13. Competency Profile Chart (CPC)

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

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

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

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

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

↤COMPETENCY UNIT↦		↤WORK ACTIVITIES↦			
CORE	PRODUCE BREAKFAST DISHES	DETERMINE TYPES OF BREAKFAST DISH	*MISE-EN-PLACE* FOR BREAKFAST DISH	PREPARE BREAKFAST DISH	PRESENT BREAKFAST DISH
	I561-005-2:2022-C12	I561-005-2:2022-C12-W01	I561-005-2:2022-C12-W02	I561-005-2:2022-C12-W03	I561-005-2:2022-C12-W04
	PRODUCE *COUPE* DESSERTS	DETERMINE TYPES OF *COUPE* DESSERT	*MISE-EN-PLACE* FOR *COUPE* DESSERT	PREPARE *COUPE* DESSERT	PRESENT *COUPE* DESSERT
	I561-005-2:2022-C13	I561-005-2:2022-C13-W01	I561-005-2:2022-C13-W02	I561-005-2:2022-C13-W03	I561-005-2:2022-C13-W04

14. Competency Profile (CP)

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

15. Curriculum of Competency Unit

15.1 Practise kitchen hygiene and safety procedure.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Practise kitchen hygiene and safety procedure.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to perform good personal hygiene, food, and kitchen safety practices in foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Carry out kitchen personal hygiene. 2. Apply kitchen workstation safety. 3. Apply kitchen food safety procedures.		
TRAINING PREREQUISITE (SPECIFIC)	Not available.		
CU CODE	I561-005-2:2022-C01	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Carry out kitchen personal hygiene.	1.1 Food handlers' personal hygiene which includes: • Food safety public health legislation.	1.1 Check personal health condition. 1.2 Maintain personal hygiene practices. 1.3 Apply organisation grooming standard.	ATTITUDE 1.1 Awareness of safety, health and hygiene practices requirements.	COGNITIVE DOMAIN 1.1 Food handlers' personal hygiene explained. 1.2 Organisation or local authority grooming guideline described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	1.2 Organisation or local authority grooming guideline.		SAFETY 1.1 Comply with work safety procedure. 1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. ENVIRONMENT 1.1 Correct room temperature. 1.2 Conducive work environment. 1.3 Proper waste control. 1.4 Well-lit and ventilated workspace.	PSYCHOMOTOR DOMAIN 1.1 Subordinate health condition determined according to related authority procedure. 1.2 Subordinate hygiene practices maintained according to related authority procedure. 1.3 Organisation grooming standards applied according to sample of organisation procedure. AFFECTIVE DOMAIN 1.1 Awareness of safety, health and hygiene practices requirements observed. 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. Apply kitchen workstation safety.	2.1 Kitchen safety procedure. 2.2 Kitchen utensils, tool equipment and work surfaces cleaning and sanitation procedure.	2.1 Carry out kitchen safety. 2.2 Carry out kitchen utensils, tools, equipment and work surface cleaning and sanitation. 2.3 Maintain clean and safe workstation.	<u>ATTITUDE</u> 2.1 Awareness of safety, health and hygiene practices requirements. <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 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 carried out according to regulatory bodies/agencies. 2.2 Kitchen utensils, tools, equipment and work surface cleaning and sanitation carried out according to regulatory bodies/agencies. <u>AFFECTIVE DOMAIN</u> 2.1 Awareness of safety, health and hygiene practices requirements observed. 2.2 Work safety procedure complied. 2.3 Food safety procedure complied. 2.4 Hygiene procedure complied. 2.5 Correct room temperature complied.

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

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang.* Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.

2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

4 Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.

5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia.* Kalsom Taib Publishing. ISBN-9789675859083.

6 Rahim M. Sail. et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.

7 The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.

8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.2 Perform vegetable and potato cuts.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Perform vegetable and potato cuts.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce type of cuts and shapes (dice, slice and strip) of vegetable and potato which meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine type of vegetable and potato cuts. 2. *Mise-en-place* for vegetable and potato cuts. 3. Prepare vegetable and potato cuts.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C01-Practise kitchen hygiene and safety procedure.		
CU CODE	I561-005-2:2022-C02	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine type of vegetable and potato cuts.	1.1 Classification of vegetables: • Gourd family. • Seed and Pods. • Fruited vegetables.	1.1 Interpret vegetable and potato standard recipe. 1.2 Gather ingredients for vegetable and potato cuts.	ATTITUDE 1.1 Meticulous in handling vegetable and potato cuts ingredients.	COGNITIVE DOMAIN 1.1 Classification of vegetables explained. 1.2 Classification of potato explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Root and tubers. • Cabbage family. • Leafy green. • Stalks, stems and shoots. • Mushrooms. • Onion family. 1.2 Classification of potato: • Waxy potatoes. • Mature/ starchy potatoes.		<u>SAFETY</u> 1.1 Comply with work safety procedure. 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 Vegetable and potato standard recipe obtained and interpreted according to event/captain/online order. 1.2 Vegetable and potato ingredient gathered according to recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Vegetable and potato cuts ingredients handled meticulously. 1.2 Work safety procedure complied. 1.3 Food safety procedure complied. 1.4 Hygiene procedure complied. 1.5 Correct room temperature complied. 1.6 Conducive work environment complied. 1.7 Proper waste control complied. 1.8 Well-lit and ventilated workspace complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. *Mise-en-place* for vegetable and potato cuts.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Pre-preparation technique for vegetable and potato cuts.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Wash ingredients for vegetable and potato cuts.	ATTITUDE 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Meticulous in washing and cleaning vegetables and potatoes. SAFETY 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. ENVIRONMENT 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	COGNITIVE DOMAIN 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Pre-preparation technique for vegetable and potato cuts explained. PSYCHOMOTOR DOMAIN 2.1 Kitchen utensils, tools and equipment assembled for vegetable and potato according to recipe. 2.2 Vegetable and potato ingredients washed and cleaned according to recipe. AFFECTIVE DOMAIN 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Vegetable and potato product ingredients washed and cleaned meticulously. 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 vegetable and potato cuts	3.1 Types of vegetable cuts: • Dice. • Slice. • Strip. • Shred. • Chop. • Tourne. • Wedges. 3.2 Types of potato cuts: • Dice. • Jardiniere. • Tourne. • Strip. • Slice. • Wedges. 3.3 Preparation technique for	3.1 Identify vegetable and potato cuts preparation technique. 3.2 Carry out vegetable and potato cuts. 3.3 Check vegetable and potato cuts.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing vegetable and potato cuts. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment.	<u>COGNITIVE DOMAIN</u> 3.1 Types of vegetable cuts explained. 3.2 Types of potato cuts described. 3.3 Preparation technique for vegetable and potato cuts explained. 3.4 Quality of vegetable and potato cuts described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Vegetable and potato preparation technique determined according to recipe. 3.2 Vegetable and potato cut according to recipe. 3.3 Quality (size, appearance, measurement and uniformity) for vegetable and potato accomplished according to recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	vegetable and potato cuts. 3.4 Quality of vegetable and potato cuts: • Size. • Appearance. • Measurement. • Uniformity.		3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	<u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Vegetable and potato cuts prepared meticulously. 3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang.* Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.

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3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

4 Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.

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6 Rahim M. Sail. et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.

7 The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.

8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.3 Perform cooking methods.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Perform cooking methods.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to demonstrate moist-heat and dry-heat cooking methods effectively. Upon completion of this competency unit, trainees should be able to: 1. Practise moist-heat cooking method. 2. Practise dry-heat cooking method.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C02- Perform vegetable and potato cuts.		
CU CODE	I561-005-2:2022-C03	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Practise moist-heat cooking method.	1.1 Standard recipe. 1.2 Types of moist-heat cooking method: • Steam. • Boil. • Simmer. • Poach. • Braise.	1.1 Interpret standard recipe. 1.2 Select cooking method. 1.3 Select kitchen utensils, tools and equipment. 1.4 Demonstrate moist heat cooking method.	ATTITUDE 1.1 Accurate in interpreting menu. 1.2 Careful in handling kitchen utensils, tools and equipment. SAFETY 1.1 Comply with work safety procedure.	COGNITIVE DOMAIN 1.1 Standard recipe described. 1.2 Types of moist-heat cooking method explained. 1.3 Types and functions of kitchen utensils, tools and equipment explained.

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				1.9 Well-lit and ventilated workspace complied.
2. Practise dry-heat cooking method.	2.1 Standard recipe. 2.2 Type of dry-heat cooking method: • Roast. • Barbeque. • Grill. • Deep fry. • Baked. • Broil. • Sautee. • Pan fry. • Shallow fry. • Stir fry. 2.3 Types and functions of kitchen utensils, tools and equipment.	2.1 Interpret standard recipe. 2.2 Select cooking method. 2.3 Select kitchen utensils, tools and equipment. 2.4 Demonstrate dry heat cooking method.	ATTITUDE 2.1 Accurate in interpreting menu. 2.2 Careful in handling kitchen utensils, tools and equipment. SAFETY 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. ENVIRONMENT 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	COGNITIVE DOMAIN 2.1 Standard recipe described. 2.2 Types of dry-heat cooking method explained. 2.3 Types and functions of kitchen utensils, tools and equipment explained. PSYCHOMOTOR DOMAIN 2.1 Standard recipe interpreted according to event/captain/online order. 2.2 Cooking method selected according to event/captain/online order. 2.3 Kitchen utensils, tools and equipment selected according to event/captain/online order. 2.4 Dry-heat cooking method demonstrated according to event/captain/online order. AFFECTIVE DOMAIN 2.1 Interpreting menu accurately. 2.2 Kitchen utensils, tools and equipment handled carefully.

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

Employability Skills

Core Abilities

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Social Values & Social Skills

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References for Learning Material Development

1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang.* Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.

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6 Rahim M. Sail. et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.

7 The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.

8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.4 Produce stocks.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce stocks.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce white, brown, fish and vegetable stocks and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of stock. 2. *Mise-en-place* for stock making. 3. Prepare stock. 4. Store stock.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03- Perform cooking methods.		
CU CODE	I561-005-2:2022-C04	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of stock.	1.1 Classification of stocks: • White stock. • Brown stock. • Fish stock.	1.1 Interpret stock standard recipe. 1.2 Gather ingredient for stock making.	<u>ATTITUDE</u> 1.1 Careful in handling stocks ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of stocks explained. 1.2 Type of ingredients for stocks described.

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

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare stock.	3.1 Stock preparation technique and method. 3.2 Quality of stock: • Clarity. • Body. • Taste. • Flavour.	3.1 Identify stock preparation method. 3.2 Carry out stock preparation. 3.3 Check stock quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing stocks. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment. 3.3 Proper waste control.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for stocks explained. 3.2 Quality of stocks described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Stock preparation method determined according to recipe. 3.2 Stock prepared using appropriate cooking technique/method and recipe. 3.3 Quality (clarity, body, taste and flavour) for stock checked and tested according to recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Stock prepared meticulously. 3.3 Work safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			3.4 Well-lit and ventilated workspace.	3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.
4. Store stock.	4.1 Stock keeping procedure. • Cooling. • Packing. • Labelling. • Storing.	4.1 Cool stock. 4.2 Pack stock. 4.3 Label stock. 4.4 Keep stock.	<u>ATTITUDE</u> 4.1 Keep stock properly. <u>SAFETY</u> 4.1 Comply with work safety procedure. 4.2 Comply with food safety procedure. 4.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 4.1 Correct room temperature. 4.2 Conducive work environment. 4.3 Proper waste control.	<u>COGNITIVE DOMAIN</u> 4.1 Stock keeping procedure explained. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Stock cooled according to cold storage guideline. 4.2 Stock packed according to event/captain/online order. 4.3 Stock labelled according to shelf life. 4.4 Stock kept according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Stock kept properly. 4.2 Work safety procedure complied.

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

Employability Skills

Core Abilities

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Social Values & Social Skills

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6 Rahim M. Sail. et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.

7 The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.

8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.5 Produce thickening agents.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce thickening agents.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce brown, blonde, white roux and other thickening agent and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of thickening agent. 2. *Mise-en-place* for thickening agent. 3. Prepare thickening agent.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C05	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of thickening agent.	1.1 Classification of thickening agent: • Brown roux. • Blonde roux. • White roux.	1.1 Interpret thickening agent standard recipes. 1.2 Gather ingredient for thickening agent.	ATTITUDE 1.1 Careful in handling thickening agent ingredients. SAFETY 1.1 Comply with work safety procedure.	COGNITIVE DOMAIN 1.1 Classification of thickening agent explained. 1.2 Type of ingredients for thickening agent described.

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

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.3 Work safety procedure complied. 2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare thickening agent.	3.1 Preparation technique and method for thickening agent. 3.2 Quality of thickening agent: • Appearance. • Body. • Texture.	3.1 Identify thickening agent preparation methods. 3.2 Carry out thickening agent preparation. 3.3 Test thickening agent.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing thickening agent. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for thickening agent explained. 3.2 Quality of thickening agent described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Thickening agent preparation method determined according to recipe. 3.2 Thickening agent prepared using appropriate cooking technique/method and recipe. 3.3 Quality (appearance, body and texture) for thickening agent

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang.* Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.

2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

4 Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.

5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia.* Kalsom Taib Publishing. ISBN-9789675859083.

6 Rahim M. Sail. et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.

7 The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.

8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.6 Produce mother sauces.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce mother sauces.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to Brown sauce/*Espagnole*, *Bechamel*, *Velouté*, Tomato, *Hollandaise* sauces and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of mother sauce. 2. *Mise-en-place* for mother sauce. 3. Prepare mother sauce. 4. Store mother sauce.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C06	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of mother sauce.	1.1 Classification of mother sauce: • Brown sauce/*Espagnole*. • *Bechamel*.	1.1 Interpret mother sauce standard recipe. 1.2 Gather ingredient for mother sauce.	<u>ATTITUDE</u> 1.1 Careful in handling mother sauces ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of mother sauces explained. 1.2 Type of ingredients for mother sauces described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• *Velouté.* • Tomato. • *Hollandaise*. 1.2 Type of ingredients for mother sauces.		SAFETY 1.1 Comply with work safety procedure. 1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. ENVIRONMENT 1.1 Correct room temperature. 1.2 Conducive work environment. 1.3 Proper waste control. 1.4 Well-lit and ventilated workspace.	PSYCHOMOTOR DOMAIN 1.1 Mother sauce recipe obtained and interpreted according to event/captain/online order. 1.2 Mother sauce ingredients gathered according to the recipe. AFFECTIVE DOMAIN 1.1 Mother sauce ingredients handled meticulously. 1.2 Work safety procedure complied. 1.3 Food safety procedure complied. 1.4 Hygiene procedure complied. 1.5 Correct room temperature complied. 1.6 Conducive work environment complied. 1.7 Proper waste control complied. 1.8 Well-lit and ventilated workspace complied.

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare mother sauce.	3.1 Preparation technique and method for mother sauce. 3.2 Quality of mother sauce: • Consistency. • Appearance. • Texture. • Taste. • Aroma. • Flavour.	3.1 Identify mother sauce preparation method. 3.2 Carry out mother sauce preparation. 3.3 Check mother sauce quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing mother sauce. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for mother sauce explained. 3.2 Quality of mother sauce described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Mother sauce preparation method determined according to recipe. 3.2 Mother sauce prepared using appropriate cooking technique/method and recipe. 3.3 Quality (consistency, appearance, texture, taste, aroma and flavour) for mother

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			ENVIRONMENT 3.1 Correct room temperature. 3.2 Conducive work environment. 3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	sauce checked and tested according to recipe. AFFECTIVE DOMAIN 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Mother sauce prepared meticulously. 3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.
4. Store mother sauce.	4.1 Mother sauce keeping procedure. • Cooling. • Packing. • Labelling. • Storing.	4.1 Cool mother sauce. 4.2 Pack mother sauce. 4.3 Label mother sauce. 4.4 Keep mother sauce.	ATTITUDE 4.1 Keep mother sauce properly. SAFETY 4.1 Comply with work safety procedure.	COGNITIVE DOMAIN 4.1 Mother sauce keeping procedure explained. PSYCHOMOTOR DOMAIN 4.1 Mother sauce cooled according to cold storage guideline.

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang.* Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.

2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

4 Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.

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7 The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.

8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.7 Produce soups (basic).

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce soups (basic).		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce clear and thick soups and meet the quality standard specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of clear and thick soup. 2. *Mise-en-place* for clear and thick soup. 3. Prepare clear and thick soup. 4. Present clear and thick soup.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C07	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of clear and thick soup.	1.1 Classification of clear and thick soup. • Clear (broth). • Thick (cream and puree).	1.1 Interpret clear and thick soup standard recipe. 1.2 Gather ingredient for clear and thick soup.	<u>ATTITUDE</u> 1.1 Careful in handling clear and thick soup ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of clear and thick soup explained. 1.2 Type of ingredients for clear and thick soup described.

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

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.3 Work safety procedure complied. 2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare clear and thick soup.	3.1 Preparation technique and method for clear and thick soup. 3.2 Quality of clear and thick soup: • Consistency. • Clarity. • Body. • Taste. • Aroma. • Flavour.	3.1 Identify clear and thick soups preparation method. 3.2 Carry out clear and thick soups preparation. 3.3 Check clear and thick soups quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing clear and thick soup. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for clear and thick soup explained. 3.2 Quality of clear and thick soup described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Clear and thick soup preparation method determined according to recipe. 3.2 Clear and thick soup prepared using appropriate cooking technique/method and recipe. 3.3 Quality (consistency, clarity, body, taste, aroma and flavour)

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

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

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

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

15.8 Produce vegetable dishes.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce vegetable dishes.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce vegetable dishes produced based on different types of cooking method meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of vegetables dish. 2. *Mise-en-place* for vegetables dish. 3. Prepare vegetables dish. 4. Present vegetables dish.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03 -Perform cooking methods.		
CU CODE	I561-005-2:2022-C08	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of vegetables dish.	1.1 Classification of vegetable dish: • Local. • International. 1.2 Types of vegetables which include:	1.1 Interpret vegetable dish standard recipe. 1.2 Gather ingredients for vegetable dish.	<u>ATTITUDE</u> 1.1 Careful in handling vegetable dish ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of vegetable dish explained. 1.2 Types of vegetables described. 1.3 Types of vegetable dish explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Gourd family. • Seed and Pods. • Fruited vegetables. • Root and tubers. • Cabbage family. • Leafy green. • Stalks, stems and shoots. • Mushrooms. • Onion family. 1.3 Types of vegetable dish prepared by using: • Fresh. • Frozen. • Dried. • Canned. 1.4 Type of vegetables cutting and technique.		SAFETY 1.1 Comply with work safety procedure. 1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. ENVIRONMENT 1.1 Correct room temperature. 1.2 Conducive work environment. 1.3 Proper waste control. 1.4 Well-lit and ventilated workspace.	1.4 Type of vegetables cutting and technique explained. PSYCHOMOTOR DOMAIN 1.1 Vegetables dish recipe obtained and interpreted according to event/captain/online order. 1.2 Vegetables dish ingredients gathered according to the recipe. AFFECTIVE DOMAIN 1.1 Vegetables dish 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. *Mise-en-place* for vegetables dish.	2.1 Types and functions of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for vegetable dish. 2.3 Preparation technique and method for vegetable dish ingredients.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure vegetable dish ingredients. 2.3 Pre-prepare vegetable dish ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measuring and pre-preparing vegetable dish ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for vegetable dish explained. 2.3 Preparation technique and method for vegetable dish ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Vegetable dish ingredients measured according to recipe. 2.3 Vegetable dish ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Vegetable dish ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare vegetables dish.	3.1 Preparation method for vegetable dish. • Dry-heat. • Moist-heat. 3.2 Quality of vegetable dish: • Appearance. • Texture. • Taste. • Flavour.	3.1 Identify vegetable dishes preparation method. 3.2 Carry out vegetable dish preparation. 3.3 Check vegetable dish quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing vegetable dish. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for vegetable dish explained. 3.2 Quality of vegetable dish described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Vegetable dish preparation method determined according to recipe. 3.2 Vegetable dish prepared using appropriate cooking method /technique and recipe. 3.3 Quality (appearance, textures, taste and flavour) for vegetable dish checked and tested according to recipe.

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

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang.* Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.

2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

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4 Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.

5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia.* Kalsom Taib Publishing. ISBN-9789675859083.

6 Rahim M. Sail. et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.

7 The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.

8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.9 Produce salads.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce salads.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce an appetizer, accompaniment salads, main course, separate course and dessert salads and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of salad. 2. *Mise-en-place* for salad. 3. Prepare salad. 4. Present salad.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C09	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of salad.	1.1 Classification of salads. • Appetizer salads. • Accompaniment salads.	1.1 Interpret salad standard recipe. 1.2 Gather ingredients for salad.	ATTITUDE 1.1 Careful in handling salad ingredients. SAFETY 1.1 Comply with work safety procedure.	COGNITIVE DOMAIN 1.1 Classification of salad explained. 1.2 Type of ingredients for salad described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Main course salads. • Separate course salads. • Dessert salads. 1.2 Type of ingredients for salad.		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 Salad recipe obtained and interpreted according to event/captain/online order. 1.2 Salad ingredients gathered according to the recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Salad 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. *Mise-en-place* for salad.	2.1 Types and function of utensils, tools and equipment. 2.2 Ingredient measurement for salad. 2.3 Preparation technique and method for salads ingredients.	2.1 Assemble kitchen utensils, tools, equipment. 2.2 Measure salad ingredients. 2.3 Pre-prepare salad ingredients.	ATTITUDE 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare salad ingredients. SAFETY 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. ENVIRONMENT 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	COGNITIVE DOMAIN 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for salad explained. 2.3 Preparation technique and method for salad ingredients explained. PSYCHOMOTOR DOMAIN 2.1 Kitchen utensils, tools and equipment assembled for salad according to recipe. 2.2 Salad ingredients measured according to recipe. 2.3 Salad ingredients pre-prepared according to recipe. AFFECTIVE DOMAIN 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Salad ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied. 2.4 Food safety procedure complied. 2.5 Hygiene procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare salad.	3.1 Preparation technique and method for salad. 3.2 Quality of salad: • Freshness. • Texture. • Taste. • Flavour. • Appearance .	3.1 Identify salad preparation method. 3.2 Carry out salad preparation. 3.3 Check salad quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing salad. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment. 3.3 Proper waste control.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for salad explained. 3.2 Quality of salad described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Salad preparation method determined according to recipe. 3.2 Salad prepared using appropriate cooking method/ technique and recipe. 3.3 Quality (freshness, texture, taste, flavour and appearance) for salad checked and tested according to recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Salad prepared meticulously.

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

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang.* Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.

2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

4 Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.

5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia.* Kalsom Taib Publishing. ISBN-9789675859083.

6 Rahim M. Sail. et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.

7 The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.

8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.10 Produce appetizers.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce appetizers.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce hot and cold appetizers and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of appetizers. 2. *Mise-en-place* for appetizer. 3. Prepare appetizer. 4. Present appetizer.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C10	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of appetizers.	1.1 Classification of appetizer: • Cold. • Hot. 1.2 Type of ingredients for appetizer.	1.1 Interpret appetizer standard recipe. 1.2 Gather ingredient for appetizer.	<u>ATTITUDE</u> 1.1 Careful in handling appetizers ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of appetizer explained. 1.2 Type of ingredients for appetizer described.

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

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare appetizer.	3.1 Preparation technique and method for appetizer. 3.2 Quality of appetizer: • Texture. • Taste. • Flavour. • Appearance.	3.1 Identify appetizer preparation method. 3.2 Carry out appetizer preparation. 3.3 Check appetizer quality.	ATTITUDE 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing appetizer. SAFETY 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. ENVIRONMENT 3.1 Correct room temperature.	COGNITIVE DOMAIN 3.1 Preparation technique and method for appetizer explained. 3.2 Quality of appetizer described. PSYCHOMOTOR DOMAIN 3.1 Appetizer preparation method determined according to recipe. 3.2 Appetizer prepared using appropriate cooking method /technique and recipe. 3.3 Quality (texture, taste, flavour and appearance) for appetizer checked and tested according to recipe.

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

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang.* Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.

2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

4 Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.

5 Hamidah Abdul Hamid. 2021. *Masakan Warisan Malaysia.* Kalsom Taib Publishing. ISBN-9789675859083.

6 Rahim M. Sail. et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.

7 The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.

8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.11 Produce sandwiches.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce sandwiches.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce hot and cold sandwiches and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of sandwiches (hot and cold). 2. *Mise-en-place* for sandwich. 3. Prepare sandwich. 4. Present sandwiches		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03- Perform cooking methods.		
CU CODE	I561-005-2:2022-C11	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of sandwiches (hot and cold)	1.1 Classification of sandwiches: • Cold. • Hot. 1.2 Type of ingredients for sandwich.	1.1 Interpret sandwich standard recipe. 1.2 Gather ingredients for sandwich.	<u>ATTITUDE</u> 1.1 Careful in handling sandwich ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of sandwich explained. 1.2 Type of ingredients for sandwich described.

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

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare sandwich.	3.1 Preparation technique and method for sandwich. 3.2 Quality of sandwich: • Texture. • Taste. • Flavour. • Appearance.	3.1 Identify sandwich preparation method. 3.2 Carry out sandwich preparation. 3.3 Check sandwich quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing sandwich. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for sandwich explained. 3.2 Quality of sandwich described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Sandwich preparation method determined according to recipe. 3.2 Sandwich prepared using appropriate cooking method /technique and recipe. 3.3 Quality (texture, taste, flavour and appearance) for sandwich checked and tested according to recipe.

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

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang.* Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.

2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

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8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.12 Produce breakfast dishes.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce breakfast dishes.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce Continental, American and Malaysian breakfast dishes and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of breakfast dish. 2. *Mise-en-place* for breakfast dish. 3. Prepare breakfast dish. 4. Present breakfast dish.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C12	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of breakfast dish.	1.1 Classification of breakfast dish: • Continental. • American. • Malaysian.	1.1 Interpret breakfast dish standard recipe. 1.2 Gather ingredients for breakfast dish.	ATTITUDE 1.1 Careful in handling breakfast dish ingredients.	COGNITIVE DOMAIN 1.1 Classification of breakfast dish explained. 1.2 Type of ingredients for breakfast dish described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	1.2 Type of ingredients for breakfast dish.		SAFETY 1.1 Comply with work safety procedure. 1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. ENVIRONMENT 1.1 Correct room temperature. 1.2 Conducive work environment. 1.3 Proper waste control. 1.4 Well-lit and ventilated workspace.	PSYCHOMOTOR DOMAIN 1.1 Breakfast dish recipe obtained according to event/captain/online order. 1.2 Breakfast dish recipe interpreted according to event/captain/online order. 1.3 Breakfast dish ingredients gathered according to the recipe. AFFECTIVE DOMAIN 1.1 Breakfast dish 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. *Mise-en-place* for breakfast dish.	2.1 Types and function of utensils, tools and equipment. 2.2 Ingredient measurement for breakfast dish. 2.3 Preparation technique and method for breakfast dish ingredients.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure breakfast dish ingredients. 2.3 Pre-prepare breakfast dish ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare breakfast dish ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for breakfast dish explained. 2.3 Preparation technique and method for breakfast dish ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Breakfast dish ingredients measured according to recipe. 2.3 Breakfast dish ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Breakfast dish ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare breakfast dish.	3.1 Types of continental breakfast dishes: • Egg. • Meat. • Bread/*venais soire*. • Cereal. • Potato. 3.2 Types of Malaysian breakfast dishes: • Malay. • Chinese. • Indian.	3.1 Identify breakfast dish preparation method. 3.2 Carry out breakfast dish preparation. 3.3 Check breakfast dish quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing breakfast dish. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Types of continental breakfast dishes explained. 3.2 Types of Malaysian breakfast dishes explained. 3.3 Preparation technique and method for breakfast dish explained. 3.4 Quality of breakfast dish described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Breakfast dish preparation method determined according to recipe. 3.2 Breakfast dish prepared using appropriate cooking technique/method.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	3.3 Preparation technique and method for breakfast dish. 3.4 Quality of Breakfast dish: • Consistency. • Texture. • Taste. • Flavour. • Appearance.		<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.	3.3 Breakfast dish prepared according to recipe. 3.4 Quality (consistency, texture, taste, flavour and appearance) for breakfast dish checked and tested according to recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Breakfast 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.

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

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

1 Azizah Aminah Maimunah Iskandariah binti Sultan Iskandar Alhaj, Crown Princess of Pahang. 2018. *Air Tangan Tengku Puan Pahang Manisan dan Masakan Tradisional Pahang.* Kuantan, Pahang: Tengku Azizah Fertility Foundation Istana Abdul Aziz, Perai, Pulau Pinang: The Phoenix Press Sdn. Bhd. ISBN-9789671613412 9671613411.

2 Department of Skills Development (DSD). 2015. Z-009-1:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

3 Department of Skills Development (DSD). 2015. Z-009-2:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

4 Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.

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6 Rahim M. Sail. et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training, 2nd Edition 2007. Serdang. Department of Skills Development (DSD). ISBN-978-967-5026-21-8.

7 The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.

8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.13 Produce coupe desserts.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Food Preparation and Production		
COMPETENCY UNIT TITLE	Produce *coupe* desserts.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce *coupe* desserts such as banana split, *cendol, ais kacang, pengat, crème brulee,* chocolate mousse, fruit jelly and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of *coupe* dessert. 2. *Mise-en-place* for *coupe* dessert. 3. Prepare *coupe* dessert. 4. Present *coupe* dessert.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-2:2022-C03-Perform cooking methods.		
CU CODE	I561-005-2:2022-C13	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of *coupe* dessert.	1.1 Classification of *coupe* desserts: • Local (*cendol, ais kacang,*	1.1 Interpret *coupe* dessert standard recipe. 1.2 Gather ingredients for *coupe* dessert.	<u>ATTITUDE</u> 1.1 Careful in handling dessert ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of *coupe* dessert explained. 1.2 Type of ingredients for *coupe* dessert described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	pengat and *lengkong*. • International (banana split, *crème brulee,* chocolate mousse and fruit jelly) 1.2 Type of ingredients for *coupe* dessert.		1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. ENVIRONMENT 1.1 Correct room temperature. 1.2 Conducive work environment. 1.3 Proper waste control. 1.4 Well-lit and ventilated workspace.	PSYCHOMOTOR DOMAIN 1.1 *Coupe* dessert recipe interpreted according to event/captain/online order. 1.2 *Coupe* dessert ingredients gathered according to the recipe. AFFECTIVE DOMAIN 1.1 *Coupe* dessert 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. *Mise-en-place* for *coupe* dessert.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for *coupe* dessert. 2.3 Preparation technique and method for *coupe* dessert ingredients.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure *coupe* dessert ingredients. 2.3 Pre-prepare *coupe* dessert ingredients.	ATTITUDE 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare dessert ingredients. SAFETY 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. ENVIRONMENT 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	COGNITIVE DOMAIN 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for dessert explained. 2.3 Preparation technique and method for dessert ingredients explained. PSYCHOMOTOR DOMAIN 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 *Coupe* dessert ingredients measured according to recipe. 2.3 *Coupe* dessert ingredients pre-prepared according to recipe. AFFECTIVE DOMAIN 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 *Coupe* dessert ingredients measured and pre-prepared meticulously. 2.3 Work safety procedure complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare *coupe* dessert.	3.1 Preparation technique and method for *coupe* dessert. 3.2 Quality of *coupe* dessert: • Consistency. • Texture. • Taste. • Flavour. • Appearance.	3.1 Identify *coupe* dessert preparation method. 3.2 Carry out *coupe* dessert preparation. 3.3 Check *coupe* dessert quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing dessert. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for *coupe* dessert explained. 3.2 Quality of *coupe* dessert described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 *Coupe* dessert preparation method determined according to recipe. 3.2 *Coupe* dessert prepared using appropriate cooking technique/method and recipe. 3.3 Quality (consistency, texture, taste, flavour and appearance) for *coupe* dessert checked and tested according to recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			3.2 Conducive work environment. 3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	AFFECTIVE DOMAIN 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 *Coupe* 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 *coupe* dessert.	4.1 *Coupe* dessert portioning. 4.2 *Coupe* dessert plating technique. 4.3 *Coupe* dessert garnishing technique.	4.1 Portion *coupe* dessert. 4.2 Assemble *coupe* dessert. 4.3 Garnish *coupe* dessert.	ATTITUDE 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing *coupe* dessert. SAFETY 4.1 Comply with work safety procedure.	COGNITIVE DOMAIN 4.1 *Coupe* dessert portioning explained. 4.2 *Coupe* dessert plating technique described. 4.3 *Coupe* 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 *Coupe* dessert portioned according to standard operating procedure. 4.2 *Coupe* dessert assembled using appropriate service ware according to event/captain/online order. 4.3 *Coupe* dessert garnished according to event/captain/online order. <u>AFFECTIVE DOMAIN</u> 4.1 Kitchen utensils, tools and equipment handled carefully. 4.2 *Coupe* 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

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Social Values & Social Skills

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7 The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.

8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.