

Module Programme Strategy - Professional Cookery

National Diploma

YEAR 1

Module No	Module Name	Facilitation Method
Module 1		
7791	Display cultural awareness in dealing with customers and colleagues	Facilitation/practical demonstration
7793	Describe layout, services and facilities of the organisation	Facilitation/practical demonstration
11235	Maintain effective working relationships with other members of staff	Facilitation/practical demonstration
7796	Maintain a secure working environment	Facilitation/practical demonstration
7799	Maintain safe working environment	Facilitation/practical demonstration
7800	Maintain health, hygiene and professional appearance	Facilitation/practical demonstration
7801	Describe the sectors of the hospitality, travel and tourism industries	Facilitation/practical demonstration

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Module 2		
7789	Provide customer service	Facilitation/practical demonstration
7790	Process incoming and outgoing telephone calls	Facilitation/practical demonstration
7794	Communicate verbally	Facilitation/practical demonstration
7822	Prepare written communication	Facilitation/practical demonstration
7663	Handle mail, messages and written communication	Facilitation/practical demonstration
7829	Handle and record funds	Facilitation/practical
Module 3		
7839	Maintain the receipt, storage and issue of goods	Facilitation/practical demonstration
7844	Contribute to the identification for short term supply needs	Facilitation/practical demonstration
7846	Maintain the cleaning programme for own area of responsibility	Facilitation/practical demonstration
7858	Maintain supply levels	Facilitation/practical demonstration
7884	Control and order stocks	Facilitation/practical demonstration
7866	Plan, organise and monitor work in own area of responsibility	Facilitation/practical demonstration

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Module 4		
7637	Maintain hygiene in food preparation, cooking and storage	Facilitation/practical demonstration
7705	Handle and maintain knives	Facilitation/practical demonstration
7717	Handle and maintain utensils and equipment	Facilitation/practical demonstration
7749	Clean food production areas and equipment	Facilitation/practical demonstration
7751	Clean and store crockery and cutlery	Facilitation/practical demonstration
7743	Accept and store food deliveries	Facilitation/practical demonstration
7748	Handle and store food	Facilitation/practical demonstration
Module 5		
7659	Prepare fruit for hot and cold dishes	Facilitation/practical demonstration
7660	Prepare vegetables for hot cold dishes	Facilitation/practical demonstration
7728	Prepare and cook basic meat, poultry, game or offal dishes	Facilitation/practical demonstration
7757	Prepare and cook basic sauces and soups	Facilitation/practical demonstration
7843	Maintain food production operations	Facilitation/practical demonstration
7847	Maintain and promote food hygiene in the kitchen	Facilitation/practical demonstration
FP61	Maintain food production quality control systems	Facilitation/practical demonstration

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Module 6		
7761	Prepare cold and hot sandwiches and rolls	Facilitation/practical demonstration
7754	Prepare and cook basic fish dishes	Facilitation/practical demonstration
7805	Prepare and cook basic pasta dishes	Facilitation/practical demonstration
14754	Handle and store food	Facilitation/practical demonstration
7816	Clean food production areas, equipment and utensils	Facilitation/practical demonstration
7845	Maintain a cleaning programme for kitchen areas and equipment	Facilitation/practical demonstration
Module 7		
7812	Perform basic calculations	Facilitation/practical demonstration
7836	Monitor customer satisfaction	Facilitation/practical demonstration
7868	Monitor and maintain health, safety and security	Facilitation/practical demonstration
7869	Maintain a preventative maintenance programme	Facilitation/practical demonstration
Module 8		
7784	Communicate in a business environment	Facilitation/practical demonstration
7785	Function in a business environment	Facilitation/practical demonstration
7885	Research and update legal knowledge required for business compliance	Facilitation/practical demonstration
7888	Monitor staff performance	Facilitation/practical demonstration
7881	Manage workplace diversity	Facilitation/practical demonstration
7867	Assess the learner	Facilitation/practical demonstration
7875	Support and guide the learner	Facilitation/practical demonstration
7874	Contribute to the provision of required staff	Facilitation/practical demonstration

Unit Standard Titles**YEAR 2**

Module 1		
7854	Provide First Aid	Facilitation/practical demonstration
7786	Operate a computer	Facilitation/practical demonstration
7787	Sell products/services	Facilitation/practical demonstration
		Facilitation/practical demonstration
Module 2		
7883	Manage workplace relations	Facilitation/practical demonstration
7889	Manage quality in the organization	Facilitation/practical demonstration
9244	Plan and conduct meetings	Facilitation/practical demonstration
7863	Manage staff development	Facilitation/practical demonstration
7859	Lead and manage teams of people	Facilitation/practical demonstration
Module 3		
7808	Prepare and cook vegetables for basic hot and cold dishes	Facilitation/practical demonstration
7811	Prepare and cook basic vegetable protein dishes	Facilitation/practical demonstration
7759	Prepare and cook basic pulse dishes	Facilitation/practical demonstration
7809	Prepare and cook basic fruit dishes	Facilitation/practical demonstration
7832	Prepare, cook and finish hot and cold sauces and dressings	Facilitation/practical demonstration
7806	Prepare and present food for cold presentation	Facilitation/practical demonstration
7850	Develop and implement new recipes and menus	Facilitation/practical demonstration

Module 4		
7762	Prepare and cook basic rice dishes	Facilitation/practical demonstration
7810	Prepare and cook starch	Facilitation/practical demonstration
7842	Prepare, cook and finish fresh pasta dishes	Facilitation/practical demonstration
7807	Prepare and cook basic shellfish dishes	Facilitation/practical demonstration
7853	Prepare and cook complex shellfish dishes	Facilitation/practical demonstration
Module 5		
7766	Prepare and cook basic dough products	Facilitation/practical demonstration
7837	Prepare and process complex fermented dough products	Facilitation/practical demonstration
7768	Prepare and cook basic pastry dishes	Facilitation/practical demonstration
7838	Prepare and produce complex pastry products	Facilitation/practical demonstration
Module 6		
7802	Prepare and cook basic egg dishes	Facilitation/practical demonstration
7755	Prepare and cook basic hot and cold desserts	Facilitation/practical demonstration
7830	Produce complex hot and cold desserts	Facilitation/practical demonstration
7831	Produce sauces, filling and coatings for desserts	Facilitation/practical demonstration
7862	Prepare, process and finish chocolate coatings and couverture based products	Facilitation/practical demonstration

Module 7		
7772	Prepare, bake and decorate cakes and biscuits	Facilitation/practical demonstration
7833	Prepare and process complex sponge cake products	Facilitation/practical demonstration
7835	Prepare, process and finish pasturage, marzipan products and decorative icings	Facilitation/practical demonstration
7864	Process and finish sugar based products	Facilitation/practical demonstration
Module 8		
7813	Identify work opportunities	Facilitation/practical demonstration
7815	Apply for a job or experience placement	Facilitation/practical demonstration
7818	Conduct on the job coaching	Facilitation/practical demonstration
7821	Develop self within the job role	Facilitation/practical demonstration
7827	Source information about self employment opportunities	Facilitation/practical demonstration
7860	Introduce new staff to the workplace	Facilitation/practical demonstration
7873	Manage one's own development	Facilitation/practical demonstration
7841	Plan staff training and development in own area of responsibility	Facilitation/practical demonstration