13. Competency Profile Chart (CPC)

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

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

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

↤COMPETENCY UNIT↦		↤WORK ACTIVITIES↦			
CORE	PRODUCE RICE AND FARINACEOUS	DETERMINE TYPES OF RICE AND FARINACEOUS	*MISE-EN-PLACE* FOR RICE AND FARINACEOUS	PREPARE RICE AND FARINACEOUS	PRESENT RICE AND FARINACEOUS
	I561-005-3:2022-C06	I561-005-3:2022-C06-W01	I561-005-3:2022-C06-W02	I561-005-3:2022-C06-W03	I561-005-3:2022-C06-W04
	PRODUCE NOODLES	DETERMINE TYPES OF NOODLES	*MISE-EN-PLACE* FOR NOODLES	PREPARE NOODLE DISH	PRESENT NOODLE DISH
	I561-005-3:2022-C07	I561-005-3:2022-C07-W01	I561-005-3:2022-C07-W02	I561-005-3:2022-C07-W03	I561-005-3:2022-C07-W04
	PRODUCE PASTA	DETERMINE TYPES OF PASTA	*MISE-EN-PLACE* FOR PASTA	PREPARE PASTA DISH	PRESENT PASTA DISH
	I561-005-3:2022-C08	I561-005-3:2022-C08-W01	I561-005-3:2022-C08-W02	I561-005-3:2022-C08-W03	I561-005-3:2022-C08-W04

↤COMPETENCY UNIT↦		↤WORK ACTIVITIES↦			
CORE	PRODUCE MAIN COURSE DISHES	DETERMINE TYPES OF MAIN COURSE	*MISE-EN-PLACE* FOR MAIN COURSE	PREPARE MAIN COURSE	PRESENT MAIN COURSE
	I561-005-3:2022-C09	I561-005-3:2022-C09-W01	I561-005-3:2022-C09 -W02	I561-005-3:2022-C09 -W03	I561-005-3:2022-C09 -W04
	PRODUCE PLATED DESSERT	DETERMINE TYPES OF PLATED DESSERT	*MISE-EN-PLACE* FOR PLATED DESSERT	PREPARE PLATED DESSERT	PRESENT PLATED DESSERT
	I561-005-3:2022-C10	I561-005-3:2022-C10-W01	I561-005-3:2022-C10-W02	I561-005-3:2022-C10-W03	I561-005-3:2022-C10-W04

14. Competency Profile (CP)

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
NOSS LEVEL	Three (3)	NOSS CODE	I561-005-3:2022

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

CURRICULUM OF COMPETENCY UNIT

NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:

CULINARY ARTS OPERATION

LEVEL 3

15. Curriculum of Competency Unit

15.1 Monitor kitchen hygiene and safety procedure.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Monitor kitchen hygiene and safety procedure.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to maintain good subordinates and personal hygiene, food, and kitchen safety practices complied with related safety and hygiene authority requirement Upon completion of this competency unit, trainees should be able to: 1. Determine kitchen subordinates hygiene. 2. Determine kitchen working environment hygiene and safety. 3. Determine food safety procedure.		
TRAINING PREREQUISITE (SPECIFIC)	Not available.		
CU CODE	I561-005-3:2022-C01	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine kitchen subordinates hygiene.	1.1 Food handlers' personal hygiene: • Food safety public health legislation.	1.1 Check subordinate health condition. 1.2 Check subordinate hygiene practices. 1.3 Check organisation grooming standard.	ATTITUDE 1.1 Awareness of safety, health and hygiene practices requirements. 1.2 Responsible in checking safety,	COGNITIVE DOMAIN 1.1 Food handlers' personal hygiene explained. 1.2 Introduction of Hazard Analysis Critical Control Point (HACCP) explained.

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

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	2.4 Hygiene procedure confirmed according to regulatory bodies/agencies. 2.5 Kitchen working environment hygiene and safety checklist recorded according to organisation requirement. <u>AFFECTIVE DOMAIN</u> 2.1 Awareness of safety, health and hygiene practices requirements observed. 2.2 Responsible in checking safety, health and hygiene practices complied. 2.3 Work safety procedure complied. 2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.2 Responsible in checking safety, health and hygiene practices complied. 3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

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

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

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

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

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

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

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

15.2 Produce salad dressings.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce salad dressings.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce temporary and permanent salad dressing and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of salad dressing. 2. *Mise-en-place* for salad dressing. 3. Prepare salad dressing. 4. Store salad dressing.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C02	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of salad dressing.	1.1 Classification of salad dressing: • Permanent emulsion (Mayonnaise).	1.1 Interpret standard recipe. 1.2 Gather ingredients for salad dressing.	<u>ATTITUDE</u> 1.1 Careful in handling salad dressing ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of salad dressing explained. 1.2 Type of ingredients for salad dressing described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Temporary emulsion (Vinaigrette). • Other dressings. 1.2 Type of ingredients for salad dressing.		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 Salad dressing recipe obtained and interpreted according to event/captain/online order. 1.2 Salad dressing ingredients gathered according to the recipe. AFFECTIVE DOMAIN 1.1 Salad dressing 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 dressing.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for salad dressing. 2.3 Preparation technique and method for salad dressing ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure salad dressing ingredients. 2.3 Pre-prepare salad dressing ingredients.	ATTITUDE 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare salad dressing 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 dressing explained. 2.3 Preparation technique and method for salad dressing ingredients explained. PSYCHOMOTOR DOMAIN 2.1 Kitchen utensils, tools and equipment assembled for salad dressing according to recipe. 2.2 Salad dressing ingredients measured according to recipe. 2.3 Salad dressing ingredients pre-prepared according to recipe. AFFECTIVE DOMAIN 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Salad dressing ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied.

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			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 Salad dressing prepared meticulously. 3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.
4. Store salad dressing.	4.1 Salad dressing keeping procedure. • Cooling. • Packing. • Labelling. • Storing.	4.1 Cool salad dressing. 4.2 Pack salad dressing. 4.3 Label salad dressing. 4.4 Keep salad dressing.	ATTITUDE 4.1 Keep salad dressing properly. SAFETY 4.1 Comply with work safety procedure. 4.2 Comply with food safety procedure. 4.3 Comply with hygiene procedure.	COGNITIVE DOMAIN 4.1 Salad dressing keeping procedure explained. PSYCHOMOTOR DOMAIN 4.1 Salad dressing cooled according to cold storage guideline. 4.2 Salad dressing packed according to event/captain/online order.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			ENVIRONMENT 4.1 Correct room temperature. 4.2 Conducive work environment. 4.3 Proper waste control. 4.4 Well-lit and ventilated workspace.	4.3 Salad dressing labelled according to shelf life. 4.4 Salad dressing kept according to event/captain/online order. AFFECTIVE DOMAIN 4.1 Salad dressing 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-009-3:2015 NCS-Core Abilities. Putrajaya: Department of Skills Development (DSD).

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

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

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

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

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

15.3 Produce sauces.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce sauces.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce derivative sauces and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of sauce. 2. *Mise-en-place* for sauce. 3. Prepare sauce.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C03	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of sauce.	1.1 Classification of mother sauce derivatives. • Sauces from brown sauce/ espagnole/de miglace. • Sauces from velouté.	1.1 Interpret standard sauce recipe. 1.2 Gather ingredient for sauce.	<u>ATTITUDE</u> 1.1 Careful in handling sauce ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure. 1.2 Comply with food safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of mother sauce derivatives explained. 1.2 Type of ingredients for derivatives described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Sauces from bechamel. • Sauces from hollandaise. • Sauces from tomato sauce. 1.2 Type of ingredients for derivatives.		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 Sauce obtained and interpreted according to event/captain/online order. 1.2 Sauce ingredients gathered according to the recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Sauce 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 sauce.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for sauce. 2.3 Preparation technique and method for sauce ingredients.	2.1 Gather kitchen utensils, tools, equipment. 2.2 Measure sauce ingredients. 2.3 Pre-prepare sauce ingredients.	ATTITUDE 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare sauce 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 sauce explained. 2.3 Preparation technique and method for sauce ingredients explained. PSYCHOMOTOR DOMAIN 2.1 Kitchen utensils, tools and equipment assembled for mother sauce according to recipe. 2.2 Sauce ingredients measured according to recipe. 2.3 Sauce ingredients pre-prepared according to recipe. AFFECTIVE DOMAIN 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Sauce ingredients measured and pre-prepared accuracy. 2.3 Work safety procedure complied. 2.4 Food safety procedure complied.

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	3.3 Work safety procedure complied. 3.4 Food safety procedure complied. 3.5 Hygiene procedure complied. 3.6 Correct room temperature complied. 3.7 Conducive work environment complied. 3.8 Proper waste control complied. 3.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

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

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

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

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

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

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

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

15.4 Produce soups (intermediate).

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce soups (intermediate).		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce clear, speciality and nationality soups produced meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of clear, speciality and nationality soup. 2. *Mise-en-place* for clear, speciality and nationality soup. 3. Prepare clear, speciality and nationality soup. 4. Present clear, speciality and nationality soup.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C04	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of clear, speciality and nationality soup.	1.1 Classification of soup: • Clear soup (consommé) • Specialty soups (e.g.,	1.1 Interpret standard recipe. 1.2 Gather ingredients for clear, speciality and nationality soups.	<u>ATTITUDE</u> 1.1 Careful in handling clear, speciality and nationality soup ingredients.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of soup explained. 1.2 Type of ingredients for clear, speciality and nationality soup described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	Seafood gumbo). • Nationality soups (e.g., French onion soup). 1.2 Type of ingredients for clear, speciality and nationality soups.		<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 Clear, speciality and nationality soup recipe obtained and interpreted according to event/captain/online order. 1.2 Clear, speciality and nationality soup ingredients gathered according to the recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Clear, speciality and nationality 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, speciality and nationality soup.	2.1 Types and function of kitchen utensils, tools and equipment 2.2 Ingredient measurement for clear, speciality and nationality soup. 2.3 Preparation technique and method for clear, speciality and nationality soup ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure clear, speciality and nationality soup ingredients. 2.3 Pre-prepare clear, speciality and nationality soup ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare soup ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for clear, speciality and nationality soup explained. 2.3 Preparation technique and method for clear, speciality and nationality soup ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for clear, speciality and nationality soup according to recipe. 2.2 Clear, speciality and nationality soup ingredients measured according to recipe. 2.3 Clear, speciality and nationality soup ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.2 Clear, speciality and nationality soup ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied. 2.4 Food safety procedure complied. 2.5 Hygiene procedure complied. 2.6 Correct room temperature complied. 2.7 Conducive work environment complied. 2.8 Proper waste control complied. 2.9 Well-lit and ventilated workspace complied.
3. Prepare clear, speciality and nationality soup.	3.1 Preparation technique and method for soup. 3.2 Quality of clear, speciality and nationality soup • Consistency. • Body. • Texture. • Taste.	3.1 Identify clear, speciality and nationality soup preparation method. 3.2 Carry out clear, speciality and nationality soup preparation. 3.3 Check clear, speciality and nationality soup quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing clear, speciality and nationality soup. <u>SAFETY</u> 3.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Preparation technique and method for clear, speciality and nationality soup explained. 3.2 Quality of clear, speciality and nationality soup described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Clear, speciality and nationality soup preparation method determined according to recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Appearance. • Flavour.		3.2 Comply with food safety procedure. 3.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 3.1 Correct room temperature. 3.2 Conducive work environment. 3.3 Proper waste control. 3.4 Well-lit and ventilated workspace.	3.2 Clear, speciality and nationality soup prepared using appropriate cooking technique/method and recipe. 3.3 Quality (consistency, body, texture, taste, appearance and flavour) for clear, speciality and nationality soup checked and tested according to recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Kitchen utensils, tools and equipment handled carefully. 3.2 Clear, speciality and nationality 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, speciality and nationality soup.	4.1 Clear, speciality and nationality soup portioning. 4.2 Clear, speciality and nationality soup plating technique. 4.3 Clear, speciality and nationality soup garnishing technique.	4.1 Portion clear, speciality and nationality soup. 4.2 Plate clear, speciality and nationality soup. 4.3 Garnish clear, speciality and nationality soup.	ATTITUDE 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing clear, speciality and nationality soup. 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 Clear, speciality and nationality soup portioning explained. 4.2 Clear, speciality and nationality soup plating technique described. 4.3 Clear, speciality and nationality soup garnishing technique explained. PSYCHOMOTOR DOMAIN 4.1 Clear, speciality and nationality soup portioned according to standard operating procedure. 4.2 Clear, speciality and nationality soup plated using appropriate service ware according to event/captain/online order. 4.3 Clear, speciality and nationality soup garnished according to event/captain/online order. AFFECTIVE DOMAIN 4.1 Kitchen utensils, tools and equipment handled carefully.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				4.2 clear, speciality and nationality Soup garnished creatively. 4.3 Work safety procedure complied. 4.4 Food safety procedure complied. 4.5 Hygiene procedure complied. 4.6 Correct room temperature complied. 4.7 Conducive work environment complied. 4.8 Proper waste control complied. 4.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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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.

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

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

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

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

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

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

15.5 Produce potato dishes.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce potato dishes.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce potato dishes based on different types of cooking method (dry-heat and moist heat) and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of potato dish. 2. *Mise-en-place* for potato dish. 3. Prepare potato dish. 4. Present potato dish.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C05	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of potato dish.	1.1 Classification of potato and potato dish: • Boiled and steamed potatoes.	1.1 Interpret standard recipe. 1.2 Gather ingredients for potato dish.	<u>ATTITUDE</u> 1.1 Careful in handling dessert ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 1.1 Classification of potato and potato dishes explained. 1.2 Type of ingredients for potato dish described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Baked potatoes. • Sauteed, pan-fried and fried potatoes. 1.2 Type of ingredients for potato dish.		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 Potato dish recipe obtained and interpreted according to event/captain/online order. 1.2 Potato dish ingredients gathered according to the recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Potato 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 potato dish.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Ingredient measurement for potato dish. 2.3 Preparation technique and method for potato dish ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure potato dish ingredients. 2.3 Pre-prepare potato dish ingredients.	ATTITUDE 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare potato dish 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 potato dish explained. 2.3 Preparation technique and method for potato dish ingredients explained. PSYCHOMOTOR DOMAIN 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Potato dish ingredients measured according to recipe. 2.3 Potato dish ingredients pre-prepared according to recipe. AFFECTIVE DOMAIN 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Potato dish ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied.

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

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

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

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

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

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

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

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

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

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

15.6 Produce rice and farinaceous.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce rice and farinaceous.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce rice and farinaceous based on different types of cooking method (dry-heat and moist heat) and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of rice and farinaceous. 2. *Mise-en-place* for rice and farinaceous. 3. Prepare rice and farinaceous. 4. Present rice and farinaceous.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01- Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C06	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of rice and farinaceous.	1.1 Type of rice: • Regular milled white rice. • Short grain and medium grain rice.	1.1 Interpret standard recipe. 1.2 Gather ingredients for rice and farinaceous.	ATTITUDE 1.1 Careful in handling rice and farinaceous ingredients.	COGNITIVE DOMAIN 1.1 Type of rice explained. 1.2 Type of farinaceous explained. 1.3 Type of ingredients for rice and farinaceous described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Long grain rice. • Enriched rice. • Parboiled rice. 1.2 Type of farinaceous: • Corn. • Wheat. • Cous cous. 1.3 Type of ingredients for rice and farinaceous.		<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 Rice and farinaceous recipe obtained and interpreted according to event/captain/online order. 1.2 Rice and farinaceous ingredients gathered according to the recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Rice and farinaceous 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 rice and farinaceous.	2.1 Types and function of kitchen utensils, tools and equipment. 2.2 Ingredients measuring technique for rice and farinaceous 2.3 Preparation technique and method for rice and farinaceous ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure rice and farinaceous ingredients. 2.3 Pre-prepare rice and farinaceous ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare rice and farinaceous ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with hygiene procedure. <u>ENVIRONMENT</u> 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	<u>COGNITIVE DOMAIN</u> 2.1 Type and function of kitchen utensils, tools and equipment described. 2.2 Ingredients measuring technique for rice and farinaceous explained. 2.3 Preparation technique and method for rice and farinaceous ingredients explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Kitchen utensils, tools and equipment assembled for rice and farinaceous according to recipe. 2.2 Rice and farinaceous ingredients measured according to recipe. 2.3 Rice and farinaceous ingredients pre-prepared according to recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Rice and farinaceous ingredients measured and pre-prepared accurately.

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

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

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

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

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

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

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

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

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

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

15.7 Produce noodles.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce noodles.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce noodles based on different types of cooking method (dry-heat and moist heat) and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of noodles. 2. *Mise-en-place* for noodles. 3. Prepare noodle dish. 4. Present noodle dish.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C07	NOSS LEVEL	Three (3)

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

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

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

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

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

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

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

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

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

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

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

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

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

15.8 Produce pasta.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce pasta.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce pasta based on different types of cooking method (dry-heat and moist heat) and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of pasta. 2. *Mise-en-place* for pasta. 3. Prepare pasta dish. 4. Present pasta dish.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C08	NOSS LEVEL	Three (3)

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

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. *Mise-en-place* for pasta.	2.1 Type and function utensils, tools and equipment. 2.2 Ingredients measuring technique for pasta. 2.3 Preparation technique and method for pasta ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure pasta ingredients. 2.3 Pre-prepare pasta ingredients.	ATTITUDE 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare pasta 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 pasta explained. 2.3 Preparation technique and method for pasta ingredients explained. PSYCHOMOTOR DOMAIN 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Pasta ingredients measured according to recipe. 2.3 Pasta ingredients pre-prepared according to recipe. AFFECTIVE DOMAIN 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Pasta ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied. 2.4 Food safety procedure complied. 2.5 Hygiene procedure complied.

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

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			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 Pasta garnished creatively. 4.3 Work safety procedure complied. 4.4 Food safety procedure complied. 4.5 Hygiene procedure complied. 4.6 Correct room temperature complied. 4.7 Conducive work environment complied. 4.8 Proper waste control complied. 4.9 Well-lit and ventilated workspace complied.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

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

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

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

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

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

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

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

15.9 Produce main course dishes.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Culinary		
NOSS TITLE	Culinary Arts Operation		
COMPETENCY UNIT TITLE	Produce main course dishes.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to produce main course dishes based on different types of protein (Poultry, fish and seafood, beef and lamb) and cooking method (dry-heat and moist heat) and meet the quality standard as specified by the foodservice organisation. Upon completion of this competency unit, trainees should be able to: 1. Determine types of main course. 2. *Mise-en-place* for main course. 3. Prepare main course. 4. Present main course.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-3:2022-C01-Monitor kitchen hygiene and safety procedure.		
CU CODE	I561-005-3:2022-C09	NOSS LEVEL	Three (3)

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Ala carte. • Table *dhoté*. • Buffet. 1.2 Type of ingredients for main course dish.		<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 Main course recipe obtained and interpreted according to event/captain/online order. 1.2 Main course ingredients gathered according to the recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Main course ingredients handled carefully. 1.2 Work safety procedure complied. 1.3 Food safety procedure complied. 1.4 Hygiene procedure complied. 1.5 Correct room temperature complied. 1.6 Conducive work environment complied. 1.7 Proper waste control complied. 1.8 Well-lit and ventilated workspace complied.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. *Mise-en-place* for main course.	2.1 Type and function for kitchen utensils, tools and equipment. 2.2 Ingredients measuring technique for main course dish. 2.3 Preparation technique and method for main course dish ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure main course ingredients. 2.3 Pre-prepare main course ingredients.	ATTITUDE 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare main course 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 main course explained. 2.3 Preparation technique and method for main course ingredients explained. PSYCHOMOTOR DOMAIN 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Main course ingredients measured according to recipe. 2.3 Main course ingredients pre-prepared according to recipe. AFFECTIVE DOMAIN 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Main course ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied.

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

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

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

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

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

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

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

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

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

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

15.10 Produce plated dessert.

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

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Determine types of plated dessert.	1.1 Classification of plated desserts: • Local. • International.	1.1 Interpret standard recipe. 1.2 Gather ingredients for plated dessert.	ATTITUDE 1.1 Careful in handling dessert ingredients.	COGNITIVE DOMAIN 1.1 Classification of plated desserts explained. 1.2 Type of ingredients for plated dessert described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	1.2 Type of ingredients for plated dessert.		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 Plated dessert recipe obtained and interpreted according to event/captain/online order. 1.2 Plated dessert ingredients gathered according to the recipe. AFFECTIVE DOMAIN 1.1 Plated 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 plated dessert.	2.1 Type and function of kitchen utensils, tools and equipment. 2.2 Ingredients measuring technique for plated dessert. 2.3 Preparation technique and method for plated dessert ingredients.	2.1 Gather kitchen utensils, tools, and equipment. 2.2 Measure plated dessert ingredients. 2.3 Pre-prepare plated dessert ingredients.	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 plated dessert explained. 2.3 Preparation technique and method for plated dessert ingredients explained. PSYCHOMOTOR DOMAIN 2.1 Kitchen utensils, tools and equipment assembled for dessert according to recipe. 2.2 Plated dessert ingredients measured according to recipe. 2.3 Plated dessert ingredients pre-prepared according to recipe. AFFECTIVE DOMAIN 2.1 Kitchen utensils, tools and equipment handled carefully. 2.2 Plated dessert ingredients measured and pre-prepared accurately. 2.3 Work safety procedure complied.

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

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

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

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

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

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

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

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

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

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