



**INTERNATIONAL
HOTEL SCHOOL**

Programme Name:	Assistant Chef																																																																																																			
Qualification / Learning Programme / Short Course:	Skills Programme HSP/AssChf/2/0022																																																																																																			
NQF Level:	2 (All Skills Programmes are registered as Level 2 although the individual Unit Standards contained in the Skills Programme vary in credit value)																																																																																																			
Unit Standard (s):	<table border="1"> <thead> <tr> <th>SAQA ID</th> <th>Unit standard title</th> <th>Level</th> <th>Credit</th> </tr> </thead> <tbody> <tr> <td>7793</td> <td>Describe layout, services and facilities of the organisation</td> <td>2</td> <td>1</td> </tr> <tr> <td>7795</td> <td>Maintain effective working relationships with other members of staff</td> <td>3</td> <td>1</td> </tr> <tr> <td>7796</td> <td>Maintain a secure working environment</td> <td>3</td> <td>1</td> </tr> <tr> <td>7799</td> <td>Maintain a safe working environment</td> <td>2</td> <td>2</td> </tr> <tr> <td>7800</td> <td>Maintain health, hygiene and a professional appearance</td> <td>2</td> <td>1</td> </tr> <tr> <td>7637</td> <td>Maintain hygiene in food preparation, cooking & storage areas</td> <td>3</td> <td>2</td> </tr> <tr> <td>7705</td> <td>Handle and maintain knives</td> <td>2</td> <td>2</td> </tr> <tr> <td>7728</td> <td>Prepare and cook basic meat, poultry, game or offal dishes</td> <td>4</td> <td>8</td> </tr> <tr> <td>7754</td> <td>Prepare and cook basic fish dishes</td> <td>3</td> <td>3</td> </tr> <tr> <td>7757</td> <td>Prepare and cook basic sauces and soups</td> <td>3</td> <td>4</td> </tr> <tr> <td>7660</td> <td>Prepare vegetables for hot and cold dishes</td> <td>2</td> <td>2</td> </tr> <tr> <td>7748</td> <td>Handle and store food</td> <td>3</td> <td>1</td> </tr> <tr> <td>7790</td> <td>Process incoming and outgoing telephone calls</td> <td>3</td> <td>3</td> </tr> <tr> <td>7759</td> <td>Prepare and cook basic pulse dishes</td> <td>2</td> <td>2</td> </tr> <tr> <td>7762</td> <td>Prepare and cook basic rice dishes</td> <td>2</td> <td>2</td> </tr> <tr> <td>7766</td> <td>Prepare and cook basic dough products</td> <td>3</td> <td>3</td> </tr> <tr> <td>7768</td> <td>Prepare and cook basic pastry dishes</td> <td>3</td> <td>4</td> </tr> <tr> <td>7802</td> <td>Prepare and cook basic egg dishes</td> <td>2</td> <td>2</td> </tr> <tr> <td>7805</td> <td>Prepare and cook basic pasta dishes</td> <td>2</td> <td>2</td> </tr> <tr> <td>7806</td> <td>Prepare and present food for cold presentation</td> <td>3</td> <td>2</td> </tr> <tr> <td>7809</td> <td>Prepare and cook basic fruit dishes</td> <td>2</td> <td>1</td> </tr> <tr> <td>7811</td> <td>Prepare and cook basic vegetable protein dishes</td> <td>2</td> <td>1</td> </tr> <tr> <td>7816</td> <td>Clean food production areas, equipment and utensils</td> <td>2</td> <td>1</td> </tr> </tbody> </table>				SAQA ID	Unit standard title	Level	Credit	7793	Describe layout, services and facilities of the organisation	2	1	7795	Maintain effective working relationships with other members of staff	3	1	7796	Maintain a secure working environment	3	1	7799	Maintain a safe working environment	2	2	7800	Maintain health, hygiene and a professional appearance	2	1	7637	Maintain hygiene in food preparation, cooking & storage areas	3	2	7705	Handle and maintain knives	2	2	7728	Prepare and cook basic meat, poultry, game or offal dishes	4	8	7754	Prepare and cook basic fish dishes	3	3	7757	Prepare and cook basic sauces and soups	3	4	7660	Prepare vegetables for hot and cold dishes	2	2	7748	Handle and store food	3	1	7790	Process incoming and outgoing telephone calls	3	3	7759	Prepare and cook basic pulse dishes	2	2	7762	Prepare and cook basic rice dishes	2	2	7766	Prepare and cook basic dough products	3	3	7768	Prepare and cook basic pastry dishes	3	4	7802	Prepare and cook basic egg dishes	2	2	7805	Prepare and cook basic pasta dishes	2	2	7806	Prepare and present food for cold presentation	3	2	7809	Prepare and cook basic fruit dishes	2	1	7811	Prepare and cook basic vegetable protein dishes	2	1	7816	Clean food production areas, equipment and utensils	2	1
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Credits:	51																																																																																																			
Learning Outcomes:	On completion of this programme, the learner will be able to: <ul style="list-style-type: none"> Maintain effective working relationships with other members of 																																																																																																			

	<p>staff</p> <ul style="list-style-type: none"> • Maintain health, hygiene and professional appearance • Process incoming and outgoing telephone calls • Maintain hygiene in food preparation, cooking and storage • Handle and maintain knives • Prepare and cook basic fruit dishes • Prepare vegetables for hot and cold dishes • Handle and Maintain Utensils and Equipment • Handle and Store Food Prepare and cook basic fish dishes • Prepare and cook basic meat, poultry, game or offal dishes • Prepare and cook basic sauces and soups • Prepare and cook basic pulse dishes • Prepare and cook basic rice dishes • Prepare and cook basic dough products • Prepare and cook basic pastry dishes • Prepare and cook basic egg dishes • Prepare and cook basic pasta dishes • Prepare and present food for cold presentation • Prepare and cook basic vegetable protein dishes • Clean food production areas, equipment and utensils • Maintain food production operations • Maintain a cleaning programme for kitchen areas and equipment • Maintain and promote food hygiene in the kitchen • Describe layout, services and facilities of the organisation • Maintain a secure working environment • Maintain a safe working environment • Maintain the cleaning programme for own area of responsibility 	
<p>Programme Structure:</p>	<p>This is a six-month programme completed through a combination of block release (knowledge attainment and skills development) and work placement.</p> <p>The theory and skills development components of this programme will be conducted as block release sessions supported by periods of workplace application and validation. Skills training will take place in the training provider’s practical kitchen.</p> <p>Formative Assessment will take place during the block release periods and Summative Assessment will take place in the Learner’s workplace.</p>	
<p>Duration:</p>	<p>Teaching Methodology:</p>	<p>Classroom facilitation; Class discussion; Group activities; Self-study; Demonstrations; Simulation; and Practical application</p>
	<p>Assessment Methodology:</p>	<p>Formative Assessment <u>Knowledge:</u> Written tests / quizzes / assignments <u>Practical:</u> Application and demonstration of skills</p>

		Final Integrated Summative Assessment Knowledge: Examination Practical: Application and demonstration of skills	
	Contact Time (Knowledge):	14 Days = 3 weeks	
	Contact Time (Skills Training):	14 Days = 3 weeks	
	Workplace Practise and On-job Validation :	<u>Workplace Practise</u> – 30 Days = 6 weeks <u>On-job Validation</u> – 60 Days = 12 weeks	
	Final Integrated Summative Assessment (FISA)(Knowledge):	2 Hours	
	FISA (Practical):	16 Hours	
Minimum / Maximum Delegates:	Minimum: 10	Maximum: Group size – 25 Maximum No. of Groups – Unlimited	
Learning Programme Matrix Category:	E		

Notional Hour Calculation

FISA = Final Integrated Summative Assessment (conducted by a registered, scoped Assessor)

NH = Notional Hour

Credits	Notional Hours	30% Knowledge Component = 153 Notional Hours			70% Practical Component = 357 Notional Hours		
		Contact Time	Learner Centred Time	Knowledge FISA	Contact Time	Workplace Practise and On-job Validation	Practical FISA
51	510	112 NH	39 NH	2 Hours	112 NH	229 NH and 540 Hrs On-job Validation	16 Hours

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