	1:5	1:5	1:5	1:5	1:5
56	Parisienne scoop	1:1			1:1	1:1				1:1	1:1
57	Pasta maker							1:10	1:10	1:10	
58	Pastry brush						1:1			1:1	1:1
59	Piping bag					1:5				1:5	1:5
60	Pots (Small, Medium, Large)		1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
61	Professional knife set	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
62	Professional peeler	1:01	1:01	1:01	1:01	1:01	1:01	1:01	1:01	1:01	1:01
63	Ramekin		AR	AR		AR					AR
64	Rice bowl					AR	AR				AR
65	Roasting pan					1:25				1:25	
66	Roller cutter	1:25				1:25		1:25	1:25	1:25	1:25
67	Rolling pin	1:5						1:5	1:5	1:5	1:5
68	Rubber fish hammer				1:25		1:25	1:25	1:25	1:25	
69	Salad bowl		AR	AR				AR		AR	

70	Sauce boat		AR	AR						AR	
71	Sauce dish		AR	AR		AR	AR	AR		AR	AR
72	Sharpening stone		1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
73	Shooter glass		AR								AR
74	Silicon mat					1:5	1:5			1:5	1:5
75	Silver tray					AR	AR	AR	AR	AR	AR
76	Sizzling plate/board								AR		
77	Soup bowl and underliner				AR			AR			AR
78	Soup cup and underliner				AR			AR			AR
79	Soup plate and underliner				AR			AR			AR
80	Soup tureen				AR			AR	AR	AR	AR
81	Spatula	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1
82	Spice box		1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
83	Stainless steel chinois	1:10		1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
84	Stainless steel colander	1:10			1:10	1:10	1:10	1:10	1:10	1:10	1:10
85	Stainless steel fish bone tweezer				1:5		1:5	1:5	1:5	1:5	
86	Stainless steel ladles	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
87	Stainless steel mixing bowl set		1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
88	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
89	Stainless steel skewer	1:1		1:1		1:1				1:1	1:1
90	Stainless steel skimmer	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
91	Stainless steel strainer	1:10		1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
92	Stainless steel tray					1:1	1:1	1:1	1:1	1:1	1:1
93	Stainless steel wire whisk	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5	1:5
94	Table top can opener	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25
95	Terrine/pate mould					1:25	1:25			1:25	1:25
96	Tiffin-optional							AR	AR	AR	AR
97	Tongs	1:1		1:1	1:1	1:1	1:1	1:1	1:1	1:1	1:1
98	Turner/offset spatula	1:5				1:5				1:5	
99	Wok					1:10	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
4	Food processor			1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25
5	Food warmer			1:25	1:25	1:25	1:25	1:25	1:25	1:25	
6	Grease trap										
7	Griddle									1:10	1:10
8	Griller					1:25				1:25	
9	Hand blender				1:10						
10	Heating lamp					1:10	1:10			1:10	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									
14	Kitchen trolley	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
15	Kwali range				1:5		1:5	1:5		1:5	
16	Microwave			1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25
17	Mincer			1:25	1:25		1:25	1:25	1:25	1:25	1:25
18	Portable induction cooker			1:10	1:10	1:10	1:10	1:10	1:10	1:10	1:10
19	Rice cooker						1:10				
20	Salamander					1:25				1:25	1:25
21	Shelving unit					1:10	1:10	1:10	1:10	1:10	1:10
22	Slicing machine					1:25				1:25	1:25
23	Spice grinder		1:25	1:25	1:25	1:25	1:25	1:25	1:25	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
25	Stainless steel upright/counter chiller			1:25	1:25	1:25	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
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
28	Table top commercial mixer (5.6 l)		1:10							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
30	Vacuum machine					1:25	1:25	1:25	1:25	1:25	1:25

31	Ventilation hood system	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25	1:25
32	Water boiler			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
2	Cling wrap	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
3	Disposable glove	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
5	Kitchen tissue/paper towel	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
6	Label sticker	AR	AR	AR	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
9	Sample of hygiene checklist	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
11	Sample of recipe for dessert										AR
12	Sample of recipe for main course dishes									AR	
13	Sample of recipe for noodles							AR			
14	Sample of recipe for pasta								AR		
15	Sample of recipe for potato dish					AR					
16	Sample of recipe for rice and farinaceous						AR				
17	Sample of recipe for salad dressings		AR								
18	Sample of recipe for sauces			AR							
19	Sample of recipe for soup				AR						
20	Sanitation detergent	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
21	Vacuum bag	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
22	Wet ingredients (subject to standard recipe)		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).

CULINARY ARTS OPERATION

LEVEL 3

CU CODE	COMPETENCY UNIT TITLE	COMPETENCY UNIT WEIGHTAGE	WORK ACTIVITIES	WORK ACTIVITIES WEIGHTAGE
I561-005-3:2022-C01	Monitor kitchen hygiene and safety procedure.	3%	1. Determine kitchen subordinates hygiene.	25%
			2. Determine kitchen working environment hygiene and safety.	25%
			3. Determine food safety procedure.	50%
I561-005-3:2022-C02	Produce salad dressings.	10%	1. Determine types of salad dressing.	10%
			2. <i>Mise-en-place</i> for salad dressing.	25%
			3. Prepare salad dressing.	50%
			4. Store salad dressing.	15%
I561-005-3:2022-C03	Produce sauces.	10%	1. Determine types of sauce.	10%
			2. <i>Mise-en-place</i> for sauce.	30%
			3. Prepare sauce.	60%
I561-005-3:2022-C04	Produce soups (intermediate).	10%	1. Determine types of clear, speciality and nationality soup.	10%
			2. <i>Mise-en-place</i> for clear, speciality and nationality soup.	25%
			3. Prepare clear, speciality and nationality soup.	50%
			4. Present clear, speciality and nationality soup.	15%

I561-005-3:2022-C05	Produce potato dishes.	10%	1. Determine types of potato dish.	10%
			2. <i>Mise-en-place</i> for potato dish.	25%
			3. Prepare potato dish.	50%
			4. Present potato dish.	15%
I561-005-3:2022-C06	Produce rice and farinaceous.	10%	1. Determine types of rice and farinaceous.	10%
			2. <i>Mise-en-place</i> for rice and farinaceous.	25%
			3. Prepare rice and farinaceous.	50%
			4. Present rice and farinaceous.	15%
I561-005-3:2022-C07	Produce noodles.	10%	1. Determine types of noodles.	10%
			2. <i>Mise-en-place</i> for noodles.	25%
			3. Prepare noodle dish.	50%
			4. Present noodle dish.	15%
I561-005-3:2022-C08	Produce pasta.	10%	1. Determine types of pasta.	10%
			2. <i>Mise-en-place</i> for pasta.	25%
			3. Prepare pasta dish.	50%
			4. Present pasta dish.	15%
I561-005-3:2022-C09	Produce main course dishes.	15%	1. Determine types of main course.	10%
			2. <i>Mise-en-place</i> for main course.	25%
			3. Prepare main course.	50%
			4. Present main course.	15%
I561-005-3:2022-C10	Produce plated dessert.	12%	1. Determine types of plated dessert.	10%
			2. <i>Mise-en-place</i> for plated dessert.	25%
			3. Prepare plated dessert.	50%
			4. Present plated dessert.	15%
TOTAL PERCENTAGE		= 100%		

APPENDICES
NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:
CULINARY ARTS OPERATION
LEVEL 3

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	CULINARY ARTS OPERATION		
NOSS LEVEL	THREE (3)	NOSS CODE	I561-005-3:2022

CU CODE	CU TITLE	CU _{PdP} TITLE For Teaching & Learning
I561-005-3:2022-C01	MONITOR KITCHEN HYGIENE AND SAFETY PROCEDURE	KITCHEN HYGIENE AND SAFETY PROCEDURE MONITORING
I561-005-3:2022-C02	PRODUCE SALAD DRESSINGS	SALAD DRESSINGS PRODUCTION
I561-005-3:2022-C03	PRODUCE SAUCES	SAUCES PRODUCTION
I561-005-3:2022-C04	PRODUCE SOUPS (INTERMEDIATE)	SOUPS (INTERMEDIATE) PRODUCTION
I561-005-3:2022-C05	PRODUCE POTATO DISHES	POTATO DISHES PRODUCTION
I561-005-3:2022-C06	PRODUCE RICE AND FARINACEOUS	RICE AND FARINACEOUS PRODUCTION
I561-005-3:2022-C07	PRODUCE NOODLES	NOODLES PRODUCTION

CU CODE	CU TITLE	CU_{PdP} TITLE For Teaching & Learning
I561-005-3:2022-C08	PRODUCE PASTA	PASTA PRODUCTION
I561-005-3:2022-C09	PRODUCE MAIN COURSE DISHES	MAIN COURSE DISHES PRODUCTION
I561-005-3:2022-C10	PRODUCE PLATED DESSERT	PLATED DESSERT 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	CULINARY ARTS OPERATION		
NOSS LEVEL	THREE (3)	NOSS CODE	I561-005-3:2022

←COMPETENCY UNIT→		←WORK ACTIVITIES→				
CORE	KITCHEN HYGIENE AND SAFETY PROCEDURE MONITORING	DETERMINE KITCHEN SUBORDINATES HYGIENE	DETERMINE KITCHEN WORKING ENVIRONMENT HYGIENE AND SAFETY	DETERMINE FOOD SAFETY PROCEDURE		
	I561-005-3:2022-C01	I561-005-3:2022-C01-W01	I561-005-3:2022-C01-W02	I561-005-3:2022-C01-W03		
	SALAD DRESSINGS PRODUCTION	DETERMINE TYPES OF SALAD DRESSING	<i>MISE-EN-PLACE</i> FOR SALAD DRESSING	PREPARE SALAD DRESSING	STORE SALAD DRESSING	
	I561-005-3:2022-C02	I561-005-3:2022-C02-W01	I561-005-3:2022-C02-W02	I561-005-3:2022-C02-W03	I561-005-3:2022-C02-W04	

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	<p style="text-align: center;">SAUCES PRODUCTION</p>	<p style="text-align: center;">DETERMINE TYPES OF SAUCE</p>	<p style="text-align: center;"><i>MISE-EN-PLACE</i> FOR SAUCE</p>	<p style="text-align: center;">PREPARE SAUCE</p>	
	<p style="text-align: center;">I561-005-3:2022-C03</p>	<p style="text-align: center;">I561-005-3:2022- C03-W01</p>	<p style="text-align: center;">I561-005-3:2022- C03-W02</p>	<p style="text-align: center;">I561-005-3:2022- C03-W03</p>	
	<p style="text-align: center;">SOUPS (INTERMEDIATE) PRODUCTION</p>	<p style="text-align: center;">DETERMINE TYPES OF CLEAR, SPECIALITY AND NATIONALITY SOUP</p>	<p style="text-align: center;"><i>MISE-EN-PLACE</i> FOR CLEAR, SPECIALITY AND NATIONALITY SOUP</p>	<p style="text-align: center;">PREPARE CLEAR, SPECIALITY AND NATIONALITY SOUP</p>	<p style="text-align: center;">PRESENT CLEAR, SPECIALITY AND NATIONALITY SOUP</p>
<p style="text-align: center;">I561-005-3:2022-C04</p>	<p style="text-align: center;">I561-005-3:2022- C04-W01</p>	<p style="text-align: center;">I561-005-3:2022- C04-W02</p>	<p style="text-align: center;">I561-005-3:2022- C04-W03</p>	<p style="text-align: center;">I561-005-3:2022- C04-W04</p>	
<p style="text-align: center;">POTATO DISHES PRODUCTION</p>	<p style="text-align: center;">DETERMINE TYPES OF POTATO DISH</p>	<p style="text-align: center;"><i>MISE-EN-PLACE</i> FOR POTATO DISH</p>	<p style="text-align: center;">PREPARE POTATO DISH</p>	<p style="text-align: center;">PRESENT POTATO DISH</p>	
<p style="text-align: center;">I561-005-3:2022-C05</p>	<p style="text-align: center;">I561-005-3:2022- C05-W01</p>	<p style="text-align: center;">I561-005-3:2022- C05-W02</p>	<p style="text-align: center;">I561-005-3:2022- C05-W03</p>	<p style="text-align: center;">I561-005-3:2022- C05-W04</p>	

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	<p>RICE AND FARINACEOUS PRODUCTION</p>	<p>DETERMINE TYPES OF RICE AND FARINACEOUS</p>	<p><i>MISE-EN-PLACE</i> FOR RICE AND FARINACEOUS</p>	<p>PREPARE RICE AND FARINACEOUS</p>	<p>PRESENT RICE AND FARINACEOUS</p>
	<p>I561-005-3:2022-C06</p>	<p>I561-005-3:2022-C06-W01</p>	<p>I561-005-3:2022-C06-W02</p>	<p>I561-005-3:2022-C06-W03</p>	<p>I561-005-3:2022-C06-W04</p>
	<p>NOODLES PRODUCTION</p>	<p>DETERMINE TYPES OF NOODLES</p>	<p><i>MISE-EN-PLACE</i> FOR NOODLES</p>	<p>PREPARE NOODLE DISH</p>	<p>PRESENT NOODLE DISH</p>
<p>I561-005-3:2022-C07</p>	<p>I561-005-3:2022-C07-W01</p>	<p>I561-005-3:2022-C07-W02</p>	<p>I561-005-3:2022-C07-W03</p>	<p>I561-005-3:2022-C07-W04</p>	
<p>PASTA PRODUCTION</p>	<p>DETERMINE TYPES OF PASTA</p>	<p><i>MISE-EN-PLACE</i> FOR PASTA</p>	<p>PREPARE PASTA DISH</p>	<p>PRESENT PASTA DISH</p>	
<p>I561-005-3:2022-C08</p>	<p>I561-005-3:2022-C08-W01</p>	<p>I561-005-3:2022-C08-W02</p>	<p>I561-005-3:2022-C08-W03</p>	<p>I561-005-3:2022-C08-W04</p>	

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	MAIN COURSE DISHES PRODUCTION	DETERMINE TYPES OF MAIN COURSE	<i>MISE-EN-PLACE</i> FOR MAIN COURSE	PREPARE MAIN COURSE	PRESENT MAIN COURSE
	I561-005-3:2022-C09	I561-005-3:2022-C09-W01	I561-005-3:2022-C09 -W02	I561-005-3:2022-C09 -W03	I561-005-3:2022-C09 -W04
	PLATED DESSERT PRODUCTION	DETERMINE TYPES OF PLATED DESSERT	<i>MISE-EN-PLACE</i> FOR PLATED DESSERT	PREPARE PLATED DESSERT	PRESENT PLATED DESSERT
	I561-005-3:2022-C10	I561-005-3:2022-C10-W01	I561-005-3:2022-C10-W02	I561-005-3:2022-C10-W03	I561-005-3:2022-C10-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

CULINARY ARTS OPERATION LEVEL 3

CU CODE	CU TITLE	ELEMENT CONTENT WEIGHTAGE			
		OSH	SD	M&A	IT
I561-005-3:2022-C01	Monitor kitchen hygiene and safety procedure.	28%	10%	20%	15%
I561-005-3:2022-C02	Produce salad dressings.	8%	10%	5%	5%
I561-005-3:2022-C03	Produce sauces.	8%	10%	5%	5%
I561-005-3:2022-C04	Produce soups (intermediate).	8%	10%	5%	5%

CU CODE	CU TITLE	ELEMENT CONTENT WEIGHTAGE			
		OSH	SD	M&A	IT
I561-005-3:2022-C05	Produce potato dishes.	8%	10%	5%	10%
I561-005-3:2022-C06	Produce rice and farinaceous.	8%	10%	5%	15%
I561-005-3:2022-C07	Produce noodles.	8%	10%	5%	5%
I561-005-3:2022-C08	Produce pasta.	8%	10%	5%	5%
I561-005-3:2022-C09	Produce main course dishes.	8%	10%	20%	20%
I561-005-3:2022-C10	Produce plated dessert.	8%	10%	15%	15%
TOTAL ELEMENT CONTENT WEIGHTAGE		100/100%	100/100%	100/100%	100/100%
NOTES		-CU1 recorded the highest percentage in OSH element	- This element is applied in all CUs concerning green practices in	- The highest percentage is CU1 and CU9, which includes	- CU9 recorded the highest percentage in the IT element due to

CU CODE	CU TITLE	ELEMENT CONTENT WEIGHTAGE			
		OSH	SD	M&A	IT
		due to this CU involve many OSH element in its implementation, such as determining food safety procedure.	kitchen operations such as waste management.	more complex work which requires more of this element implementation, such as managing subordinates and managing the main course menu.	the competencies in this CU involving more equipment and tools in preparing various main course dishes.