

COURSE NAME: NATIONAL CERTIFICATE III IN COMMERCIAL COOKERY

INTRODUCTION: This qualification describes the performance outcomes, skills and knowledge required to competently prepare kitchen staff with specific focus on the development of knowledge and skills related to good preparation and cooking. By the end of the program, students will be competent to undertake work tasks related to performing commercial cookery operations.

CODE: TOUS05Q01L3V2/20

MNQF: Level 3

DURATION: 4 Months

COURSE FEE: 9,500/- MRF

Registration Fee: 500 MRF

Assessment Fee: 1,000/- MRF

MODE: Face to Face

ENTRY CRITERIA: Successful Completion of Higher Secondary Education

INTAKE: January / July

MODULES:

- Develop tourism industry knowledge
- Apply work ethics and professionalism
- Follow health, safety and security procedures
- Practice effective workplace communication
- Provide effective customer care
- Perform basic computer operations
- Provide first aid
- Respond to fire
- Clean and maintain kitchen premises
- Apply knowledge of nutrition to food preparation
- Use basic methods of cookery
- Prepare sandwiches
- Prepare appetizers and salads
- Prepare stocks, sauces and soups
- Prepare vegetables, eggs, pulses and farinaceous dishes
- Prepare and cook seafood
- Prepare and cook poultry and game
- Select, prepare and cook meat
- Present food