13. Competency Profile Chart (CPC)

SECTION	(I) ACCOMMODATION AND FOOD SERVICE ACTIVITIES		
GROUP	(561) RESTAURANTS AND MOBILE FOOD SERVICE ACTIVITIES		
AREA	CULINARY HOT KITCHEN AND COLD KITCHEN		
NOSS TITLE	CULINARY ARTS WORKMANSHIP		
NOSS LEVEL	FOUR (4)	NOSS CODE	I561-005-4:2025

	↤COMPETENCY UNIT↦	↤WORK ACTIVITIES↦			
CORE	MONITOR DAILY OPERATION (HOT KITCHEN) I561-005-4:2025-C01	ENSURE PERSONNEL HYGIENE, FOOD AND WORK SAFETY I561-005-4:2025-C01-W01	ASSIST HOT SECTION DAILY BRIEFING I561-005-4:2025-C01-W02	ENSURE HOT SECTION RAW MATERIALS *MISE-EN-PLACE* I561-005-4:2025-C01-W03	ASSURE HOT SECTION UTENSILS, TOOLS AND EQUIPMENT *MISE-EN-PLACE* I561-005-4:2025-C01-W04
	MONITOR DAILY OPERATION (COLD KITCHEN) I561-005-4:2025-C02	ENSURE PERSONNEL HYGIENE, FOOD AND WORK SAFETY I561-005-4:2025-C02-W01	ASSIST COLD SECTION DAILY BRIEFING I561-005-4:2025-C02-W02	ENSURE COLD SECTION RAW MATERIALS *MISE-EN-PLACE* I561-005-4:2025-C02-W03	ASSURE COLD SECTION UTENSILS, TOOLS AND EQUIPMENT *MISE-EN-PLACE* I561-005-4:2025-C02-W04

↤COMPETENCY UNIT↦		↤WORK ACTIVITIES↦			
CORE	CORRELATE HOT AND COLD KITCHEN PRODUCTION	CARRY OUT MEAL PERIOD	CO-OPERATE IN PREPARING FOOD ORDERS	FACILITATE FOOD PREPARATION FOR SERVICE	COLLABORATE WORKSTATION CLEANING AND CLOSING
	I561-005-4:2025-C03	I561-005-4:2025-C03-W01	I561-005-4:2025-C03-W02	I561-005-4:2025-C03-W03	I561-005-4:2025-C03-W04
	COMPLY HOT AND COLD KITCHEN DAILY OPERATIONAL SECTION COST	EXECUTE PAR (PERIODIC AUTOMATIC REPLENISHMENT) STOCK LEVELS	PREPARE ORDER KITCHEN GOODS	RECEIVE HOT AND COLD KITCHEN GOODS	ORGANISE HOT AND COLD KITCHEN GOODS FOR STORAGE
	I561-005-4:2025-C04	I561-005-4:2025-C04-W01	I561-005-4:2025-C04-W02	I561-005-4:2025-C04-W03	I561-005-4:2025-C04-W04
	DELEGATE HOT AND COLD KITCHEN OPERATION TASK	RESPONSE TO HOT AND COLD KITCHEN ORDER INSTRUCTION	EXECUTE ASSIGNED HOT AND COLD KITCHEN DUTIES	PROVIDE HOT AND COLD KITCHEN OPERATION TASK SUPPORTS	
	I561-005-4:2025-C05	I561-005-4:2025-C05-W01	I561-005-4:2025-C05-W02	I561-005-4:2025-C05-W03	

↤COMPETENCY UNIT↦		↤WORK ACTIVITIES↦			
CORE	PRODUCE ADVANCED APPETIZERS	DEFINE DIFFERENT TYPES OF ADVANCED APPETIZERS	PREPARE *MISE-EN-PLACE* FOR ADVANCED APPETIZER	PREPARE ADVANCED APPETIZER VARIETIES	CATER/ SERVE ADVANCED APPETIZER VARIETIES
	I561-005-4:2025-C06	I561-005-4:2025-C06-W01	I561-005-4:2025-C06-W02	I561-005-4:2025-C06-W03	I561-005-4:2025-C06-W04
	PRODUCE ADVANCED SOUPS	DEFINE THE TYPE OF ADVANCED SOUPS	PREPARE *MISE-EN-PLACE* ADVANCED SOUP	PREPARE ADVANCED SOUPS VARIETIES	CATER/ SERVE ADVANCED SOUPS VARIETIES
	I561-005-4:2025-C07	I561-005-4:2025-C07-W01	I561-005-4:2025-C07-W02	I561-005-4:2025-C07-W03	I561-005-4:2025-C07-W04
	PRODUCE ADVANCED MAIN DISHES	DEFINE THE TYPE OF ADVANCED MAIN DISHES	PREPARE *MISE-EN-PLACE* ADVANCED MAIN DISHES	PREPARE ADVANCED MAIN DISHES VARIETIES	CATER/ SERVE ADVANCED MAIN DISHES VARIETIES
	I561-005-4:2025-C08	I561-005-4:2025-C08-W01	I561-005-4:2025-C08-W02	I561-005-4:2025-C08-W03	I561-005-4:2025-C08-W04

14. Competency Profile (CP)

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants and Mobile Food Service Activities		
AREA	Culinary Hot Kitchen and Cold Kitchen		
NOSS TITLE	Culinary Arts Workmanship		
NOSS LEVEL	Four (4)	NOSS CODE	I561-005-4:2025

CU TITLE & CU CODE	Monitor daily operation (hot kitchen). I561-005-4:2025-C01
CU DESCRIPTOR	Monitor daily operation (hot kitchen) describes the competency in monitoring the daily operation of hot kitchen to demonstrate various advanced techniques including both moist dan dry heat cooking methods. The person who is competent in this CU should be able to ensure personnel hygiene, food and work safety, assist hot section daily briefing, ensure hot section raw materials *mise-en-place* and assure hot section tools and equipment *mise-en-place.* The outcome of this CU is to monitor the daily operations in the hot kitchen, which includes verification of hygiene and safety, personnel matters, *mise-en-place*, tools, equipment and workstation appropriateness is in accordance with standard recipe, relevant culinary Standard Operating Procedure (SOP) and organisational policy such as local authority food safety regulations/ Good Hygiene Practices (GHP) / Hazard Analysis and Critical Control Point (HACCP).

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Ensure personnel hygiene, food and work safety.	1.1 Assure personnel hygiene. 1.2 Apply work safety. 1.3 Implement food safety.	1.1 Personnel hygiene includes personal grooming such as attire, body odour, hair, nails and personal health status assured according to company and local authority requirements. 1.2 Work safety includes lighting, floor condition, drainage condition, signage, ventilation, gas piping, water piping, kitchen equipment condition, fire safety, emergency procedure/protocol and accidental

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
		reports applied according to local authority requirements, company's policy and procedure manual. 1.3 Food safety includes labelling, temperature control, First In First Out (FIFO), Last In First Out (LIFO), packaging condition and food storage implemented according to local authority food safety regulations / Good Hygiene Practice (GHP) / Hazard Analysis and Critical Control Point (HACCP).
2. Assist hot section daily briefing.	2.1 Check section staff attendance. 2.2 Assess event order and reservation details. 2.3 Obtain staff feedback and suggestion. 2.4 Update operational issues, complains and compliments.	2.1 Section staff attendance includes punctuality and availability checked according to duty roster. 2.2 Event order and reservation details includes event/ reservation details, menu requirements, special dietary requirements and room occupancy assessed according to Bill of Quantity (B.Q.). 2.3 Staff feedback and suggestion includes personnel issues, operation issues, operation suggestion and improvement obtained based on kitchen logbook. 2.4 Operational issues includes guest / management feedback, complaints and compliments updated based on feedback form/ logbook.
3. Ensure hot section raw materials *mise-en-place*.	3.1 Assure *mise-en-place* quality. 3.2 Assure *mise-en-place* quantity. 3.3 Assure appropriate placement of *mise-en-place*.	3.1 *Mise-en-place* quality such as freshness and food safety requirements assured with standard recipe. 3.2 *Mise-en-place* quantity including portion and wastage assured according to standard recipe. 3.3 Appropriate placement of *mise-en-place* includes organized arrangement, cleanliness and appropriate storage assured according to organisational food safety standards.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
4. Assure hot section utensils, tools and equipment *mise-en-place*.	4.1 Check the appropriateness of utensils, tools and equipment. 4.2 Check the quantity of utensils, tools and equipment. 4.3 Check the quality of utensils, tools and equipment.	4.1 Utensils, tools and equipment for *mise-en-place* checked for appropriateness according to standard recipe. 4.2 Utensils, tools and equipment for *mise-en-place* checked for quantity according to standard recipe. 4.3 Utensils, tools and equipment for *mise-en-place* checked for quality according to organisational food safety standard.

CU TITLE & CU CODE	Monitor daily operation (cold kitchen). I561-005-4:2025-C02
CU DESCRIPTOR	Monitor daily operation (cold kitchen) describes the competency in in monitoring the daily operation of hot kitchen to demonstrate various advanced techniques including both moist dan dry heat cooking methods. The person who is competent in this CU should be able to ensure personnel hygiene, food and work safety, assist cold section daily briefing, ensure cold section raw materials *mise-en-place* and assure cold section tools and equipment *mise-en-place*. The outcome of this CU is to ensure the monitoring of daily operations in the cold kitchen, which includes verification of hygiene and safety, personnel matters, *mise-en-place*, tools, equipment and workstation appropriateness is in accordance with standard recipe, relevant culinary Standard Operating Procedure (SOP) and organisational policy such as local authority food safety regulations/ Good Hygiene Practice (GHP) / Hazard Analysis and Critical Control Point (HACCP).

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Ensure personnel hygiene, food and work safety.	1.1 Assure personnel hygiene. 1.2 Apply work safety. 1.3 Implement food safety.	1.1 Personnel hygiene includes personal grooming such as attire, body odour, hair, nails and personal health status assured according to company and local authority requirements. 1.2 Work safety includes lighting, floor condition, drainage condition, signage, ventilation, gas piping, water piping, kitchen equipment condition, fire safety, emergency procedure/protocol and accidental reports applied according to local authority requirements, company's policy and procedure manual. 1.3 Food safety includes labelling, temperature control, First In First Out (FIFO), Last In First Out (LIFO), packaging condition and food storage implemented according to local authority food safety regulations / Good Hygiene Practice (GHP) / Hazard Analysis and Critical Control Point (HACCP).

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
2. Assist cold section daily briefing.	2.1 Check section staff attendance. 2.2 Assess event order and reservation details. 2.3 Obtain staff feedback and suggestion. 2.4 Update operational issues, complains and compliments.	2.1 Section staff attendance includes punctuality and availability checked according to duty roster. 2.2 Event order and reservation details includes event/ reservation details, menu requirements, special dietary requirements and room occupancy assessed according to Bill of Quantity (B.Q.). 2.3 Staff feedback and suggestion includes personnel issues, operation issues, operation suggestion and improvement obtained based on kitchen logbook. 2.4 Operational issues includes guest / management feedback, complaints and compliments updated based on feedback form/ logbook.
3. Ensure cold section raw materials *mise-en-place*.	3.1 Assure *mise-en-place* quality. 3.2 Assure *mise-en-place* quantity. 3.3 Assure appropriate placement of *mise-en-place*.	3.1 *Mise-en-place* quality such as freshness and food safety requirements assured with standard recipe. 3.2 *Mise-en-place* quantity including portion and wastage assured according to standard recipe. 3.3 Appropriate placement of *mise-en-place* includes organized arrangement, cleanliness and appropriate storage assured according to organisational food safety standards.
4. Assure cold section utensils, tools and equipment *mise-en-place*.	4.1 Check the appropriateness of tools and equipment. 4.2 Check the quantity of tools and equipment. 4.3 Check the quality of tools and equipment.	4.1 Tools and equipment for *mise-en-place* checked for appropriateness according to standard recipe. 4.2 Tools and equipment for *mise-en-place* checked for quantity according to standard recipe. 4.3 Tools and equipment for *mise-en-place* checked for quality according to organisational food safety standard.

CU TITLE & CU CODE	Correlate hot and cold kitchen production. I561-005-4:2025-C03
CU DESCRIPTOR	Correlate hot and cold kitchen production describes the competency in ensuring seamless coordination, enhancing efficiency, consistency and quality of daily operations of both hot and cold kitchens through advanced techniques in moist and dry heat cooking methods. The person who is competent in this CU should be able to carry out meal period, co-operate in preparing food orders, facilitate food preparation for service and collaborate workstation cleaning and closing. The outcome of this CU is to correlate hot and hold kitchen production which includes carry out shift tasks, perform cleaning and clearing, prepare food orders and conduct food preparation for service are according to relevance kitchen Standard Operating Procedure, standard recipe, Event Order (EO), outlet ordering, meal period and layout plan and instruction.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Carry out meal period.	1.1 Cater for Event Order (EO), outlet ordering and meal period. 1.2 Comply to EO, outlet ordering and meal period. 1.3 Adhere to daily operation activities instruction.	1.1 Events time, venue and special requirement catered according to EO, outlet ordering and meal period. 1.2 EO, outlet ordering and meal period complied according to kitchen SOP. 1.3 Daily activities instruction from superior includes manpower requirement, menu, market list and equipment and tools adhered according to superior instruction.
2. Co-operate in preparing food orders.	2.1 Utilise kitchen resources. 2.2 Work with team members. 2.3 Setup workstation with team members.	2.1 Kitchen resources includes raw materials, tools and equipment utilised according to EO, outlet ordering and meal period. 2.2 Collaborate with team members performed according to EO, outlet ordering and meal period. 2.3 Proper workstation setup with team members performed according to layout plan and instruction.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
3. Facilitate food preparation for service.	3.1 Ensure food quality. 3.2 Execute advanced food plating and presentation. 3.3 Notify to servers/ holding/ storage dishes (if applicable).	3.1 Food quality (appearance, texture, taste, flavour, seasoning and portion) performed, ensured and monitored according to standard recipe. 3.2 Refine food plating and presentation quality (portion, appearance, food temperature and garnishing) completed according to standard recipe/ instruction. 3.3 Servers/ holding/ storage dishes includes food labelling, time, temperature and storage shelf life informed according to EO, outlet ordering and meal period.
4. Collaborate workstation cleaning and closing.	4.1 Cooperate in clearing workstation. 4.2 Cooperate in cleaning workstation. 4.3 Cooperate in sanitising workstation.	4.1 Workstation (used tools and utensils, pots and pans, food debris and equipment) cleared with team members verified by superior according to organisational cleaning and clearing SOP guideline. 4.2 Workstation (oil and grease, food residues, packaging and spillage) cleaned with team members and verified by superior according to organisational cleaning and clearing SOP guideline. 4.3 Workstation (surface, equipment and tools) sanitized with team members verified by superior according to organisational cleaning and clearing SOP guideline.

CU TITLE & CU CODE	Comply hot and cold kitchen daily operational section cost. I561-005-4:2025-C04
CU DESCRIPTOR	Comply hot and cold kitchen daily operational section cost describes the competency in carrying out the daily operational costs of both hot and cold kitchens, including responsible and accountable receiving and storing practices. The person who is competent in this CU should be able to execute PAR (Periodic Automatic Replenishment) stock levels, order kitchen goods based on daily kitchen usage, receive hot and cold kitchen goods and organize hot and cold kitchen goods for storage. The outcome of this CU is to comply with the daily operational costs of both hot and cold kitchen sections, including the competency to manage these costs effectively. This involves managing PAR stock (Periodic Automatic Replenishment), organizing kitchen goods in storage, ordering based on daily usage and PAR stock, and receiving hot and cold kitchen goods according to company budget allocation, kitchen goods specification, purchased requisition, organisation SOP and food safety standard.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Execute PAR (Periodic Automatic Replenishment) stock levels.	1.1 Assess stock physical condition. 1.2 Check existing stock. 1.3 Record stock inventory.	1.1 Stock physical condition (expiry date, shelf life, freshness, dent, defrost, defect) assessed according to food safety standard. 1.2 Existing stock checked according to PAR stock level set by the department food and beverage cost control policy. 1.3 Stock inventory updated according to PAR stock level set by the department food and beverage cost control policy.
2. Prepare order kitchen goods requirement.	2.1 Identify kitchen goods requirements. 2.2 Request kitchen goods for daily kitchen usage. 2.3 Submit requisition form.	2.1 Kitchen goods requirements identified according to EO, outlet ordering and meal period. 2.2 Requisition form filled up (including quantity and specification) according to EO, outlet ordering and meal period. 2.3 Requisition form submitted for approval according to EO, outlet ordering and meal period.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
3. Receive hot and cold kitchen goods.	3.1 Check item specification. 3.2 Check quality of received goods. 3.3 Check quantity of received goods.	3.1 Item specification includes brand, expiry date and packaging checked according to SOP. 3.2 Quality of received goods includes freshness, shelf life and food safety (dented, defrosted, defected) checked according to purchased requisition. 3.3 Quantity of received goods includes size, weight and volume is checked according to purchased requisition.
4. Organise hot and cold kitchen goods for storage.	4.1 Determine proper storage for kitchen goods. 4.2 Arrange kitchen goods. 4.3 Update kitchen goods records.	4.1 Kitchen goods classified for storage in freezer, chiller or dry store according to organisation SOP. 4.2 Kitchen goods arranged according to food safety standard and organisation SOP (e.g., FIFO/LIFO). 4.3 Quantity of kitchen stocks recorded according to individual kitchen SOP.

CU TITLE & CU CODE	Delegate hot and cold kitchen operation task. I561-005-4:2025-C05
CU DESCRIPTOR	Delegate hot and cold kitchen operation task describes the competency in assigning tasks within the hot and cold kitchen operations to encourage teamwork and job responsibility among team member, ensuring the efficiency of daily kitchen operations. The person who is competent in this CU should be able to response to hot and cold kitchen order instruction, execute assigned hot and cold kitchen duties and provide hot and cold kitchen operation task supports. The outcome of this CU is to foster a collaborative environment, ensuring smooth workflow and effective support for both hot and cold kitchen operations, ultimately contributing to a well-organized and productive kitchen, conforming to EO, outlet ordering and meal period.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Response to hot and cold kitchen order instruction.	1.1 Study EO, outlet ordering and meal period. 1.2 Check kitchen staff workload requirement. 1.3 Liaise with kitchen staff for job responsibilities in a team.	1.1 EO, outlet ordering and meal period are studied for number of pax, type, time and venue of events (outdoor/ indoor) and special requirement according to organisational SOP. 1.2 Kitchen staff daily workload requirement reported to superior according to EO, outlet ordering and meal period. 1.3 Kitchen staff job responsibility reported to superior instruction according to EO, outlet ordering and meal period.
2 Execute assigned hot and cold kitchen duties.	2.1 Brief work task to team members. 2.2 Assign personnel to work station. 2.3 Perform work duty.	2.1 Work task instruction from superior briefed to team members according to EO, outlet ordering and meal period. 2.2 Personnel responsibilities by workstation assigned according to EO, outlet ordering and meal period. 2.3 Work duty performed with team members according to EO, outlet ordering and meal period.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
3 Provide hot and cold kitchen operation task supports.	3.1 Monitor team work performance. 3.2 Monitor kitchen floor operation. 3.3 Co-operate with subordinate and superior.	3.1 Team work performance monitored according to EO, outlet ordering and meal period. 3.2 Kitchen floor operation monitored according to EO, outlet ordering and meal period. 3.3 Workload of subordinate and superior cooperated according to daily personnel availability.

CU TITLE & CU CODE	Produce advanced appetizers. I561-005-4:2025-C06
CU DESCRIPTOR	Produce advanced appetizers describes hot and cold advanced appetizers productions (international such as *terrine*, *galantine*, *hors d'oeuvres*, kebab; local such as *pais*, *pasembur*, *pai tee* and *saté*) using various degree of culinary techniques difficulties, including the application of the 14 basic methods of cooking to create a variety advanced appetizer. The person who is competent in this CU should be able to define different types of advanced appetizers, prepare *mise-en-place* for advanced appetizers, prepare advanced appetizers varieties and cater/ serve advanced appetizers varieties. The outcome of this CU is the ability to use various degrees of culinary technique difficulty to produce a diverse range of advanced appetizers, including the application of the 14 basic methods of cooking to create a variety advanced appetizer, showcasing higher-level technical and culinary standards.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Define different types of advanced appetizers.	1.1 Classify types of advanced appetizers. 1.2 Study recipe and ingredients requirement. 1.3 Study advanced preparation method.	1.1 Types of advanced appetizers including (meat/ seafood/ poultry, western/ eastern and special request) either hot or cold classified according to EO, outlet ordering and meal period. 1.2 Recipe and ingredient requirement studied according to classification of advanced appetizers and standard recipe. 1.3 Advanced preparation method studied according to classification of advanced appetizers and standard recipe.
2 Prepare *mise-en-place* for advanced appetizer.	2.1 Gather kitchen utensils, tools and equipment. 2.2 Gather ingredients for advanced appetizer. 2.3 Measure advanced appetizer ingredients.	2.1 Correct quantity of kitchen utensils, tools and equipment gathered according to standard recipe and comply with food safety standard. 2.2 Correct quantity and quality of ingredients gathered according to standard recipe and comply with food safety standard. 2.3 Weight and volume of advanced appetizer ingredients measured according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	2.4 Pre-prepare advanced appetizer ingredients.	2.4 Advanced appetizer ingredients pre-prepared according to standard recipe.
3 Prepare advanced appetizer varieties.	3.1 Identify advanced preparation method. 3.2 Identify advance preparation technique. 3.3 Check ingredient quantity and quality. 3.4 Carry out advanced appetizer preparation. 3.5 Check advanced appetizer quality.	3.1 Advance preparation method including cooking methods identified according to standard recipe. 3.2 Advance preparation technique including cooking techniques identified according to standard recipe. 3.3 Ingredient quantity and quality checked according to standard recipe, EO, outlet ordering and meal period. 3.4 Advanced appetizer preparation including quantity and timing period executed according to standard recipe, EO, outlet ordering and meal period. 3.5 Advanced appetizer quality includes appearance, taste, flavour and texture checked according to standard recipe.
4 Cater/ serve advanced appetizer varieties.	4.1 Portion advanced appetizer. 4.2 Present advanced appetizer creatively. 4.3 Garnish advanced appetizer creatively. 4.4 Hold/ store hot and cold advanced appetizer. 4.5 Serve advanced appetizer.	4.1 Advanced appetizer portioned (correct size, weight and volume) according to standard recipe, EO, outlet ordering and meal period. 4.2 Advanced appetizer presented creatively (texture, colour, shape and temperature) according to standard recipe, EO, outlet ordering and meal period. 4.3 Advanced appetizer garnished creatively according to standard recipe, EO, outlet ordering and meal period. 4.4 Hot and cold advanced appetizer held/stored according to food safety standard and SOP. 4.5 Hot and cold advanced appetizer served (meal period, appropriate temperature and suitable service ware) according to EO, outlet ordering and meal period.

CU TITLE & CU CODE	Produce advanced soups. I561-005-4:2025-C07
CU DESCRIPTOR	Produce advanced soups describes the hot and cold advanced soup productions such as *Bisque* (sea shell), *Gazpacho* (vegetable), *Cioppino* (seafood), and *Chowder* (cream) using various degrees of culinary techniques and difficulties, including the application of the 14 basic methods of cooking to create a variety advanced soups. The person who is competent in this CU should be able to define different types of advanced soups, prepare *mise-en-place* for advanced soups, prepare advanced soups varieties and cater/ serve advanced soups varieties. The outcome of this CU is the ability to use various degrees of culinary technique difficulty to produce a diverse range of advanced soups, including the application of the 14 basic methods of cooking to create a variety advanced soups, showcasing higher-level technical and culinary standards.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Define the type of advanced soups.	1.1 Classify types of advanced soups. 1.2 Study recipe and ingredients requirement. 1.3 Study advanced preparation method.	1.1 Types of advanced soups including (meat/ seafood/ poultry, western/ eastern and special request) either hot or cold classified according to EO, outlet ordering and meal period. 1.2 Recipe and ingredient requirement studied according to classification of advanced soups and standard recipe. 1.3 Advanced preparation method studied according to classification of advanced soups and standard recipe.
2 Prepare *mise-en-place* advanced soup.	2.1 Gather kitchen utensils, tools and equipment. 2.2 Gather ingredients for advanced soups. 2.3 Measure advanced soups ingredients. 2.4 Pre-prepare advanced soups ingredients.	2.1 Correct quantity of kitchen utensils, tools and equipment gathered according to standard recipe and comply with food safety standard. 2.2 Correct quantity and quality of ingredients gathered according to standard recipe and comply with food safety standard. 2.3 Weight and volume of advanced soups ingredients measured according to standard recipe. 2.4 Advanced soups ingredients pre-prepared according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
3 Prepare advanced soups varieties.	3.1 Identify advanced preparation method. 3.2 Identify advanced preparation technique. 3.3 Check ingredient quantity and quality. 3.4 Carry out advanced soups preparation. 3.5 Check advanced soups quality.	3.1 Advance preparation method including cooking methods identified according to standard recipe. 3.2 Advance preparation technique including cooking techniques identified according to standard recipe. 3.3 Ingredient quantity and quality checked according to standard recipe, EO, outlet ordering and meal period. 3.4 Advanced soups preparation including quantity and timing period executed according to standard recipe, EO, outlet ordering and meal period. 3.5 Advanced soups quality includes appearance, taste, flavour and texture checked according to standard recipe.
4 Cater/ serve advanced soups varieties.	4.1 Portion advanced soups. 4.2 Present advanced soups creatively. 4.3 Garnish advanced soups creatively. 4.4 Hold/ store hot and cold advanced soups. 4.5 Serve advanced soups.	4.1 Advanced soups portioned (correct size, weight and volume) according to standard recipe, EO, outlet ordering and meal period. 4.2 Advanced soups presented creatively (texture, colour, shape and temperature) according to standard recipe, EO, outlet ordering and meal period. 4.3 Advanced soups garnished creatively according to standard recipe, EO, outlet ordering and meal period. 4.4 Hot and cold advanced soups held/stored according to food safety standard and SOP. 4.5 Hot and cold advanced soups served (meal period, appropriate temperature and suitable service ware) according to EO, outlet ordering and meal period.

CU TITLE & CU CODE	Produce advanced main dishes. I561-005-4:2025-C08
CU DESCRIPTOR	Produce advanced main dishes describes hot and cold advanced main dishes productions (international such as salmon *coulibiac*, *tortellini*, *ravioli*, *ballotine*, crusted roasted rack of lamb; local such as fresh noodle, *salai*, *laksa*, *daging dendeng*, *ayam percik*) using various degree of culinary techniques difficulties, including the application of the 14 basic methods of cooking to create a variety advanced main dishes. The person who is competent in this CU should be able to define different types of advanced main dishes, prepare mise-en-place for advanced main dishes, prepare advanced main dishes varieties and cater/ serve advanced main dishes varieties. The outcome of this CU is the ability to use various degrees of culinary technique difficulty to produce a diverse range of advanced main dishes, including the application of the 14 basic methods of cooking to create a variety advanced main dishes, showcasing higher-level technical and culinary standards.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Define the type of advanced main dishes.	1.1 Classify types of advanced main dishes. 1.2 Study recipe and ingredients requirement. 1.3 Study advanced preparation method.	1.1 Types of advanced main dishes including (meat/ seafood/ poultry, western/ eastern and special request) either hot or cold classified according to EO, outlet ordering and meal period. 1.2 Recipe and ingredient requirement studied according to classification of advanced main dishes and standard recipe. 1.3 Advanced preparation method studied according to classification of advanced main dishes and standard recipe.
2 Prepare *mise-en-place* advanced main dishes.	2.1 Gather kitchen utensils, tools and equipment. 2.2 Gather ingredients for advanced main dishes. 2.3 Measure advanced main dishes ingredients.	2.1 Correct quantity of kitchen utensils, tools and equipment gathered according to standard recipe and comply with food safety standard. 2.2 Correct quantity and quality of ingredients gathered according to standard recipe and comply with food safety standard. 2.3 Weight and volume of advanced main dishes ingredients measured according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	2.4 Pre-prepare advanced main dishes ingredients.	2.4 Advanced main dishes ingredients pre-prepared according to standard recipe.
3 Prepare advanced main dishes varieties.	3.1 Identify advanced preparation method. 3.2 Identify advanced preparation technique. 3.3 Check ingredient quantity and quality. 3.4 Carry out advanced main dishes preparation. 3.5 Check advanced main dishes quality.	3.1 Advance preparation method including cooking methods identified according to standard recipe. 3.2 Advance preparation technique including cooking techniques identified according to standard recipe. 3.3 Ingredient quantity and quality checked according to standard recipe, EO, outlet ordering and meal period. 3.4 Advanced main dishes preparation including quantity and timing period executed according to standard recipe, EO, outlet ordering and meal period. 3.5 Advanced main dishes quality includes appearance, taste, flavour and texture checked according to standard recipe.
4 Cater/ serve advanced main dishes varieties.	4.1 Portion advanced main dishes. 4.2 Present advanced main dishes creatively. 4.3 Garnish advanced main dishes creatively. 4.4 Hold/ store hot and cold advanced main dishes. 4.5 Serve advanced main dishes.	4.1 Advanced main dishes portioned (correct size, weight and volume) according to standard recipe, EO, outlet ordering and meal period. 4.2 Advanced main dishes presented creatively (texture, colour, shape and temperature) according to standard recipe, EO, outlet ordering and meal period. 4.3 Advanced main dishes garnished creatively according to standard recipe, EO, outlet ordering and meal period. 4.4 Hot and cold advanced main dishes held/stored according to food safety standard and SOP. 4.5 Hot and cold advanced main dishes served (meal period, appropriate temperature and suitable service ware) according to EO, outlet ordering and meal period.

15. Curriculum of Competency Unit

15.1 Monitor daily operation (hot kitchen).

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants and Mobile Food Service Activities		
AREA	Culinary Hot Kitchen and Cold Kitchen		
NOSS TITLE	Culinary Arts Workmanship		
COMPETENCY UNIT TITLE	Monitor daily operation (hot kitchen).		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to monitor the daily operations in the hot kitchen, which includes verification of hygiene and safety, personnel matters, *mise-en-place*, tools, equipment and workstation appropriateness is in accordance with standard recipe, relevant culinary Standard Operating Procedure (SOP) and organisational policy such as local authority food safety regulations/ Good Hygiene Practices (GHP) / Hazard Analysis and Critical Control Point (HACCP). Upon completion of this competency unit, trainees should be able to: 1. Ensure personnel hygiene, food and work safety. 2. Assist hot section daily briefing. 3. Ensure hot section raw materials *mise-en-place*. 4. Assure hot section utensils, tools and equipment *mise-en-place*.		
TRAINING PREREQUISITE (SPECIFIC)	Not Available.		
CU CODE	I561-005-4:2025-C01	NOSS LEVEL	Four (4)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Ensure personnel hygiene, food and work safety.	1.1 Introduction of staff personnel hygiene. management 1.2 Basic grooming and cleanliness: • Personal health and wellness (e.g., managing and reporting illness) • Personal cleanliness (e.g., bathing, hand washing, oral hygiene, hair care, skin care, nail care, shaving etc) • Personal grooming (e.g., haircut, shaving, trimming, attire etc) • Hand hygiene (7 steps hand	1.1 Assure personnel hygiene. 1.2 Apply work safety. 1.3 Implement food safety.	<u>ATTITUDE</u> 1.1 Comply with work safety, health, and environment requirements. 1.2 Accountable for checking work safety, health, and environment requirements. <u>SAFETY</u> 1.1 Responsible with work safety procedure. 1.2 Responsible with food safety procedure. 1.3 Responsible with hygiene procedure. <u>ENVIRONMENT</u> 1.1 Work place personal hygiene (e.g., designated hand washing, health monitoring).	<u>COGNITIVE DOMAIN</u> 1.1 Introduction of staff personnel hygiene. management described. 1.2 Basic personal health, wellness, cleanliness, grooming and hand hygiene presented. 1.3 Safety protocol to prevent injuries explained. 1.4 Guideline and practice to prevent foodborne illnesses described. 1.5 Introduction to Hazard Analysis Critical Control Point (HACCP) described. 1.6 Food safety law and regulations by local authorities described. 1.7 Introduction to supply chain management (traceability of resources, food safety) described. 1.8 Introduction to Good Hygiene Practices (GHP) described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	washing by MOH). 1.3 Safety protocol to prevent injuries: • Kitchen layout. • Equipment safety. • Equipment and utensil. • First aid. • Fire safety. • Chemical safety (receiving, labelling, storage, handling, usage). • Cross contamination. • Emergency procedure (Person in Charge (PIC), evacuation plan). • Kitchen safety. • Reporting kitchen hazard.		1.2 Work place safety (e.g., signage, fire extinguisher, grease trap, temperature, Personal Protection Equipment (PPE) ventilation, comply to work safety Department of Occupational Safety and Health (DOSH) policies, drainage system).	<u>PSYCHOMOTOR DOMAIN</u> 1.1 Personnel hygiene includes personal grooming such as attire, body odour, hair, nails and personal health status assured according to company and local authority requirements. 1.2 Work safety includes lighting, floor condition, drainage condition, signage, ventilation, gas piping, water piping, kitchen equipment condition, fire safety, emergency procedure/protocol and accidental reports applied according to local authority requirements, company's policy and procedure manual. 1.3 Food safety includes labelling, temperature control, First In First Out (FIFO), Last In First Out (LIFO), packaging condition and food storage implemented according to local authority food safety regulations / Good Hygiene Practice (GHP) / Hazard

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	1.4 Guideline and practice to prevent foodborne illnesses: • Temperature control. • Cleaning and sanitation. • Regulatory compliance. 1.5 Introduction to Hazard Analysis Critical Control Point (HACCP). 1.6 Food safety law and regulations by local authorities. 1.7 Introduction to supply chain management (traceability of resources, food safety). 1.8 Introduction to Good Hygiene Practices (GHP).			Analysis and Critical Control Point (HACCP). <u>AFFECTIVE DOMAIN</u> 1.1 Work safety, health, and environment requirements compliance demonstrated. 1.2 Accountable for checking work safety, health, and environment requirements demonstrated. 1.3 Responsible with work safety procedure demonstrated. 1.4 Responsible with food safety procedure demonstrated. 1.5 Responsible with hygiene procedure demonstrated. 1.6 Work place personal hygiene adhered. 1.7 Work place safety adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. Assist hot section daily briefing.	2.1 Staff schedule and duty roster (Attendance checking system). 2.2 Event order and event details: • Event planning database/ filing. • Coordination of workflow/logistics. 2.3 Staff/guest feedback management (Identifying issues, complaint and complement).	2.1 Check section staff attendance. 2.2 Assess event order and reservation details. 2.3 Obtain staff feedback and suggestion. 2.4 Update operational issues, complains and compliments.	ATTITUDE 2.1 Proactively involve in daily briefing. 2.2 Work well with team member. 2.3 Adapt to change. SAFETY 2.1 Comply with food safety procedure. 2.2 Anticipating preventive measure (potential food safety issues). 2.3 Maintain high standard of food safety (handling procedure, storage and documentation). ENVIRONMENT 2.1 Work place personal hygiene (e.g., designated hand washing, health monitoring). 2.2 Work place safety (e.g., signage, fire	COGNITIVE DOMAIN 2.1 Attendance checking system in staff schedule and duty roster explained. 2.2 Event order and event details described. 2.3 Identifying issues, complaint and complement for staff/guest feedback management presented. PSYCHOMOTOR DOMAIN 2.1 Section staff attendance includes punctuality and availability checked according to duty roster. 2.2 Event order and reservation details includes event/ reservation details, menu requirements, special dietary requirements and room occupancy assessed according to Bill of Quantity (B.Q.). 2.3 Staff feedback and suggestion includes personnel issues, operation issues, operation suggestion and improvement obtained based on kitchen logbook.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			extinguisher, drainage system and grease trap, temperature, PPE ventilation, comply to work safety DOSH policies). 2.3 Food safety (handling procedure, storage and documentation).	2.4 Operational issues include guest / management feedback, complaints and compliments updated based on feedback form/ logbook. <u>AFFECTIVE DOMAIN</u> 2.1 Involve in daily briefing proactively demonstrated. 2.2 Work well with team member demonstrated. 2.3 Adapt to change demonstrated. 2.4 Food safety procedure adhered. 2.5 Anticipating preventive measure demonstrated. 2.6 Maintain high standard of food safety demonstrated. 2.7 Work place personal hygiene adhered. 2.8 Work place safety adhered. 2.9 Food safety adhered.
3. Ensure hot section raw materials *mise-en-place*.	3.1 *Mise-en-place* quality: • Standard Recipe. • Preparation technique • Preliminary cooking and	3.1 Assure *mise-en-place* quality. 3.2 Assure *mise-en-place* quantity. 3.3 Assure appropriate placement of *mise-en-place*.	<u>ATTITUDE</u> 3.1 Attentive to ingredient quality. 3.2 Precise in handling *mise-en-place* quantity. 3.3 Exhibit correct pre-preparation	<u>COGNITIVE DOMAIN</u> 3.1 *Mise-en-place* quality explained. 3.2 *Mise-en-place* quantity described. 3.3 Appropriate *mise-en-place* explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	flavouring (e.g., blanching, marinating) • Timing and sequencing (checklist) • Ingredient. 3.2 *Mise-en-place* quantity: • Portion control (portion size). • Menu planning (volume of order). • Inventory management (proper labelling and storage). 3.3 Appropriate *Mise-en-place*: • Work station organisation (correct food safety tools and equipment). • Labelling and storage (date,		techniques and preliminary cooking. SAFETY 3.1 Comply with food safety procedure. 3.2 Demonstrate responsible food safety practices. 3.3 Anticipating preventive measure (potential food safety issues). 3.4 Maintain high standard of food safety (handling procedure, storage and documentation). ENVIRONMENT 3.1 Work place personal hygiene (e.g., designated hand washing, health monitoring). 3.2 Work place safety (e.g., signage, fire	PSYCHOMOTOR DOMAIN 3.1 *Mise-en-place* quality such as freshness and food safety requirements assured with standard recipe. 3.2 *Mise-en-place* quantity including portion and wastage assured according to standard recipe. 3.3 Appropriate placement of *mise-en-place* includes organized arrangement, cleanliness and appropriate storage assured according to organisational food safety standards. AFFECTIVE DOMAIN 3.1 Attentive to ingredient quality demonstrated. 3.2 Precise in handling mise-en-place quantity demonstrated. 3.3 Exhibit correct pre-preparation techniques and preliminary cooking demonstrated. 3.4 Food safety procedure adhered. 3.5 Responsible food safety practices demonstrated.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	content, freshness). • Safety and hygiene (correct temperature, prevent cross contamination, proper PPE, ingredient handling).		extinguisher, drainage system and grease trap, address properly wet floor and hot surface, sharp tools temperature, PPE, ventilation, comply to work safety DOSH policies).	3.6 Anticipating preventive measure adhered. 3.7 Maintain high standard of food safety adhered. 3.8 Work place personal hygiene adhered. 3.9 Work place safety adhered.
4. Assure hot section utensils, tools and equipment *mise-en-place*.	4.1 Utensils, tools and equipment: • Types of utensils, tools and equipment. • Utensils, tools and equipment function. • Selection of appropriate tools and equipment. • Utensils, tools and equipment handling.	4.1 Check the appropriateness of utensils, tools and equipment. 4.2 Check the quantity of utensils, tools and equipment. 4.3 Check the quality of utensils, tools and equipment.	ATTITUDE 4.1 Attentive to utensils, tools and equipment function and quality. 4.2 Precise in handling utensils, tools and equipment. SAFETY 4.1 Comply with food safety procedure. 4.2 Comply with workplace safety procedure.	COGNITIVE DOMAIN 4.1 Types, function, selection, handling and storage of utensils, tools and equipment explained. PSYCHOMOTOR DOMAIN 4.1 Utensils, tools and equipment for *mise-en-place* checked for appropriateness according to standard recipe. 4.2 Utensils, tools and equipment for *mise-en-place* checked for quantity according to standard recipe. 4.3 Utensils, tools and equipment for *mise-en-place* checked for

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Utensils, tools and equipment storage.		4.3 Comply to Good Hygiene Practices (GHP). ENVIRONMENT 4.1 Work place personal hygiene (e.g., designated hand washing, health monitoring). 4.2 Work place safety (e.g., signage, fire extinguisher, drainage system and grease trap, address properly wet floor and hot surface, sharp tools temperature, PPE, ventilation, comply to work safety DOSH policies).	quality according to organisational food safety standard. AFFECTIVE DOMAIN 4.1 Attentive to utensils, tools and equipment function and quality. 4.2 Precise in handling utensils, tools and equipment. 4.3 Comply with food safety procedure. 4.4 Comply with workplace safety procedure. 4.5 Comply to Good Hygiene Practices (GHP). 4.6 Work place personal hygiene adhered. 4.7 Work place safety adhered.

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	Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
2	Foskett, D., Ceserani, V., & Campbell, J. 2009. Foundation practical cookery (Illustrated ed.). Hodder Education Group. ISBN-9780340983997.
3	Foskett, D., Rippington, N., Thorpe, S., & Paskins, 2017. Practical Cookery for the Level 2 Technical Certificate in Professional Cookery. ISBN- 9781510401846.
4	Foskett, D., Rippington, N., Thorpe, S., & Paskins, 2019. Practical Cookery 14th Edition. Hodder Education. ISBN- 9781510461710.
5	Foskett, D., Rippington, N., Thorpe, S., & Paskins, P. 2017. Practical Cookery for the Level 3 Advanced Technical Diploma in Professional Cookery. Hodder Education. ISBN- 9781510401853.
6	Larousse, L. 2022. Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated. Clarkson Potter.
7	The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
8	Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.2 Monitor daily operation (cold kitchen).

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants and Mobile Food Service Activities		
AREA	Culinary Hot Kitchen and Cold Kitchen		
NOSS TITLE	Culinary Arts Workmanship		
COMPETENCY UNIT TITLE	Monitor daily operation (cold kitchen).		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to ensure the monitoring of daily operations in the cold kitchen, which includes verification of hygiene and safety, personnel matters, *mise-en-place*, tools, equipment and workstation appropriateness is in accordance with standard recipe, relevant culinary Standard Operating Procedure (SOP) and organisational policy such as local authority food safety regulations/ Good Hygiene Practice (GHP) / Hazard Analysis and Critical Control Point (HACCP). Upon completion of this competency unit, trainees should be able to: 1. Ensure personnel hygiene, food and work safety. 2. Assist cold section daily briefing. 3. Ensure cold section raw materials *mise-en-place*. 4. Assure cold section utensils, tools and equipment *mise-en-place*.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-4:2025-C01 Monitor daily operation (hot kitchen).		
CU CODE	I561-005-4:2025-C02	NOSS LEVEL	Four (4)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Ensure personnel hygiene, food and	1.1 Introduction of staff personnel hygiene.	1.1 Assure personnel-hot kitchen hygiene. 1.2 Apply work safety.	ATTITUDE 1.1 Comply with work safety, health, and	COGNITIVE DOMAIN 1.1 Introduction of staff personnel hygiene described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
work safety.	1.2 Basic grooming and cleanliness: • Personal health and wellness (e.g., managing and reporting illness) • Personal cleanliness (e.g., bathing, hand washing, oral hygiene, hair care, skin care, nail care, shaving etc) • Personal grooming (e.g., haircut, shaving, trimming, attire etc) • Hand hygiene (7 steps hand washing by MOH). 1.3 Safety protocol to prevent injuries:	1.3 Implement food safety.	environment requirements. 1.2 Accountable for checking work safety, health, and environment requirements. <u>SAFETY</u> 1.1 Responsible with work safety procedure. 1.2 Responsible with food safety procedure. 1.3 Responsible with hygiene procedure. <u>ENVIRONMENT</u> 1.1 Work place personal hygiene (e.g., designated hand washing, health monitoring). 1.2 Work place safety (e.g., signage, fire extinguisher, grease trap, temperature, PPE ventilation, comply to work safety DOSH	1.2 Basic grooming and cleanliness described. 1.3 Safety protocol to prevent injuries described. 1.4 Guideline and practice to prevent foodborne illnesses described. 1.5 Introduction to Hazard Analysis Critical Control Point (HACCP) described. 1.6 Food safety law and regulations by local authorities described. 1.7 Introduction to supply chain management (traceability of resources, food safety) described. 1.8 Introduction to Good Hygiene Practices (GHP) described. <u>PSYCHOMOTOR DOMAIN</u> 1.1 Personnel hygiene includes personal grooming such as attire, body odour, hair, nails and personal health status assured according to company and local authority requirements.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Personal hygiene • Kitchen layout. • Equipment safety. • Equipment and utensil. • First aid. • Fire safety. • Chemical safety (receiving, labelling, storage, handling, usage). • Cross contamination. • Emergency procedure (Person in Charge (PIC), evacuation plan). • Kitchen safety. • Reporting kitchen hazard. 1.4 Guideline and practice to prevent		policies, drainage system).	1.2 Work safety includes lighting, floor condition, drainage condition, signage, ventilation, gas piping, water piping, kitchen equipment condition, fire safety, emergency procedure/protocol and accidental reports applied according to local authority requirements, company's policy and procedure manual. 1.3 Food safety includes labelling, temperature control, First In First Out (FIFO), Last In First Out (LIFO), packaging condition and food storage implemented according to local authority food safety regulations / Good Hygiene Practice (GHP) / Hazard Analysis and Critical Control Point (HACCP). <u>AFFECTIVE DOMAIN</u> 1.1 Work safety, health, and environment requirements adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	foodborne illnesses: • Temperature control. • Cleaning and sanitation. • Regulatory compliance. 1.5 Introduction to Hazard Analysis Critical Control Point (HACCP). 1.6 Food safety law and regulations by local authorities. 1.7 Introduction to supply chain management (traceability of resources, food safety). 1.8 Introduction to Good Hygiene Practices (GHP).			1.2 Accountable for checking work safety, health, and environment requirements demonstrated. 1.3 Responsible with work safety procedure demonstrated. 1.4 Responsible with food safety procedure demonstrated. 1.5 Responsible with hygiene procedure demonstrated. 1.6 Work place personal hygiene adhered. 1.7 Work place safety adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. Assist cold section daily briefing.	2.1 Staff schedule and duty roster (Attendance checking system). 2.2 Event order and event details: • Event planning database/ filing. • Coordination of workflow/logistics. 2.3 Staff/guest feedback management (Identifying issues, complaint and complement).	2.1 Check section staff attendance. 2.2 Assess event order and reservation details. 2.3 Obtain staff feedback and suggestion. 2.4 Update operational issues, complains and compliments.	ATTITUDE 2.1 Proactively involve in daily briefing. 2.2 Work well with team member. 2.3 Adapt to change. SAFETY 2.1 Comply with food safety procedure. 2.2 Anticipating preventive measure (potential food safety issues). 2.3 Maintain high standard of food safety (without cutting corners). ENVIRONMENT 2.1 Work place personal hygiene (eg. designated hand washing, health monitoring). 2.2 Work place safety (eg. signage, fire extinguisher, drainage system and grease	COGNITIVE DOMAIN 2.1 Staff schedule and duty roster described. 2.2 Event order and event details described. 2.3 Staff/guest feedback management described. PSYCHOMOTOR DOMAIN 2.1 Section staff attendance includes punctuality and availability checked according to duty roster. 2.2 Event order and reservation details includes event/ reservation details, menu requirements, special dietary requirements and room occupancy assessed according to Bill of Quantity (B.Q.). 2.3 Staff feedback and suggestion includes personnel issues, operation issues, operation suggestion and improvement obtained based on kitchen logbook. 2.4 Operational issues includes guest / management feedback, complaints and compliments is

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			trap, temperature, PPE ventilation, comply to work safety DOSH policies). 2.3 Food safety (handling procedure, storage and documentation).	updated based on feedback form/ logbook. <u>AFFECTIVE DOMAIN</u> 2.1 Proactively involve in daily briefing demonstrated. 2.2 Work well with team member demonstrated. 2.3 Adapt to change demonstrated. 2.4 Food safety procedure adhered. 2.5 Anticipating preventive measure demonstrated. 2.6 Maintain high standard of food safety demonstrated. 2.7 Work place personal hygiene adhered. 2.8 Work place safety adhered. 2.9 Food safety adhered.
3. Ensure cold section raw materials *mise-en-place*.	3.1 *Mise-en-place* quality: • Standard Recipe. • Preparation technique • Preliminary cooking and flavouring (e.g.,	3.1 Assure *mise-en-place* quality. 3.2 Assure *mise-en-place* quantity. 3.3 Assure appropriate placement of *mise-en-place.*	<u>ATTITUDE</u> 3.1 Attentive to ingredient quality. 3.2 Precise in handling *mise-en-place* quantity. 3.3 Exhibit correct pre-preparation techniques and preliminary cooking.	<u>COGNITIVE DOMAIN</u> 3.1 *Mise-en-place* quality described. 3.2 *Mise-en-place* quantity described. 3.3 Appropriate *mise-en-place* described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	blanching, marinating) • Timing and sequencing (checklist) • Ingredient. 3.2 *Mise-en-place* quantity: • Portion control (portion size). • Menu planning (volume of order). • Inventory management (proper labelling and storage). 3.3 Appropriate *mise-en-place*: • Work station organisation (correct food safety tools and equipment). • Labelling and storage (date,		SAFETY 3.1 Comply with food safety procedure. 3.2 Demonstrate responsible food safety practices. 3.3 Anticipating preventive measure (potential food safety issues). 3.4 Maintain high standard of food safety (handling procedure, storage and documentation). ENVIRONMENT 3.1 Work place personal hygiene (e.g., designated hand washing, health monitoring). 3.2 Work place safety (e.g., signage, fire extinguisher, drainage system and grease trap, address properly wet floor and hot surface, sharp tools	PSYCHOMOTOR DOMAIN 3.1 *Mise-en-place* quality such as freshness and food safety requirements assured with standard recipe. 3.2 *Mise-en-place* quantity including portion and wastage assured according to standard recipe. 3.3 Appropriate placement of *mise-en-place* includes organized arrangement, cleanliness and appropriate storage assured according to organisational food safety standards. AFFECTIVE DOMAIN 3.1 Attentive to ingredient quality demonstrated. 3.2 Precise in handling *mise-en-place* quantity demonstrated. 3.3 Exhibit correct pre-preparation techniques and preliminary cooking demonstrated. 3.4 Food safety procedure adhered. 3.5 Responsible food safety practices demonstrated.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	content, freshness). • Safety and hygiene (correct temperature, prevent cross contamination, proper PPE, ingredient handling).		temperature, PPE, ventilation, comply to work safety DOSH policies).	3.6 Anticipating preventive measure demonstrated. 3.7 Maintain high standard of food safety demonstrated. 3.8 Work place personal hygiene adhered. 3.9 Work place safety adhered.
4. Assure cold section utensils, tools and equipment *mise-en-place*.	4.1 Utensils, tools and equipment: • Types of utensils, tools and equipment. • Utensils, tools and equipment function • Selection of appropriate tools and equipment. • Utensils, tools and equipment handling.	4.1 Check the appropriateness of tools and equipment. 4.2 Check the quantity of tools and equipment. 4.3 Check the quality of tools and equipment.	ATTITUDE 4.1 Attentive to utensils, tools and equipment function and quality. 4.2 Precise in handling utensils, tools and equipment. SAFETY 4.1 Comply with food safety procedure. 4.2 Comply with workplace safety procedure. 4.3 Comply to Good Hygiene Practices (GHP).	COGNITIVE DOMAIN 4.1 Types, function, selection, handling and storage of utensils, tools and equipment described. PSYCHOMOTOR DOMAIN 4.1 Tools and equipment for *mise-en-place* checked for appropriateness according to standard recipe. 4.2 Tools and equipment for *mise-en-place* checked for quantity according to standard recipe. 4.3 Tools and equipment for *mise-en-place* checked for quality

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Utensils, tools and equipment storage.		ENVIRONMENT 4.1 Work place personal hygiene (e.g., designated hand washing, health monitoring). 4.2 Work place safety (e.g., signage, fire extinguisher, drainage system and grease trap, address properly wet floor and hot surface, sharp tools temperature, PPE, ventilation, comply to work safety DOSH policies).	according to organisational food safety standard. AFFECTIVE DOMAIN 4.1 Attentive to utensils, tools and equipment function and quality demonstrated. 4.2 Precise in handling utensils, tools and equipment demonstrated. 4.3 Food safety procedure adhered. 4.4 Workplace safety procedure adhered. 4.5 Good Hygiene Practices (GHP) adhered. 4.6 Work place personal hygiene adhered. 4.7 Work place safety adhered.

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	Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
2	Foskett, D., Ceserani, V., & Campbell, J. 2009. Foundation practical cookery (Illustrated ed.). Hodder Education Group. ISBN-9780340983997.
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4	Foskett, D., Rippington, N., Thorpe, S., & Paskins, 2019. Practical Cookery 14th Edition. Hodder Education. ISBN- 9781510461710.
5	Foskett, D., Rippington, N., Thorpe, S., & Paskins, P. 2017. Practical Cookery for the Level 3 Advanced Technical Diploma in Professional Cookery. Hodder Education. ISBN- 9781510401853.
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7	The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
8	Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.3 Correlate hot and cold kitchen production.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants and Mobile Food Service Activities		
AREA	Culinary Hot Kitchen and Cold Kitchen		
NOSS TITLE	Culinary Arts Workmanship		
COMPETENCY UNIT TITLE	Correlate hot and cold kitchen production.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to correlate hot and hold kitchen production which includes carry out shift tasks, perform cleaning and clearing, prepare food orders and conduct food preparation for service are according to relevance kitchen Standard Operating Procedure, standard recipe, Event Order (EO), outlet ordering, meal period and layout plan and instruction. Upon completion of this competency unit, trainees should be able to: 1. Carry out meal period. 2. Co-operate in preparing food orders. 3. Facilitate food preparation for service. 4. Collaborate workstation cleaning and closing.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-4:2025-C02 Monitor daily operation (cold kitchen).		
CU CODE	I561-005-4:2025-C03	NOSS LEVEL	Four (4)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Carry out meal periods.	1.1 Restaurant operations: • Types of menu (e.g., Ala carte,	1.1 Cater for event order (EO), outlet ordering and meal period.	<u>ATTITUDE</u> 1.1 Comply to detail meal period. 1.2 Follow ordering process meal period.	<u>COGNITIVE DOMAIN</u> 1.1 Restaurant operations described. 1.2 Type of meals described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	table dhote, buffet, dome service). • Kinds of cuisine. • Types of service. 1.2 Type of meals: • Breakfast. • Coffee break. • Lunch. • Dinner. • Supper. 1.3 Fundamental of food safety and hygiene meal period. 1.4 Meal period menu interpretation as following: • Date. • Time. • Venue. • No of Pax.	1.2 Comply to EO, outlet ordering and meal period. 1.3 Adhere to daily operation activities instruction.	1.3 Adhere to production quality assurance standard. <u>SAFETY</u> 1.1 Comply to good hygiene practise. <u>ENVIRONMENT</u> 1.1 Encourage on implementation waste, sustainability practise.	1.3 Fundamental of food safety and hygiene meal period described. 1.4 Meal period menu interpretation explained. 1.5 Daily operations meal period ordering process explained. <u>PSYCHOMOTOR DOMAIN</u> 1.1 Events time, venue and special requirement catered according to EO, outlet ordering and meal period. 1.2 EO, outlet ordering and meal period complied according to kitchen SOP. 1.3 Daily activities instruction from superior includes manpower requirement, menu, market list and equipment and tools adhered according to superior instruction. <u>AFFECTIVE DOMAIN</u> 1.1 Detail meal period adhered. 1.2 Follow ordering process meal period demonstrated. 1.3 Production quality assurance standard adhered. 1.4 Good hygiene practise adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Type of meal. • Special request. 1.5 Daily operations meal period ordering process: • Ala carte. • BEO. • Outlet order.			1.5 Encourage on implementation waste, sustainability practise demonstrated.
2. Co-operate in preparing food orders.	2.1 Section menu segregation. 2.2 Section task delegation. 2.3 Workstation setup procedure.	2.1 Utilise kitchen resources. 2.2 Work with team members. 2.3 Setup workstation with team members.	ATTITUDE 2.1 Adhere to production quality assurance standard. 2.2 Delegate work task according to availability of resources. 2.3 Comply to work kitchen station standard.	COGNITIVE DOMAIN 2.1 Section menu segregation explained. 2.2 Section task delegation explained. 2.3 Workstation setup procedure explained. PSYCHOMOTOR DOMAIN 2.1 Kitchen resources includes raw materials, tools and equipment utilised according to EO, outlet ordering and meal period.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			SAFETY 2.1 Comply to good hygiene practise. ENVIRONMENT 2.1 Encourage on implementation waste, sustainability practise.	2.2 Collaborate with team members performed according to EO, outlet ordering and meal period. 2.3 Proper workstation setup with team members performed according to layout plan and instruction. AFFECTIVE DOMAIN 2.1 Production quality assurance standard adhered. 2.2 Delegate work task according to availability of resources demonstrated. 2.3 Work kitchen station standard adhered. 2.4 Good hygiene practise adhered. 2.5 Encourage on implementation waste, sustainability practise demonstrated.
3. Facilitate food preparation for service.	3.1 Food production quality assurance: • Food hygiene.	3.1 Ensure food quality. 3.2 Execute advanced food plating and presentation. 3.3 Notify to servers/ holding/ storage dishes (if applicable).	ATTITUDE 3.1 Comply to food preparation quality assurance standard. 3.2 Adhere to SDGs waste and residue standard practice.	COGNITIVE DOMAIN 3.1 Food production quality assurance described. 3.2 Food production presentation assurance described. 3.3 Handling of reservation order described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Food safety. • Portion control. • Relevant Sustainability Development Goal (SDGs). • Waste and residue. 3.2 Food production presentation assurance. 3.3 Handling of reservation order: • Service goods. • Storage (hot or cold).		SAFETY 3.1 Comply to good hygiene practise. 3.2 Meet food safety regulation. ENVIRONMENT 3.1 Encourage on implementation waste, sustainability practise.	PSYCHOMOTOR DOMAIN 3.1 Food quality (appearance, texture, taste, flavour, seasoning and portion) performed, ensured and monitored according to standard recipe. 3.2 Refine food plating and presentation quality (portion, appearance, food temperature and garnishing) completed according to standard recipe/ instruction. 3.3 Servers/ holding/ storage dishes includes food labelling, time, temperature and storage shelf life informed according to EO, outlet ordering and meal period. AFFECTIVE DOMAIN 3.1 Food preparation quality assurance standard adhered. 3.2 SDGs waste and residue standard practice adhered. 3.3 Good hygiene practise adhered. 3.4 Food safety regulation adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.5 Encourage on implementation waste, sustainability practise demonstrated.
4. Collaborate workstation cleaning and closing.	4.1 Clearing workstation procedure. 4.2 Cleaning and sanitising workstation procedure.	4.1 Cooperate in clearing workstation. 4.2 Cooperate in cleaning workstation. 4.3 Cooperate in sanitising workstation.	ATTITUDE 4.1 Comply to practise good cleanliness and friendly environmental 4.2 Emphasize team work. SAFETY 4.1 Meet environment health and safety procedure. 4.2 Comply to ergonomic principle. ENVIRONMENT 4.1 Conducive workstation (Noise, Temperature, flooring). 4.2 SDGs and waste awareness.	COGNITIVE DOMAIN 4.1 Clearing workstation procedure explained. 4.2 Cleaning and sanitising workstation procedure explained. PSYCHOMOTOR DOMAIN 4.1 Workstation (used tools and utensils, pots and pans, food debris and equipment) cleared with team members verified by superior according to organisational cleaning and clearing SOP guideline. 4.2 Workstation (oil and grease, food residues, packaging and spillage) cleaned with team members verified by superior according to organisational cleaning and clearing SOP guideline. 4.3 Workstation (surface, equipment and tools) sanitized with team members verified by

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				superior according to organisational cleaning and clearing SOP guideline. <u>AFFECTIVE DOMAIN</u> 4.1 Practise good cleanliness and friendly environmental adhered. 4.2 Emphasize team work demonstrated. 4.3 Environment health and safety procedure adhered. 4.4 Ergonomic principle adhered. 4.5 Conducive workstation adhered. 4.6 SDGs and waste awareness adhered.

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	Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
2	Foskett, D., Ceserani, V., & Campbell, J. 2009. Foundation practical cookery (Illustrated ed.). Hodder Education Group. ISBN-9780340983997.
3	Foskett, D., Rippington, N., Thorpe, S., & Paskins, 2017. Practical Cookery for the Level 2 Technical Certificate in Professional Cookery. ISBN- 9781510401846.
4	Foskett, D., Rippington, N., Thorpe, S., & Paskins, 2019. Practical Cookery 14th Edition. Hodder Education. ISBN- 9781510461710.
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6	Larousse, L. 2022. Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated. Clarkson Potter.
7	The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
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15.4 Comply hot and cold kitchen daily operational section cost.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants and Mobile Food Service Activities		
AREA	Culinary Hot Kitchen and Cold Kitchen		
NOSS TITLE	Culinary Arts Workmanship		
COMPETENCY UNIT TITLE	Comply hot and cold kitchen daily operational section cost.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to comply with the daily operational costs of both hot and cold kitchen sections, including the competency to manage these costs effectively. This involves managing PAR stock (Periodic Automatic Replenishment), organizing kitchen goods in storage, ordering based on daily usage and PAR stock, and receiving hot and cold kitchen goods according to company budget allocation, kitchen goods specification, purchased requisition, organisation SOP and food safety standard. Upon completion of this competency unit, trainees should be able to: 1. Execute PAR (Periodic Automatic Replenishment) stock levels. 2. Prepare order kitchen goods. 3. Receive hot and cold kitchen goods. 4. Organise hot and cold kitchen goods for storage.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-4:2025-C03 Correlate hot and cold kitchen production.		
CU CODE	I561-005-4:2025-C04	NOSS LEVEL	Four (4)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Execute PAR (Periodic Automatic	1.1 Physical stock checking:	1.1 Assess stock physical condition. 1.2 Check existing stock.	ATTITUDE 1.1 Proactive in assessing stock physical condition.	COGNITIVE DOMAIN 1.1 Physical stock checking presented.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
Replenishment) stock levels.	• Visual and physical inspection. • Proper placement, temperature, arrangement. • Shelf life. 1.2 Existing stock checking procedure: • Stock rotation (FIFO/LIFO). • Appropriate threshold level. 1.3 Digital inventory: • Integrated inventory system technology. • Industrial Internet of Things (IoT) for inventory management (e.g., Radio	1.3 Record stock inventory.	1.2 Attention to details in giving information. 1.3 Reconciliation in recording stock inventory. <u>SAFETY</u> 1.1 Comply with work safety procedure on the execution of PAR stock levels. 1.2 Comply with food safety procedure on the execution of PAR stock levels. 1.3 Comply with hygiene procedure on the execution of PAR stock levels. <u>ENVIRONMENT</u> 1.1 Encourage utilisation of tools and technology (e.g., RFID, NFC, inventory system, QR code scanner). 1.2 Manage stock shelf life according to food	1.2 Existing stock checking procedure presented. 1.3 Digital inventory explained. <u>PSYCHOMOTOR DOMAIN</u> 1.1 Stock physical condition (expiry date, shelf life, freshness, dent, defrost, defect) assessed according to food safety standard. 1.2 Existing stock checked according to PAR stock level set by the department food and beverage cost control policy. 1.3 Stock inventory updated according to PAR stock level set by the department food and beverage cost control policy. <u>AFFECTIVE DOMAIN</u> 1.1 Proactive in assessing stock physical condition demonstrated. 1.2 Attention to details in giving information demonstrated. 1.3 Reconciliation in recording stock inventory demonstrated.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	Frequency Identification (RFID), Near-Field Communication (NFC), inventory system, Quick-Response (QR code scanner). • Cloud based procurement solutions.		related SDGs (Goals 9 and 12).	1.4 Work safety procedure on the execution of PAR stock levels adhered. 1.5 Food safety procedure on the execution of PAR stock levels adhered. 1.6 Hygiene procedure on the execution of PAR stock levels adhered. 1.7 Encourage utilisation of tools and technology (e.g., RFID, NFC, inventory system, QR code scanner) demonstrated. 1.8 Manage stock shelf life according to food related SDGs (Goals 9 and 12) adhered.
2. Prepare order kitchen goods.	2.1 Menu planning. 2.2 Operational forecast for kitchen utilisation. 2.3 Ordering process (Requisition). 2.4 Specification/standard for kitchen goods. 2.5 Inventory management.	2.1 Identify kitchen goods requirements. 2.2 Request kitchen goods for kitchen usage. 2.3 Submit requisition form.	<u>ATTITUDE</u> 2.1 Proactive in updating stock availability. 2.2 Accountable in collaboration and communication (e.g., budget adjustment, menu plans, kitchen goods and requirements). 2.3 Precise in fill up requisition form.	<u>COGNITIVE DOMAIN</u> 2.1 Menu planning explained. 2.2 Operational forecast for kitchen utilisation explained. 2.3 Ordering process (Requisition) explained. 2.4 Specification/standard for kitchen goods explained. 2.5 Inventory management explained. 2.6 Record keeping logbook explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Inter-kitchen transfer. • Capacity. • Shelf life. • Items category. • Storage requirement. 2.6 Record keeping logbook.		SAFETY 2.1 Comply with work safety procedure on the preparation of kitchen goods ordering. 2.2 Comply with food safety procedure on the preparation of kitchen goods ordering. 2.3 Comply with hygiene procedure on the preparation of kitchen goods ordering. ENVIRONMENT 2.1 Encourage the implementation of sustainable sourcing for kitchen goods ordering. 2.2 Minimise wastages through sustainable sourcing practices.	PSYCHOMOTOR DOMAIN 2.1 Kitchen goods requirements identified according to EO, outlet ordering and meal period. 2.2 Requisition form filled up (including quantity and specification) according to EO, outlet ordering and meal period. 2.3 Requisition form submitted for approval according to EO, outlet ordering and meal period. AFFECTIVE DOMAIN 2.1 Proactive in updating stock availability demonstrated. 2.2 Accountable in collaboration and communication demonstrated. 2.3 Precise in fill up requisition form demonstrated. 2.4 Work safety procedure on the preparation of kitchen goods ordering adhered. 2.5 Food safety procedure on the preparation of kitchen goods ordering adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.6 Hygiene procedure on the preparation of kitchen goods ordering adhered. 2.7 Encourage the implementation of sustainable sourcing for kitchen goods ordering demonstrated. 2.8 Minimise wastages through sustainable sourcing practices demonstrated.
3. Receive hot and cold kitchen goods.	3.1 Good receiving procedures. 3.2 Product knowledge and specification. 3.3 Inspection of received goods. 3.4 Quality standard of received goods. 3.5 Handling process of received goods. 3.6 Documentation and record keeping.	3.1 Check item specification. 3.2 Check quality of received goods. 3.3 Check quantity of received goods.	ATTITUDE 3.1 Knowledgeable in goods specification. 3.2 Accountable in goods receiving practices (e.g., quality and quantity of received goods and firm in making decision). 3.3 Accountable in handling goods received (e.g., temperature of sensitive items). SAFETY 3.1 Comply with work safety procedure on	COGNITIVE DOMAIN 3.1 Good receiving procedures explained. 3.2 Product knowledge and specification explained. 3.3 Inspection of received goods explained. 3.4 Quality standard of received goods explained. 3.5 Handling process of received goods explained. 3.6 Documentation and record keeping explained. PSYCHOMOTOR DOMAIN 3.1 Item specification includes brand, expiry date and

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			receiving hot and cold kitchen goods. 3.2 Comply with food safety procedure on receiving hot and cold kitchen goods. 3.3 Comply with hygiene procedure on receiving hot and cold kitchen goods. <u>ENVIRONMENT</u> 3.1 Proper sanitary pathway (e.g., sanitation, safety protocols). 3.2 Minimise wastages through sustainable sourcing practices.	packaging checked according to SOP. 3.2 Quality of received goods includes freshness, shelf life and food safety (dented, defrosted, defected) checked according to purchased requisition. 3.3 Quantity of received goods includes size, weight and volume checked according to purchased requisition. <u>AFFECTIVE DOMAIN</u> 3.1 Knowledgeable in goods specification demonstrated. 3.2 Accountable in goods receiving practices demonstrated. 3.3 Accountable in handling goods received demonstrated. 3.4 Work safety procedure on receiving hot and cold kitchen goods adhered. 3.5 Food safety procedure on receiving hot and cold kitchen goods adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.6 Hygiene procedure on receiving hot and cold kitchen goods adhered. 3.7 Proper sanitary pathway demonstrated. 3.8 Minimise wastages through sustainable sourcing practices demonstrated.
4. Organise hot and cold kitchen goods for storage.	4.1 Good storage procedures: • Proper placement, temperature, arrangement. • Shelf life/ expiry date. • Labelling. 4.2 Stock rotation: • First in First Out (FIFO). • Last in First Out (LIFO). 4.3 Stock management and inventory control:	4.1 Determine proper storage for kitchen goods. 4.2 Arrange kitchen goods. 4.3 Update kitchen goods records.	ATTITUDE 4.1 Attention to details on kitchen goods (e.g., temperature, cleanliness, labelling and organising). 4.2 Proper storage management of kitchen goods. SAFETY 4.1 Comply with work safety procedure on organising hot and cold kitchen goods for storage. 4.2 Comply with food safety procedure on organising hot and	COGNITIVE DOMAIN 4.1 Good storage procedures explained. 4.2 Stock rotation explained. 4.3 Stock management and inventory control explained. 4.4 Hygiene, food safety and sanitation explained. PSYCHOMOTOR DOMAIN 4.1 Kitchen goods classified for storage in freezer, chiller or dry store according to organisation SOP. 4.2 Kitchen goods arranged according to food safety standard and organisation SOP (e.g., FIFO/LIFO).

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Physical inventory. • IoT based inventory. 4.4 Hygiene, food safety and sanitation.		cold kitchen goods for storage. 4.3 Comply with hygiene procedure on organising hot and cold kitchen goods for storage. <u>ENVIRONMENT</u> 4.1 Comply with relevant Sustainable Development Goals (SDGs) on organising hot and cold kitchen goods for storage. 4.2 Minimise wastages through sustainable sourcing practices.	4.3 Quantity of kitchen stocks recorded according to individual kitchen SOP. <u>AFFECTIVE DOMAIN</u> 4.1 Attention to details on kitchen goods demonstrated. 4.2 Proper storage management of kitchen goods demonstrated. 4.3 Work safety procedure on organising hot and cold kitchen goods for storage adhered. 4.4 Food safety procedure on organising hot and cold kitchen goods for storage adhered. 4.5 Hygiene procedure on organising hot and cold kitchen goods for storage adhered. 4.6 Relevant Sustainable Development Goals (SDGs) on organising hot and cold kitchen goods for storage adhered. 4.7 Minimise wastages through sustainable sourcing practices demonstrated.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

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1	Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
2	Foskett, D., Ceserani, V., & Campbell, J. 2009. Foundation practical cookery (Illustrated ed.). Hodder Education Group. ISBN-9780340983997.
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8	Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.5 Delegate hot and cold kitchen operation task.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants and Mobile Food Service Activities		
AREA	Culinary Hot Kitchen and Cold Kitchen		
NOSS TITLE	Culinary Arts Workmanship		
COMPETENCY UNIT TITLE	Delegate hot and cold kitchen operation task.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to foster a collaborative environment, ensuring smooth workflow and effective support for both hot and cold kitchen operations, ultimately contributing to a well-organized and productive kitchen, conforming to EO, outlet ordering and meal period. Upon completion of this competency unit, trainees should be able to: 1. Response to hot and cold kitchen order instruction. 2. Execute assigned hot and cold kitchen duties. 3. Provide hot and cold kitchen operation task supports.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-4:2025-C04 Comply hot and cold kitchen daily operational section cost.		
CU CODE	I561-005-4:2025-C05	NOSS LEVEL	Four (4)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Response to hot and cold kitchen order instruction.	1.1 Restaurant operation: • Type of menu (e.g., Ala carte, table dhote, buffet, dome service).	1.1 Study EO, outlet ordering and meal period. 1.2 Check kitchen staff workload requirement.	ATTITUDE 1.1 Attention to detail in meal period, EO and Outlet Ordering. 1.2 Supportive in kitchen staff scheduling.	COGNITIVE DOMAIN 1.1 Restaurant operation explained. 1.2 Staff scheduling / Duty roster explained. 1.3 Type of meals explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Type of kitchen outlet/ section. • Type of service. 1.2 Staff scheduling / Duty roster. 1.3 Type of meals: • Breakfast • Coffee break • Lunch • Dinner • Supper 1.4 Event and outlet order details and requirement: • Date. • Time. • Venue. • No of pax. • Type of meal. • Special request.	1.3 Liaise with kitchen staff for job responsibilities in a team.	1.3 Collaborate in performing operation according to EO, Outlet ordering of meal period. SAFETY 1.1 Comply with work safety procedure. 1.2 Comply with food safety procedure. 1.3 Comply with hygiene procedure. ENVIRONMENT 1.1 Encourage the implementation of good food waste management and sustainable practise.	1.4 Event and outlet order details and requirement explained. PSYCHOMOTOR DOMAIN 1.1 EO, outlet ordering and meal period studied for number of pax, type, time and venue of events (outdoor/ indoor) and special requirement according to organisational SOP. 1.2 Kitchen staff daily workload requirement reported to superior according to EO, outlet ordering and meal period. 1.3 Kitchen staff job responsibility reported to superior instruction according to EO, outlet ordering and meal period. AFFECTIVE DOMAIN 1.1 Attention to detail in meal period, EO and Outlet Ordering demonstrated. 1.2 Supportive in kitchen staff scheduling demonstrated. 1.3 Collaborate in performing operation according to EO,

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				Outlet ordering of meal period demonstrated. 1.4 Work safety procedure adhered. 1.5 Food safety procedure adhered. 1.6 Hygiene procedure adhered. 1.7 Encourage the implementation of good food waste management and sustainable practise demonstrated.
2. Execute assigned hot and cold kitchen duties.	2.1 Kitchen outlet food production requirement: • Main Kitchen. • Cold Kitchen. • Pantry. • Butchery. • Speciality kitchen.	2.1 Brief work task to team members. 2.2 Assign personnel to work station. 2.3 Perform work duty.	ATTITUDE 2.1 Proactive toward food productions quality assurance standard. 2.2 Responsive towards work duties assigned according to personal availability. SAFETY 2.1 Comply with workplace safety procedure. 2.2 Comply with food safety standard. 2.3 Comply with Good Hygiene Practices (GHP).	COGNITIVE DOMAIN 2.1 Kitchen outlet food production requirement explained. PSYCHOMOTOR DOMAIN 2.1 Work task instruction from superior briefed to team members according to EO, outlet ordering and meal period. 2.2 Personnel responsibilities by workstation assigned according to EO, outlet ordering and meal period. 2.3 Work duty performed with team members according to EO, outlet ordering and meal period.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			ENVIRONMENT 2.1 Encourage the implementation of good food waste management and sustainable practise.	AFFECTIVE DOMAIN 2.1 Proactive toward food productions quality assurance standard demonstrated. 2.2 Responsive towards work duties assigned according to personal availability demonstrated. 2.3 Workplace safety procedure adhered. 2.4 Food safety standard adhered. 2.5 Good Hygiene Practices (GHP) adhered. 2.6 Encourage the implementation of good food waste management and sustainable practise demonstrated.
3. Provide hot and cold kitchen operation task supports.	3.1 Kitchen operation management: • Kitchen operation workflow. • Time management. • Kitchen communication. • Teamwork.	3.1 Monitor team work performance. 3.2 Monitor kitchen floor operation. 3.3 Co-operate with subordinate and superior.	ATTITUDE 3.1 Diligent in food production to meet food quality assurance standard. 3.2 Committed to team performance.	COGNITIVE DOMAIN 3.1 Kitchen operation management explained. 3.2 Kitchen operation and quality assurance explained. PSYCHOMOTOR DOMAIN 3.1 Team work performance monitored according to EO, outlet ordering and meal period.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	3.2 Kitchen operation and quality assurance: • Hygiene. • Food Safety. • Portion control. • Relevant Sustainability Development Goals (SDGs). • Waste and residue.		SAFETY 3.1 Comply with workplace safety procedure. 3.2 Comply with food safety standard. 3.3 Comply with Good Hygiene Practices (GHP). ENVIRONMENT 3.1 Encourage the implementation of good food waste management and sustainable practise.	3.2 Kitchen floor operation monitored according to EO, outlet ordering and meal period. 3.3 Workload of subordinate and superior cooperated according to daily personnel availability. AFFECTIVE DOMAIN 3.1 Diligent in food production to meet food quality assurance standard demonstrated. 3.2 Committed to team performance demonstrated. 3.3 Workplace safety procedure adhered. 3.4 Food safety standard adhered. 3.5 Good Hygiene Practices (GHP) adhered. 3.6 Encourage the implementation of good food waste management and sustainable practise demonstrated.

Employability Skills

Core Abilities

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Social Values & Social Skills

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6	Larousse, L. 2022. Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated. Clarkson Potter.
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8	Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.6 Produce advanced appetizers.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants and Mobile Food Service Activities		
AREA	Culinary Hot Kitchen and Cold Kitchen		
NOSS TITLE	Culinary Arts Workmanship		
COMPETENCY UNIT TITLE	Produce advanced appetizers.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to use various degrees of culinary technique difficulty to produce a diverse range of advanced appetizers, including the application of the 14 main basic methods of cooking to create a variety advanced appetizer, showcasing higher-level technical and culinary standards. Upon completion of this competency unit, trainees should be able to: 1. Define different types of advanced appetizers. 2. Prepare *mise-en-place* for advanced appetizer. 3. Prepare advanced appetizer varieties. 4. Cater/ serve advanced appetizer varieties.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-4:2025-C05 Delegate hot and cold kitchen operation task.		
CU CODE	I561-005-4:2025-C06	NOSS LEVEL	Four (4)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Define different types of advanced appetizers.	1.1 Advanced appetizer preparation: • Hot • Cold	1.1 Classify types of advanced appetizers. 1.2 Study recipe and ingredients requirement.	ATTITUDE 1.1 Proactive towards new trends, innovation, creativity and industry standard.	COGNITIVE DOMAIN 1.1 Advanced appetizer preparation explained. 1.2 Contemporary appetizer explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	- Forcemeat (e.g., meat/ seafood *terrine*, *otak-otak*, meat ball) 1.2 Contemporary appetizer: • Vegan. • Nouvelle. • Molecular. • Plant based. 1.3 Advance appetizer ingredient requirement. 1.4 Current food trends and dietary requirements. 1.5 Contemporary preparation and presentation technique for appetizers.	1.3 Study advanced preparation method.	1.2 Careful in handling advanced appetizers ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure. 1.2 Comply with food safety procedure. 1.3 Comply with Good Hygiene Practices (GHP). <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.	1.3 Advance appetizer ingredient requirement explained. 1.4 Current food trends and dietary requirements explained. 1.5 Contemporary preparation and presentation technique for appetizers explained. <u>PSYCHOMOTOR DOMAIN</u> 1.1 Types of advanced appetizers including (meat/ seafood/ poultry, western/ eastern and special request) either hot or cold classified according to EO, outlet ordering and meal period. 1.2 Recipe and ingredient requirement studied according to classification of advanced appetizers. 1.3 Advanced preparation method studied according to classification of advanced appetizers and standard recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Proactive towards new trends, innovation, creativity and

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				industry standard demonstrated. 1.2 Careful in handling advanced appetizers ingredients demonstrated. 1.3 Work safety procedure adhered. 1.4 Food safety procedure adhered. 1.5 Good Hygiene Practices (GHP) adhered. 1.6 Correct room temperature adhered. 1.7 Conducive work environment adhered. 1.8 Proper waste control adhered. 1.9 Well-lit and ventilated workspace adhered.
2. Prepare *mise-en-place* for advanced appetizer.	2.1 Types and function of utensil, tools and equipment. 2.2 Ingredient measurement for advanced appetizer. 2.3 Pre-preparation method for advanced appetizer ingredients.	2.1 Gather kitchen utensils, tools and equipment. 2.2 Gather ingredients for advanced appetizer. 2.3 Measure advanced appetizer ingredients.	ATTITUDE 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare advanced appetizers ingredients.	COGNITIVE DOMAIN 2.1 Types and function of utensil, tools and equipment described. 2.2 Ingredient measurement for advanced appetizer described. 2.3 Pre-preparation method for advanced appetizer ingredients described. 2.4 Pre-preparation technique for advanced appetizer ingredients described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	2.4 Pre-preparation technique for advanced appetizer ingredients.	2.4 Pre-prepare advanced appetizer ingredients.	SAFETY 2.1 Comply with work safety procedure. 2.2 Comply with food safety procedure. 2.3 Comply with Good Hygiene Practices (GHP). ENVIRONMENT 2.1 Correct room temperature. 2.2 Conducive work environment. 2.3 Proper waste control. 2.4 Well-lit and ventilated workspace.	PSYCHOMOTOR DOMAIN 2.1 Correct quantity of kitchen utensils, tools and equipment gathered according to standard recipe and comply with food safety standard. 2.2 Correct quantity and quality of ingredients gathered according to standard recipe and comply with food safety standard. 2.3 Weight and volume of advanced appetizer ingredients measured according to standard recipe. 2.4 Advanced appetizer ingredients pre-prepared according to standard recipe. AFFECTIVE DOMAIN 2.1 Careful in handling kitchen utensils, tools and equipment demonstrated. 2.2 Accuracy in measure and pre-prepare advanced appetizers ingredients demonstrated. 2.3 Work safety procedure adhered. 2.4 Food safety procedure adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.5 Good Hygiene Practices (GHP) adhered. 2.6 Correct room temperature adhered. 2.7 Conducive work environment adhered. 2.8 Proper waste control adhered. 2.9 Well-lit and ventilated workspace adhered.
3. Prepare advanced appetizer varieties.	3.1 Preparation method for advanced appetizer. 3.2 Preparation technique for advanced appetizer. 3.3 Quality of advanced appetizer: • Texture. • Taste. • Flavour. • Visual and appearance.	3.1 Identify preparation method. 3.2 Identify preparation technique. 3.3 Check ingredient quantity and quality. 3.4 Carry out advanced appetizer preparation. 3.5 Check advanced appetizer quality.	ATTITUDE 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing advanced appetizer. SAFETY 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with Good Hygiene Practices (GHP).	COGNITIVE DOMAIN 3.1 Preparation method for advanced appetizer explained. 3.2 Preparation technique for advanced appetizer explained. 3.3 Quality of advanced appetizer explained. PSYCHOMOTOR DOMAIN 3.1 Advance preparation method including cooking methods identified according to standard recipe. 3.2 Advance preparation technique including cooking techniques identified according to standard recipe. 3.3 Ingredient quantity and quality checked according to standard

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.	recipe, EO, outlet ordering and meal period. 3.4 Advanced appetizer preparation including quantity and timing period executed according to standard recipe, EO, outlet ordering and meal period. 3.5 Advanced appetizer quality includes appearance, taste, flavour and texture checked according to standard recipe. AFFECTIVE DOMAIN 3.1 Careful in handling kitchen utensils, tools and equipment demonstrated. 3.2 Meticulous in preparing advanced appetizer demonstrated. 3.3 Work safety procedure adhered. 3.4 Food safety procedure adhered. 3.5 Good Hygiene Practices (GHP) adhered. 3.6 Correct room temperature adhered. 3.7 Conducive work environment adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.8 Proper waste control adhered. 3.9 Well-lit and ventilated workspace adhered.
4. Cater/ serve advanced appetizer varieties.	4.1 Advanced appetizer portioning. 4.2 Advanced appetizer presentation technique: • Theme/ Concept. • Layout. • Composition. 4.3 Advanced appetizer garnishing technique: • Identification of key garnishes. • Plate filler. • Visual appeal. • Flavour enhancer.	4.1 Portion advanced appetizer. 4.2 Present advanced appetizer creatively. 4.3 Garnish advanced appetizer creatively. 4.4 Hold/ store hot/ cold advanced appetizer. 4.5 Serve advanced appetizer.	ATTITUDE 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing advanced appetizer. SAFETY 4.1 Comply with work safety procedure. 4.2 Comply with food safety procedure. 4.3 Comply with Good Hygiene Practices (GHP). 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 Advanced appetizer portioning explained. 4.2 Advanced appetizer presentation technique explained. 4.3 Advanced appetizer garnishing technique explained. PSYCHOMOTOR DOMAIN 4.1 Advanced appetizer portioned (correct size, weight and volume) according to standard recipe, EO, outlet ordering and meal period. 4.2 Advanced appetizer presented creatively (texture, colour, shape and temperature) according to standard recipe, EO, outlet ordering and meal period. 4.3 Advanced appetizer garnished creatively according to standard recipe, EO, outlet ordering and meal period.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				4.4 Hot and cold advanced appetizer held/stored according to food safety standard and SOP. 4.5 Hot and cold advanced appetizer served (meal period, appropriate temperature and suitable service ware) according to EO, outlet ordering and meal period. <u>AFFECTIVE DOMAIN</u> 4.1 Careful in handling kitchen utensils, tools and equipment demonstrated. 4.2 Creative in garnishing advanced appetizer demonstrated. 4.3 Work safety procedure adhered. 4.4 Food safety procedure adhered. 4.5 Good Hygiene Practices (GHP) adhered. 4.6 Correct room temperature adhered. 4.7 Conducive work environment adhered. 4.8 Proper waste control adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				4.9 Well-lit and ventilated workspace adhered.

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 Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
2 Foskett, D., Ceserani, V., & Campbell, J. 2009. Foundation practical cookery (Illustrated ed.). Hodder Education Group. ISBN-9780340983997.
3 Foskett, D., Rippington, N., Thorpe, S., & Paskins, 2017. Practical Cookery for the Level 2 Technical Certificate in Professional Cookery. ISBN- 9781510401846.
4 Foskett, D., Rippington, N., Thorpe, S., & Paskins, 2019. Practical Cookery 14th Edition. Hodder Education. ISBN- 9781510461710.
5 Foskett, D., Rippington, N., Thorpe, S., & Paskins, P. 2017. Practical Cookery for the Level 3 Advanced Technical Diploma in Professional Cookery. Hodder Education. ISBN- 9781510401853.
6 Larousse, L. 2022. Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated. Clarkson Potter.
7 The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
8 Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.7 Produce advanced soups.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants and Mobile Food Service Activities		
AREA	Culinary Hot Kitchen and Cold Kitchen		
NOSS TITLE	Culinary Arts Workmanship		
COMPETENCY UNIT TITLE	Produce advanced soups.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to use various degrees of culinary technique difficulty to produce a diverse range of advanced soups, including the application of the 14 main basic methods of cooking to create a variety advanced soups, showcasing higher-level technical and culinary standards. Upon completion of this competency unit, trainees should be able to: 1. Define the type of advanced soups. 2. Prepare *mise-en-place* advanced soup. 3. Prepare advanced soups varieties. 4. Cater/ serve advanced soups varieties.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-4:2025-C06 Produce advanced appetizers.		
CU CODE	I561-005-4:2025-C07	NOSS LEVEL	Four (4)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Define the type of advanced soups.	1.1 Classification of soup: • Clear soup (e.g., Double *consommé*)	1.1 Classify types of advanced soups. 1.2 Study recipe and ingredients requirement.	ATTITUDE 1.1 Proactive towards new trends, innovation, creativity and industry standard.	COGNITIVE DOMAIN 1.1 Classification of soup explained. 1.2 Type of ingredients for advanced soups explained. 1.3 Contemporary soup explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	• Specialty soups (e.g., *Gazpacho, cioppino* soup). • Nationality soups (e.g., Mulligatawny soup). • Thick soups (e.g., *Bisque, chowder* soup). 1.2 Type of ingredients for advanced soups. 1.3 Contemporary soup: • Vegan. • Nouvelle. • Molecular. • Plant based. 1.4 Current food trends and dietary requirements. 1.5 Contemporary preparation and presentation technique for soup.	1.3 Study advanced preparation method.	1.2 Careful in handling advanced soups ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure. 1.2 Comply with food safety procedure. 1.3 Comply with Good Hygiene Practices (GHP). <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.	1.4 Current food trends and dietary requirements explained. 1.5 Contemporary preparation and presentation technique for soup explained. <u>PSYCHOMOTOR DOMAIN</u> 1.1 Types of advanced soups including (meat/ seafood/ poultry, western/ eastern and special request) either hot or cold classified according to EO, outlet ordering and meal period. 1.2 Recipe and ingredient requirement studied according to classification of advanced soups. 1.3 Advanced preparation method studied according to classification of advanced soups and standard recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Proactive towards new trends, innovation, creativity and industry standard demonstrated.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				1.2 Careful in handling advanced soups ingredients demonstrated. 1.3 Work safety procedure adhered. 1.4 Food safety procedure adhered. 1.5 Good Hygiene Practices (GHP) adhered. 1.6 Correct room temperature adhered. 1.7 Conducive work environment adhered. 1.8 Proper waste control adhered. 1.9 Well-lit and ventilated workspace adhered.
2. Prepare *mise-en-place* advanced soup.	2.1 Types and function of utensil, tools and equipment. 2.2 Ingredient measurement for advanced soup. 2.3 Pre-preparation method for advanced soup ingredients. 2.4 Pre-preparation technique for	2.1 Gather kitchen utensils, tools and equipment. 2.2 Gather recipe and ingredients for advanced soups. 2.3 Measure advanced soups ingredients. 2.4 Pre-prepare advanced soups ingredients.	<u>ATTITUDE</u> 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare advanced soups ingredients. <u>SAFETY</u> 2.1 Comply with work safety procedure.	<u>COGNITIVE DOMAIN</u> 2.1 Types and function of utensil, tools and equipment described. 2.2 Recipe and ingredient measurement for advanced soup described. 2.3 Preparation method for advanced soup ingredients described. 2.4 Preparation technique for advanced soup ingredients described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	advanced soup ingredients.		2.2 Comply with food safety procedure. 2.3 Comply with Good Hygiene Practices (GHP). <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>PSYCHOMOTOR DOMAIN</u> 2.1 Correct quantity of kitchen utensils, tools and equipment gathered according to standard recipe and comply with food safety standard. 2.2 Correct quantity and quality of ingredients gathered according to standard recipe and comply with food safety standard. 2.3 Weight and volume of advanced soups ingredients measured according to standard recipe. 2.4 Advanced soups ingredients pre-prepared according to standard recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Careful in handling kitchen utensils, tools and equipment demonstrated. 2.2 Accuracy in measure and pre-prepare advanced soups ingredients demonstrated. 2.3 Work safety procedure adhered. 2.4 Food safety procedure adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.5 Good Hygiene Practices (GHP) adhered. 2.6 Correct room temperature adhered. 2.7 Conducive work environment adhered. 2.8 Proper waste control adhered. 2.9 Well-lit and ventilated workspace adhered.
3. Prepare advanced soups varieties.	3.1 Preparation method for advanced soups. 3.2 Preparation technique for advanced soups. 3.3 Quality of advanced soups: • Appearance. • Taste. • Flavour. • Texture.	3.1 Identify preparation method. 3.2 Identify preparation technique. 3.3 Check ingredient quantity and quality. 3.4 Carry out advanced soups preparation. 3.5 Check advanced soups quality.	<u>ATTITUDE</u> 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing advanced soups. <u>SAFETY</u> 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with Good Hygiene Practices (GHP).	<u>COGNITIVE DOMAIN</u> 3.1 Preparation method for advanced soups explained. 3.2 Preparation technique for advanced soups explained. 3.3 Quality of advanced soups explained. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Advance preparation method including cooking methods identified according to standard recipe. 3.2 Advance preparation technique including cooking techniques identified according to standard recipe. 3.3 Ingredient quantity and quality checked according to standard

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.	recipe, EO, outlet ordering and meal period. 3.4 Advanced soups preparation including quantity and timing period executed according to standard recipe, EO, outlet ordering and meal period. 3.5 Advanced soups quality includes appearance, taste, flavour and texture checked according to standard recipe. AFFECTIVE DOMAIN 3.1 Careful in handling kitchen utensils, tools and equipment demonstrated. 3.2 Meticulous in preparing advanced soup demonstrated. 3.3 Work safety procedure adhered. 3.4 Food safety procedure adhered. 3.5 Good Hygiene Practices (GHP) adhered. 3.6 Correct room temperature adhered. 3.7 Conducive work environment adhered. 3.8 Proper waste control adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.9 Well-lit and ventilated workspace adhered.
4. Cater/ serve advanced soups varieties.	4.1 Advanced soups portioning. 4.2 Advanced soups presentation technique. • Theme/ Concept. • Composition. 4.3 Advanced soups garnishing technique. • Identification. • Plate filler. • Visual appeal. • Flavour enhancer.	4.1 Portion advanced soups. 4.2 Present advanced soups creatively. 4.3 Garnish advanced soups creatively. 4.4 Hold/ store hot/ cold advanced soups. 4.5 Serve advanced soups.	ATTITUDE 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing advanced soups. SAFETY 4.1 Comply with work safety procedure. 4.2 Comply with food safety procedure. 4.3 Comply with Good Hygiene Practices (GHP). 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 Advanced soups portioning explained. 4.2 Advanced soups presentation technique described. 4.3 Advanced soups garnishing technique explained. PSYCHOMOTOR DOMAIN 4.1 Advanced soups portioned (correct size, weight and volume) according to standard recipe, EO, outlet ordering and meal period. 4.2 Advanced soups presented creatively (texture, colour, shape and temperature) according to standard recipe, EO, outlet ordering and meal period. 4.3 Advanced soups garnished creatively according to standard recipe, EO, outlet ordering and meal period.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				4.4 Hot and cold advanced soups held/stored according to food safety standard and SOP. 4.5 Hot and cold advanced soups served (meal period, appropriate temperature and suitable service ware) according to EO, outlet ordering and meal period. <u>AFFECTIVE DOMAIN</u> 4.1 Careful in handling kitchen utensils, tools and equipment demonstrated. 4.2 Creative in garnishing advanced soups demonstrated. 4.3 Work safety procedure adhered. 4.4 Food safety procedure adhered. 4.5 Good Hygiene Practices (GHP) adhered. 4.6 Correct room temperature adhered. 4.7 Conducive work environment adhered. 4.8 Proper waste control adhered. 4.9 Well-lit and ventilated workspace adhered.

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	Eugen Pauli. 1989. Classical Cooking the Modern Way. 2nd Edition. Van Nostrand Reinhold. ISBN- 978-0442272067.
2	Foskett, D., Ceserani, V., & Campbell, J. 2009. Foundation practical cookery (Illustrated ed.). Hodder Education Group. ISBN-9780340983997.
3	Foskett, D., Rippington, N., Thorpe, S., & Paskins, 2017. Practical Cookery for the Level 2 Technical Certificate in Professional Cookery. ISBN- 9781510401846.
4	Foskett, D., Rippington, N., Thorpe, S., & Paskins, 2019. Practical Cookery 14th Edition. Hodder Education. ISBN- 9781510461710.
5	Foskett, D., Rippington, N., Thorpe, S., & Paskins, P. 2017. Practical Cookery for the Level 3 Advanced Technical Diploma in Professional Cookery. Hodder Education. ISBN- 9781510401853.
6	Larousse, L. 2022. Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated. Clarkson Potter.
7	The Culinary Institute of America. 2011. The Professional Chef. 9th Edition. America: Wiley. ISBN-978-0-470-42135-2.
8	Wayne Gisslen. 2018. Professional Cooking. 9th Edition. Wiley. ISBN-978-1-119-39961-2.

15.8 Produce advanced main dishes.

SECTION	(I) Accommodation and Food Service Activities		
GROUP	(561) Restaurants and Mobile Food Service Activities		
AREA	Culinary Hot Kitchen and Cold Kitchen		
NOSS TITLE	Culinary Arts Workmanship		
COMPETENCY UNIT TITLE	Produce advanced main dishes.		
LEARNING OUTCOMES	The learning outcomes of this competency are to enable the trainees to use various degrees of culinary technique difficulty to produce a diverse range of advanced main dishes, including the application of the 14 basic methods of cooking to create a variety advanced main dishes, showcasing higher-level technical and culinary standards. Upon completion of this competency unit, trainees should be able to: 1. Define the type of advanced main dishes. 2. Prepare *mise-en-place* advanced main dishes. 3. Prepare advanced main dishes varieties. 4. Cater/ serve advanced main dishes varieties.		
TRAINING PREREQUISITE (SPECIFIC)	Completed I561-005-4:2025-C07 Produce advanced soups.		
CU CODE	I561-005-4:2025-C08	NOSS LEVEL	Four (4)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Define the type of advanced main dishes.	1.1 Classification of main dishes: • National delicacies. (e.g., salmon *coulibiac*,	1.1 Classify types of advanced main dishes. 1.2 Study recipe and ingredients requirement.	ATTITUDE 1.1 Proactive towards new trends, innovation, creativity and industry standard.	COGNITIVE DOMAIN 1.1 Classification of main dishes explained. 1.2 Type of ingredients for advanced main dishes explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	tortellini, ravioli, ballotine, *salai, laksa, daging dendeng, botok-botok*) • Fusion dishes. • Contemporary main dishes: - Vegan. - Nouvelle. - Molecular. - Plant based. 1.2 Type of ingredients for advanced main dishes. 1.3 Current food trends and dietary requirements. 1.4 Contemporary preparation and presentation technique for main dishes.	1.3 Study advanced preparation method.	1.2 Careful in handling advanced main dishes ingredients. <u>SAFETY</u> 1.1 Comply with work safety procedure. 1.2 Comply with food safety procedure. 1.3 Comply with Good Hygiene Practices (GHP). <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.	1.3 Current food trends and dietary requirements described. 1.4 Contemporary preparation and presentation technique for main dishes described. <u>PSYCHOMOTOR DOMAIN</u> 1.1 Types of advanced main dishes including (meat/ seafood/ poultry, western/ eastern and special request) either hot or cold classified according to EO, outlet ordering and meal period. 1.2 Recipe and ingredient requirement studied according to classification of advanced main dishes and standard recipe. 1.3 Advanced preparation method studied according to classification of advanced main dishes and standard recipe. <u>AFFECTIVE DOMAIN</u> 1.1 Proactive towards new trends, innovation, creativity and industry standard demonstrated.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				1.2 Careful in handling advanced main dishes ingredients demonstrated. 1.3 Work safety procedure adhered. 1.4 Food safety procedure adhered. 1.5 Good Hygiene Practices (GHP) adhered. 1.6 Correct room temperature adhered. 1.7 Conducive work environment adhered. 1.8 Proper waste control adhered. 1.9 Well-lit and ventilated workspace adhered.
2. Prepare *mise-en-place* advanced main dishes.	2.1 Types and function of utensil, tools and equipment. 2.2 Ingredient measurement for advanced main dishes. 2.3 Pre-preparation method for advanced main dishes ingredients. 2.4 Pre-preparation technique for	2.1 Gather kitchen utensils, tools and equipment. 2.2 Gather recipe and ingredients for advanced main dishes. 2.3 Measure advanced main dishes ingredients. 2.4 Pre-prepare advanced main dishes ingredients.	ATTITUDE 2.1 Careful in handling kitchen utensils, tools and equipment. 2.2 Accuracy in measure and pre-prepare advanced main dishes ingredients. SAFETY 2.1 Comply with work safety procedure.	COGNITIVE DOMAIN 2.1 Types and function of utensils, tools and equipment described. 2.2 Recipe and ingredient measurement for advanced main dishes described. 2.3 Pre-preparation method for advanced main dishes ingredients described. 2.4 Pre-preparation technique for advanced main dishes ingredients described

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	advanced main dishes ingredients.		2.2 Comply with food safety procedure. 2.3 Comply with Good Hygiene Practices (GHP). <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>PSYCHOMOTOR DOMAIN</u> 2.1 Correct quantity of kitchen utensils, tools and equipment gathered according to standard recipe and comply with food safety standard. 2.2 Correct quantity and quality of ingredients gathered according to standard recipe and comply with food safety standard. 2.3 Weight and volume of advanced main dishes ingredients measured according to standard recipe. 2.4 Advanced main dishes ingredients pre-prepared according to standard recipe. <u>AFFECTIVE DOMAIN</u> 2.1 Careful in handling kitchen utensils, tools and equipment demonstrated. 2.2 Accuracy in measure and pre-prepare advanced main dishes ingredients demonstrated. 2.3 Work safety procedure adhered. 2.4 Food safety procedure adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.5 Good Hygiene Practices (GHP) adhered. 2.6 Correct room temperature adhered. 2.7 Conducive work environment adhered. 2.8 Proper waste control adhered. 2.9 Well-lit and ventilated workspace adhered.
3. Prepare advanced main dishes varieties.	3.1 Preparation method for advanced main dishes. 3.2 Preparation technique for advanced main dishes. 3.3 Quality of advanced main dishes: • Appearance. • Taste. • Flavour. • Texture.	3.1 Identify preparation method. 3.2 Identify preparation technique. 3.3 Check ingredient quantity and quality. 3.4 Carry out advanced main dishes preparation. 3.5 Check advanced main dishes quality.	ATTITUDE 3.1 Careful in handling kitchen utensils, tools and equipment. 3.2 Meticulous in preparing advanced main dishes. SAFETY 3.1 Comply with work safety procedure. 3.2 Comply with food safety procedure. 3.3 Comply with Good Hygiene Practices (GHP). ENVIRONMENT 3.1 Correct room temperature.	COGNITIVE DOMAIN 3.1 Preparation method for advanced main dishes described. 3.2 Preparation technique for advanced main dishes described. 3.3 Quality of advanced main dishes described. PSYCHOMOTOR DOMAIN 3.1 Advance preparation method including cooking methods identified according to standard recipe. 3.2 Advance preparation technique including cooking techniques identified according to standard 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.	3.3 Ingredient quantity and quality checked according to standard recipe, EO, outlet ordering and meal period. 3.4 Advanced main dishes preparation including quantity and timing period executed according to standard recipe, EO, outlet ordering and meal period. 3.5 Advanced main dishes quality includes appearance, taste, flavour and texture checked according to standard recipe. <u>AFFECTIVE DOMAIN</u> 3.1 Careful in handling kitchen utensils, tools and equipment demonstrated. 3.2 Meticulous in preparing advanced main dishes demonstrated. 3.3 Work safety procedure adhered. 3.4 Food safety procedure adhered. 3.5 Good Hygiene Practices (GHP) adhered. 3.6 Correct room temperature adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.7 Conducive work environment adhered. 3.8 Proper waste control adhered. 3.9 Well-lit and ventilated workspace adhered.
4. Cater/ serve advanced main dishes varieties.	4.1 Advanced main dishes portioning. 4.2 Advanced main dishes presentation technique: • Theme/ Concept. • Composition. 4.3 Advanced main dishes garnishing technique: • Identification. • Plate filler. • Visual appeal. • Flavour enhancer.	4.1 Portion advanced main dishes. 4.2 Present advanced main dishes creatively. 4.3 Garnish advanced main dishes creatively. 4.4 Hold/ store hot/ cold advanced main dishes. 4.5 Serve advanced main dishes.	ATTITUDE 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing advanced main dishes. SAFETY 4.1 Comply with work safety procedure. 4.2 Comply with food safety procedure. 4.3 Comply with Good Hygiene Practices (GHP). ENVIRONMENT 4.1 Correct room temperature. 4.2 Conducive work environment. 4.3 Proper waste control.	COGNITIVE DOMAIN 4.1 Advanced main dishes portioning described. 4.2 Advanced main dishes presentation technique described. 4.3 Advanced main dishes garnishing technique described. PSYCHOMOTOR DOMAIN 4.1 Advanced main dishes portioned (correct size, weight and volume) according to standard recipe, EO, outlet ordering and meal period. 4.2 Advanced main dishes presented creatively (texture, colour, shape and temperature) according to standard recipe, EO, outlet ordering and meal period.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			4.4 Well-lit and ventilated workspace.	4.3 Advanced main dishes garnished creatively according to standard recipe, EO, outlet ordering and meal period. 4.4 Hot and cold advanced main dishes held/stored according to food safety standard and SOP. 4.5 Hot and cold advanced main dishes served (meal period, appropriate temperature and suitable service ware) according to EO, outlet ordering and meal period. <u>AFFECTIVE DOMAIN</u> 4.1 Careful in handling kitchen utensils, tools and equipment. 4.2 Creative in garnishing advanced appetizer. 4.3 Work safety procedure adhered. 4.4 Food safety procedure adhered. 4.5 Good Hygiene Practices (GHP) adhered. 4.6 Correct room temperature adhered. 4.7 Conducive work environment adhered. 4.8 Proper waste control adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				4.9 Well-lit and ventilated workspace adhered.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

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

References for Learning Material Development

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