



**ADDING VALUE
CHANGING LIVES**

**WE SOLVE
BEE RELATED
SKILLS DEVELOPMENT CHALLENGES
IN A MEANINGFUL WAY**



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NATIONAL CERTIFICATE: PROFESSIONAL COOKERY

SAQA ID - 14111
CREDITS - 148
NQF LEVEL - 4

ENTRY REQUIREMENTS:

Applicants for this learnership must have a minimum of a Grade 11 and higher and competence in National Certificate at level 3. A basic understanding of the workplace, kitchen or culinary processes as well as operations within this industry. It is assumed that an FEC certificate or equivalent has been obtained by the candidate at level 2.

- Communication at NQF Level 3.
- Mathematical Literacy at NQF Level 3.

OBJECTIVE:

The purpose of the NQF level 4 Professional Cookery qualification has been developed for professionals in the food preparation industry (hospitality). It brings together elements of food and drink preparation as well as supervision. This qualification will professionalise the industry and is applicable to all sectors, from small restaurants to large-scale hotels. The qualification provides articulation with Gaming, Travel and other Tourism industries.

This qualification is designed for learners who intend to enter a field of work pertaining to preparing food, cooking, hospitality skills or other operations such as cleaning food stations, handling of funds in a restaurant or being able to provide first aid in the workplace.

Learners attempting this qualification will be equipped with a variety of technical, basic business, hospitality and personal skills and strategies to help them succeed in the Professional Cookery industry. The successful learner will develop an overall foundation for the application of these skills as well as knowledge to explore a diverse range of job opportunities whether starting in a cleaning position at a small coffee shop or as a chef in a medium scale restaurant to even being the store manager dealing with stock/supplies, handling and recording funds etc.



QUALIFICATION OUTCOME:

Achieving this Qualification, the learner will be able to:

Overall, this qualification will ensure that learners are capable of:

- Use basic Mathematics in order to fulfil requirements needed in the business operations side of hospitality, tourism and/or within any restaurant, cafe, coffee shop etc
- Apply basic Communication skills and Customer Service skills either in person or over the phone with outgoing/incoming calls
- Determine the basic Hygiene requirements and maintain cleanliness, a professional appearance, clean food preparation areas, equipment and utensils
- Demonstrate an understanding of on-the-job coaching, growth within their job role, identifying job opportunities, applying for jobs or work experience and/or self-employment opportunities
- Determine and demonstrate all the necessary culinary practices, effective food preparation and storage skills, proper handling and cooking of different food sources (meat, poultry, fruit, vegetables, sandwiches, soups and sauces etc.)
- Manage and maintain a safe, secure working environment for yourself and other staff members. Show and practice the right First Aid skills and knowledge within the industry also pertaining to the correct safety measure precautions in the kitchen



RESPONSIBILITIES:

Edge Training will provide:

- Full project management of learnership
- Monthly progress reports, quarterly reports to the SETA and handling of SETA site visits and the external verification visit at the end of the learnership
- Course material, pens, and workbooks
- Training, using a Qualified Facilitator
- Assessments and moderation
- Uploading of learners on learner registration database and learner achievements
- Certificates of completion and competence
- SETA certificate of competence
- Venue suitable for the number of delegates and required refreshments
- Email access for learners
- Workplace provision

Combined responsibilities of Edge Training and Client:

- Ensure successful completion of the learnerships



QUALIFICATION STRUCTURE AND OUTLINE:

Skills Programme 1:

US Type	NLRD	Unit Standard Title	Level	Credits
Functional	7800	Maintain health, hygiene and a professional appearance	1	1
Functional	7789	Provide customer service	4	8
Elective	7740	Prepare and clear areas for table service	3	1
Elective	7742	Provide a table service	3	2
Core	7793	Describe layout, services and facilities of the organisation	2	1
Core	7801	Describe the sectors of the Hospitality, Travel and Tourism Industries	2	2
Total Credits				15

Skills Programme 2:

US Type	NLRD	Unit Standard Title	Level	Credits
Fundamental	7794	Communicate verbally	3	8
Fundamental	11235	Maintain effective working relationships with other members of staff	3	1
Fundamental	7791	Display cultural awareness in dealing with customers and colleagues	4	4
Total Credits				13

Skills Programme 3:

US Type	NLRD	Unit Standard Title	Level	Credits
Fundamental	7812	Perform basic calculations	2	3
Fundamental	7822	Prepare written communications	4	3
Fundamental	7790	Process incoming and outgoing telephone calls	3	3
Total Credits				9



QUALIFICATION STRUCTURE AND OUTLINE:

Skills Programme 4:

US Type	NLRD	Unit Standard Title	Level	Credits
Core	7637	Maintain hygiene in food preparation, cooking and storage	3	2
Core	7847	Maintain and promote food hygiene in the kitchen	5	6
Core	7749	Clean food production areas and equipment	2	3
Core	7816	Clean food production areas, equipment and utensils	2	4
Core	7845	Maintain the cleaning programme for kitchen areas and equipment	5	6
Core	7846	Maintain the cleaning programme for own area of responsibility	3	2
Core	7717	Handle and maintain utensils and equipment	2	2
Total Credits				25

Skills Programme 5:

US Type	NLRD	Unit Standard Title	Level	Credits
Core	7705	Handle and maintain knives	2	2
Core	7743	Accept and store food deliveries	2	3
Core	7748	Handle and store food L2	2	2
Core	14754	Handle and store food L3	3	1
Core	7751	Clean and store crockery and cutlery	2	1
Total Credits				9



QUALIFICATION STRUCTURE AND OUTLINE:

Skills Programme 6:

US Type	NLRD	Unit Standard Title	Level	Credits
Core	7659	Prepare fruit for hot and cold dishes	2	1
Core	7660	Prepare vegetables for hot and cold dishes	2	2
Core	7728	Prepare and cook basic meat, poultry, game or offal dishes	4	8
Elective	7661	Prepare cold and hot sandwiches and rolls	2	2
Core	7757	Prepare and cook basic sauces and soups	3	4
Total Credits				17

Skills Programme 7:

US Type	NLRD	Unit Standard Title	Level	Credits
Core	7637	Maintain the receipt, storage and issue of goods	3	5
Core	7847	Maintain food production operations	5	6
Core	7749	Maintain food production quality control systems, procedures and specifications	2	6
Core	7816	Handle and record refunds	2	2
Core	7845	Maintain supply levels	5	10
Total Credits				29



QUALIFICATION STRUCTURE AND OUTLINE:

Skills Programme 8:

US Type	NLRD	Unit Standard Title	Level	Credits
Core	7818	Conduct on-the-job coaching	5	5
Core	7821	Develop self within the job role	4	3
Core	7841	Plan staff training and development in own area of responsibility	4	6
Core	7873	Manage one's own development	4	3
Total Credits				17

Skills Programme 9:

US Type	NLRD	Unit Standard Title	Level	Credits
Fundamental	7813	Identify work opportunities	2	2
Fundamental	7815	Apply for a job or work experience placement	3	2
Elective	7827	Source information about self-employment opportunities	4	3
Total Credits				7

Skills Programme 10:

US Type	NLRD	Unit Standard Title	Level	Credits
Fundamental	7854	Provide First Aid	4	4
Core	7799	Maintain a safe working environment	2	2
Core	7796	Maintain a secure working environment	3	1
Total Credits				7



NOTIONAL HOURS MATRIX:

The roll out strategy below indicates the relationship between theory, practical, workplace and FSA component:

Skills Programmes	Credits	Notional Hours	Contact Session 30% (Hours)	Experiential Learning 70%(Hours)	TOTAL Notional Hours
1	15	150	45	105	150
2	13	130	39	91	130
3	9	90	27	63	90
4	25	250	75	175	250
5	9	90	27	63	90
6	17	170	51	119	170
7	29	290	87	203	290
8	17	170	51	119	170
9	7	70	21	49	70
10	7	70	21	49	70
TOTALS	148	1480	444	1036	1480

EDGE TRAINING CONSULTANCY (PTY) LTD



www.edgetraining.co.za



+ 27 (0)87 13 555 43



info@edgetraining.co.za



+27 (0)86 72 507 32

Fully Accredited Training Provider

BEE Level 1

SSETA Accreditation #1135

VAT No. 4640189041

Reg No: 2017 / 349079 / 07