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# CHEF



ASSESSMENT PACKAGE  
National Vocational Certificate Level 2

Version 1 - November, 2019



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**Document Version**

November, 2019  
Islamabad, Pakistan

# CHEF



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**ASSESSMENT PACKAGE**  
National Vocational Certificate Level 2

**Version 1 - November, 2019**

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<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> A: Maintain professional kitchen standards for food preparation and cooking throughout the shift	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name: .....  Registration/Roll Number:.....
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li>1. <b>Assessment Task 1:</b> Ensure personal hygiene and chef's uniform for kitchen operations meets organisational requirements during each technical assessment</li> <li>2. <b>Assessment Task 2:</b> Maintain the health, safety and security of the kitchen working environment during each technical assessment</li> <li>3. <b>Assessment Task 3:</b> Check quality and quantity of food and maintain kitchen and food safety standards at every level of food handling during each technical assessment</li> <li>4. <b>Assessment Task 4:</b> Ensure wastage from kitchen operations is minimized during each technical assessment</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li>5. <b>Knowledge assessment test (Written or Oral)</b></li> <li>6. <b>Portfolios at the time of assessment (if any)</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b> Learning Unit 1: Ensure personal hygiene and chef's uniform for kitchen operations meets organisational requirements</p>
	<p><b>Assessment Task 2</b> Learning Unit 2: Maintain the health, safety and security of the kitchen working environment</p>
	<p><b>Assessment Task 3</b> Learning Unit 3: Check quality and quantity of food and maintain kitchen and food safety standards at every level of food handling</p>
	<p><b>Assessment Task 4</b> Learning Unit 4:</p>
	<p><b>Portfolios required at the time of assessment (if any) for</b> Learning Unit 1 for the evaluation of portfolio Learning Unit 2 for the evaluation of portfolio Learning Unit 3 for the evaluation of portfolio Learning Unit 4 for the evaluation of portfolio</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: ..... Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: ..... Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Nature of Activity							
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with Learning Unit)				
Assessment Task 1		Description of assessment task 1 Ensure personal hygiene and chef's uniform for kitchen operations meets organisational requirements		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Keep hair, skin and nails clean and hygienic	<input type="checkbox"/>	<input type="checkbox"/>	
2	Follow the recommended procedures for washing hands at all appropriate times	<input type="checkbox"/>	<input type="checkbox"/>	
3	Avoid unsafe behaviour that could contaminate the food being prepared or cooked	<input type="checkbox"/>	<input type="checkbox"/>	
4	Report any cuts, boils, grazes, injuries, illness and infections promptly to the appropriate person	<input type="checkbox"/>	<input type="checkbox"/>	
5	Select appropriate chef's uniform and headgear in line with manufacturer's instructions and organisational procedures	<input type="checkbox"/>	<input type="checkbox"/>	
6	Wear chef's uniform and headgear that is clean, fit for use and worn correctly	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 2		Description of assessment task 2 Maintain the health, safety and security of the kitchen working environment		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Maintain a safe, hygienic and secure kitchen working environment	<input type="checkbox"/>	<input type="checkbox"/>	
2	Keep a look out for hazards in the kitchen	<input type="checkbox"/>	<input type="checkbox"/>	
3	Identify any hazards or potential hazards in the kitchen and deal with these correctly	<input type="checkbox"/>	<input type="checkbox"/>	
4	Report any accidents or near accidents quickly and accurately to the proper person	<input type="checkbox"/>	<input type="checkbox"/>	
5	Deal with problems and unexpected situations in an appropriate manner	<input type="checkbox"/>	<input type="checkbox"/>	
6	Practise emergency procedures correctly	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Check quality and quantity of food and maintain kitchen and food safety standards at every level of food handling		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Check the delivery from stores to ensure that the quantity of food delivered is sufficient for the number of covers expected	<input type="checkbox"/>	<input type="checkbox"/>	
2	Check that food is delivered at the correct temperature	<input type="checkbox"/>	<input type="checkbox"/>	
3	Ensure that any packaged food does not exceed its 'sell-by' or 'use-by' dates	<input type="checkbox"/>	<input type="checkbox"/>	
4	Inform Chef de Partie if there are any problems with the quantity or quality of food	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 4		Description of assessment task 4 Ensure wastage from kitchen operations is minimized		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify opportunities for reducing waste	<input type="checkbox"/>	<input type="checkbox"/>	
2	Follow organisational policies and procedures for managing and reducing waste	<input type="checkbox"/>	<input type="checkbox"/>	
3	Dispose of waste in line with organisational procedures	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio		
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>		Authentic <input type="checkbox"/>
		Valid <input type="checkbox"/>		Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Ensure personal hygiene and chef's uniform for kitchen operations meets organisational requirements	<input type="checkbox"/>	<input type="checkbox"/>	
2	Maintain the health, safety and security of the kitchen working environment	<input type="checkbox"/>	<input type="checkbox"/>	
3	Check quality and quantity of food and maintain kitchen and food safety standards at every level of food handling	<input type="checkbox"/>	<input type="checkbox"/>	
4	Ensure wastage from kitchen operations is minimized	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> B: Introduction to food preparation and cooking	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name: .....  Registration/Roll Number:.....
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li>1. <b>Assessment Task 1:</b> Demonstrate how to assemble food and equipment to prepare, and cook simple dishes, with guidance from Chef de Partie and other associates, during each technical assessment</li> <li>2. <b>Assessment Task 2:</b> Demonstrate how to prepare simple dishes for cooking, with guidance from Chef de Partie and other associates, during each technical assessment</li> <li>3. <b>Assessment Task 3:</b> Demonstrate how to cook simple dishes, with guidance from Chef de Partie and other associates, during each technical assessment</li> <li>4. <b>Assessment Task 4:</b> Demonstrate how to present simple dishes for service, with guidance from Chef de Partie and other associates, during each technical assessment</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li>5. <b>Knowledge assessment test (Written or Oral)</b></li> <li>6. <b>Portfolios at the time of assessment (if any)</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b></p> <p>Learning Unit 1: Understand how to assemble food and equipment to prepare, and cook simple dishes, with guidance from Chef de Partie and other associates</p>
	<p><b>Assessment Task 2</b></p> <p>Learning Unit 2: Understand how to prepare simple dishes for cooking, with guidance from Chef de Partie and other associates</p>
	<p><b>Assessment Task 3</b></p> <p>Learning Unit 3: Understand how to cook simple dishes, with guidance from Chef de Partie and other associates</p>
	<p><b>Assessment Task 4</b></p> <p>Learning Unit 4: Understand how to present simple dishes for service, with guidance from Chef de Partie and other associates</p>



	<p><b>Portfolios required at the time of assessment (if any) for</b></p> <ul style="list-style-type: none"><li>Learning Unit 1 for the evaluation of portfolio</li><li>Learning Unit 2 for the evaluation of portfolio</li><li>Learning Unit 3 for the evaluation of portfolio</li><li>Learning Unit 4 for the evaluation of portfolio</li></ul>
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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: ..... Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: ..... Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Nature of Activity							
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with Learning Unit)				
Assessment Task 1		Description of assessment task 1 Understand how to assemble food and equipment to prepare, and cook simple dishes, with guidance from Chef de Partie and other associates		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Understand how to assemble food, ingredients and equipment required to prepare, cook and finish dishes as required	<input type="checkbox"/>	<input type="checkbox"/>	
2	Understand the need to defrost ingredients prior to preparation	<input type="checkbox"/>	<input type="checkbox"/>	
3	Know how to select appropriate equipment needed to prepare, cook and finish dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Understand how to check that ingredients meet type, quality and quantity requirements prior to preparation and cooking	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 2		Description of assessment task 2 Understand how to prepare simple dishes for cooking, with guidance from Chef de Partie and other associates		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Understand the requirements for preparing dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2	Know how to use tools and equipment for preparing different dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Know the appropriate methods to prepare different dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4	Understand how to check that preparation of ingredients meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Understand how to cook simple dishes, with guidance from Chef de Partie and other associates		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Understand the requirements for cooking different dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Know how to use tools and equipment to cook different dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Know the appropriate methods to cook different dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Understand how to combine main ingredients with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Know how to check that dishes have the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
6	Know how to check that cooking of different dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 4		Description of assessment task 4 Understand how to present simple dishes for service, with guidance from Chef de Partie and other associates		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Understand the importance of holding and serving different dishes at correct temperature	<input type="checkbox"/>	<input type="checkbox"/>	
2	Understand how to safely store cooked dishes and ingredients not for immediate use	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio			
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>	Authentic <input type="checkbox"/>	Valid <input type="checkbox"/>	Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks	
1	Understand how to assemble food and equipment to prepare, and cook simple dishes, with guidance from Chef de Partie and other associates	<input type="checkbox"/>	<input type="checkbox"/>		
2	Understand how to prepare simple dishes for cooking, with guidance from Chef de Partie and other associates	<input type="checkbox"/>	<input type="checkbox"/>		
3	Understand how to cook simple dishes, with guidance from Chef de Partie and other associates	<input type="checkbox"/>	<input type="checkbox"/>		
4	Understand how to present simple dishes for service, with guidance from Chef de Partie and other associates	<input type="checkbox"/>	<input type="checkbox"/>		
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>			

<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> C: Prepare and cook vegetables	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name:  Registration/Roll Number:
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li><b>Assessment Task 1:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> vegetable dishes specified by your assessor</li> <li><b>Assessment Task 2:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> vegetable dishes specified by your assessor</li> <li><b>Assessment Task 3:</b> Present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> vegetable dishes specified by your assessor</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li><b>Knowledge assessment test (Written)</b></li> <li><b>Portfolios at the time of assessment</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b></p> <p>Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare vegetable dishes for cooking</p>
	<p><b>Assessment Task 2</b></p> <p>Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish vegetable dishes</p>
	<p><b>Assessment Task 3</b></p> <p>Learning Unit 3: Present vegetable dishes for service following guidance</p>
	<p><b>Portfolios required at the time of assessment (if any) for:</b></p> <p>Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of vegetable dishes</p> <p>Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of vegetable dishes</p> <p>Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of vegetable dishes</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with performance criteria)			
Assessment Task 1	Description of assessment task 1		
	Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> vegetable dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:	Yes	No	Remarks
1 Identify requirements for preparing vegetable dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2 Assemble food, ingredients and equipment required to prepare, cook and finish vegetable dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3 Use tools and equipment for preparing vegetable dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
4 Use appropriate methods to prepare vegetable dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
5 Check that preparation of vegetable dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>	

Assessment Task 2		Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> vegetable dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking vegetable dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook vegetable dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook vegetable dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine vegetable dishes with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that cooking of vegetable dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Finish, garnish and present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> vegetable dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present vegetable dishes to meet organisational specifications	<input type="checkbox"/>	<input type="checkbox"/>	
2	Make sure dishes are at correct temperature for holding and serving	<input type="checkbox"/>	<input type="checkbox"/>	
3	Safely store cooked vegetable dishes and ingredients for vegetable dishes not for immediate use	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio Diary log of practical work		
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>		Authentic <input type="checkbox"/>
		Valid <input type="checkbox"/>		Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Learning Unit 1: Diary log of practical work for the preparation of vegetable dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Learning Unit 2: Diary log of practical work for the cooking and finishing of vegetable dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Learning Unit 3: Diary log of practical work for the presentation of vegetable dishes	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> D: Prepare, cook and finish meat, poultry and fish dishes	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name:  Registration/Roll Number:
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li><b>Assessment Task 1:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> meat, poultry or fish dishes specified by your assessor</li> <li><b>Assessment Task 2:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> meat, poultry or fish dishes specified by your assessor</li> <li><b>Assessment Task 3:</b> Present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> meat, poultry or fish dishes specified by your assessor</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li><b>Knowledge assessment test (Written)</b></li> <li><b>Portfolios at the time of assessment</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b></p> <p>Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare meat, poultry and fish dishes for cooking</p>
	<p><b>Assessment Task 2</b></p> <p>Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish meat, poultry and fish dishes</p>
	<p><b>Assessment Task 3</b></p> <p>Learning Unit 3: Present meat, poultry and fish dishes for service following guidance</p>
	<p><b>Portfolios required at the time of assessment (if any) for:</b></p> <p>Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of meat, poultry and fish dishes</p> <p>Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of meat, poultry and fish dishes</p> <p>Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of meat, poultry and fish dishes</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with performance criteria)			
Assessment Task 1	Description of assessment task 1		
	Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> meat, poultry and fish dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:	Yes	No	Remarks
1 Identify requirements for preparing meat, poultry and fish dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2 Assemble food, ingredients and equipment required to prepare, cook and finish meat, poultry and fish dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3 Use tools and equipment for preparing meat, poultry and fish dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
4 Use appropriate methods to prepare meat, poultry and fish dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
5 Check that preparation of meat, poultry and fish dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>	

Assessment Task 2		Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> meat, poultry and fish dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking meat, poultry and fish dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook meat, poultry and fish dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook meat, poultry and fish dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine meat, poultry and fish dishes with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that cooking of meat, poultry and fish dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Finish, garnish and present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> meat, poultry and fish dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present meat, poultry and fish dishes to meet organisational specifications	<input type="checkbox"/>	<input type="checkbox"/>	
2	Make sure dishes are at correct temperature for holding and serving	<input type="checkbox"/>	<input type="checkbox"/>	
3	Safely store cooked meat, poultry and fish dishes and ingredients for meat, poultry and fish dishes not for immediate use	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio Diary log of practical work		
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>		Authentic <input type="checkbox"/>
		Valid <input type="checkbox"/>		Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Learning Unit 1: Diary log of practical work for the preparation of meat, poultry and fish dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Learning Unit 2: Diary log of practical work for the cooking and finishing of meat, poultry and fish dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Learning Unit 3: Diary log of practical work for the presentation of meat, poultry and fish dishes	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> E: Prepare and finish simple salad and fruit dishes	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name: .....  Registration/Roll Number:.....
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li>1. <b>Assessment Task 1:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple salad and fruit dishes specified by your assessor</li> <li>2. <b>Assessment Task 3:</b> Finish and present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple salad and fruit dishes specified by your assessor</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li>3. <b>Knowledge assessment test (Written or Oral)</b></li> <li>4. <b>Portfolios at the time of assessment (if any)</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b></p> <p>Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare simple salad and fruit dishes</p>
	<p><b>Assessment Task 2</b></p> <p>Learning Unit 2: Finish and present simple salad and fruit dishes for service following guidance</p>
	<p><b>Portfolios required at the time of assessment (if any) for</b></p> <p>Learning Unit 1 for the evaluation of portfolio</p> <p>Learning Unit 2 for the evaluation of portfolio</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: ..... Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: ..... Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Nature of Activity							
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with Learning Unit)				
Assessment Task 1		Description of assessment task 1 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple salad and fruit dishes		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing simple salad and fruit dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Assemble food, ingredients and equipment required to prepare and finish simple salad and fruit dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use tools and equipment for preparing simple salad and fruit dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
4	Use appropriate methods to prepare simple salad and fruit dishes	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that preparation of simple salad and fruit dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 2		Description of assessment task 2 Finish and present <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple salad and fruit dishes for service following guidance		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for finish simple salad and fruit dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to finish simple salad and fruit dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to finish simple salad and fruit dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine simple salad and fruit dishes with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that finishing of simple salad and fruit dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio		
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>		Authentic <input type="checkbox"/>
		Valid <input type="checkbox"/>		Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Learning Unit 1: Diary log of practical work for the preparation of simple salad and fruit dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Learning Unit 2: Diary log of practical work for the presentation of simple salad and fruit dishes	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> F: Prepare, cook and finish pasta and rice dishes	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name:  Registration/Roll Number:
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li><b>1. Assessment Task 1:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> pasta and rice dishes specified by your assessor</li> <li><b>2. Assessment Task 2:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> pasta and rice dishes specified by your assessor</li> <li><b>3. Assessment Task 3:</b> Present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> pasta and rice dishes specified by your assessor</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li><b>4. Knowledge assessment test (Written)</b></li> <li><b>5. Portfolios at the time of assessment</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b></p> <p>Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare pasta and rice dishes for cooking</p>
	<p><b>Assessment Task 2</b></p> <p>Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish pasta and rice dishes</p>
	<p><b>Assessment Task 3</b></p> <p>Learning Unit 3: Present pasta and rice dishes for service following guidance</p>
	<p><b>Portfolios required at the time of assessment (if any) for:</b></p> <p>Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of pasta and rice dishes</p> <p>Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of pasta and rice dishes</p> <p>Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of pasta and rice dishes</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with performance criteria)				
Assessment Task 1		Description of assessment task 1		
		Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> pasta and rice dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing pasta and rice dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2	Assemble food, ingredients and equipment required to prepare, cook and finish pasta and rice dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use tools and equipment for preparing pasta and rice dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
4	Use appropriate methods to prepare pasta and rice dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that preparation of pasta and rice dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		



Assessment Task 2		Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> pasta and rice dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking pasta and rice dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook pasta and rice dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook pasta and rice dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine pasta and rice dishes with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that cooking of pasta and rice dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Finish, garnish and present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> pasta and rice dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present pasta and rice dishes to meet organisational specifications	<input type="checkbox"/>	<input type="checkbox"/>	
2	Make sure dishes are at correct temperature for holding and serving	<input type="checkbox"/>	<input type="checkbox"/>	
3	Safely store cooked pasta and rice dishes and ingredients for pasta and rice dishes not for immediate use	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio Diary log of practical work		
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>		Authentic <input type="checkbox"/>
		Valid <input type="checkbox"/>		Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Learning Unit 1: Diary log of practical work for the preparation of pasta and rice dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Learning Unit 2: Diary log of practical work for the cooking and finishing of pasta and rice dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Learning Unit 3: Diary log of practical work for the presentation of pasta and rice dishes	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> G: Prepare, cook and finish eggs and egg dishes	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name:  Registration/Roll Number:
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li><b>Assessment Task 1:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> eggs and egg dishes specified by your assessor</li> <li><b>Assessment Task 2:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> eggs and egg dishes specified by your assessor</li> <li><b>Assessment Task 3:</b> Present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> eggs and egg dishes specified by your assessor</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li><b>Knowledge assessment test (Written)</b></li> <li><b>Portfolios at the time of assessment</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b></p> <p>Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare eggs and egg dishes for cooking</p>
	<p><b>Assessment Task 2</b></p> <p>Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish eggs and egg dishes</p>
	<p><b>Assessment Task 3</b></p> <p>Learning Unit 3: Present eggs and egg dishes for service following guidance</p>
	<p><b>Portfolios required at the time of assessment (if any) for:</b></p> <p>Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of eggs and egg dishes</p> <p>Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of eggs and egg dishes</p> <p>Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of eggs and egg dishes</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with performance criteria)			
Assessment Task 1	Description of assessment task 1		
	Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> eggs and egg dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:	Yes	No	Remarks
1 Identify requirements for preparing eggs and egg dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2 Assemble food, ingredients and equipment required to prepare, cook and finish eggs and egg dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3 Use tools and equipment for preparing eggs and egg dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
4 Use appropriate methods to prepare eggs and egg dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
5 Check that preparation of eggs and egg dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>	

Assessment Task 2		Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> eggs and egg dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking eggs and egg dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook eggs and egg dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook eggs and egg dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine eggs and egg dishes with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that cooking of eggs and egg dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Finish, garnish and present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> eggs and egg dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present eggs and egg dishes to meet organisational specifications	<input type="checkbox"/>	<input type="checkbox"/>	
2	Make sure eggs and egg dishes are at correct temperature for holding and serving	<input type="checkbox"/>	<input type="checkbox"/>	
3	Safely store cooked eggs and egg dishes and ingredients for eggs and egg dishes not for immediate use	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio Diary log of practical work		
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>		Authentic <input type="checkbox"/>
		Valid <input type="checkbox"/>		Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Learning Unit 1: Diary log of practical work for the preparation of eggs and egg dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Learning Unit 2: Diary log of practical work for the cooking and finishing of eggs and egg dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Learning Unit 3: Diary log of practical work for the presentation of eggs and egg dishes	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> H: Prepare and cook grain and pulse dishes	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name:  Registration/Roll Number:
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li><b>Assessment Task 1:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> grain and pulse dishes specified by your assessor</li> <li><b>Assessment Task 2:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> grain and pulse dishes specified by your assessor</li> <li><b>Assessment Task 3:</b> Present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> grain and pulse dishes specified by your assessor</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li><b>Knowledge assessment test (Written)</b></li> <li><b>Portfolios at the time of assessment</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b></p> <p>Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare grain and pulse dishes for cooking</p>
	<p><b>Assessment Task 2</b></p> <p>Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish grain and pulse dishes</p>
	<p><b>Assessment Task 3</b></p> <p>Learning Unit 3: Present grain and pulse dishes for service following guidance</p>
	<p><b>Portfolios required at the time of assessment (if any) for:</b></p> <p>Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of grain and pulse dishes</p> <p>Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of grain and pulse dishes</p> <p>Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of grain and pulse dishes</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with performance criteria)				
Assessment Task 1		Description of assessment task 1		
		Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> grain and pulse dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing grain and pulse dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2	Assemble food, ingredients and equipment required to prepare, cook and finish grain and pulse dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use tools and equipment for preparing grain and pulse dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
4	Use appropriate methods to prepare grain and pulse dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that preparation of grain and pulse dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		



Assessment Task 2		Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> grain and pulse dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking grain and pulse dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook grain and pulse dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook grain and pulse dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine grain and pulse dishes with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that cooking of grain and pulse dishes meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Finish, garnish and present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> grain and pulse dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present grain and pulse dishes to meet organisational specifications	<input type="checkbox"/>	<input type="checkbox"/>	
2	Make sure grain and pulse dishes are at correct temperature for holding and serving	<input type="checkbox"/>	<input type="checkbox"/>	
3	Safely store cooked grain and pulse dishes and ingredients for grain and pulse dishes not for immediate use	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio Diary log of practical work		
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>		Authentic <input type="checkbox"/>
		Valid <input type="checkbox"/>		Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Learning Unit 1: Diary log of practical work for the preparation of grain and pulse dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Learning Unit 2: Diary log of practical work for the cooking and finishing of grain and pulse dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Learning Unit 3: Diary log of practical work for the presentation of grain and pulse dishes	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> I: Prepare and cook soups, stocks and sauces	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name:  Registration/Roll Number:
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li><b>Assessment Task 1:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> soups, stocks or sauces specified by your assessor</li> <li><b>Assessment Task 2:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> soups, stocks or sauces specified by your assessor</li> <li><b>Assessment Task 3:</b> Present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> soups, stocks or sauces specified by your assessor</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li><b>Knowledge assessment test (Written)</b></li> <li><b>Portfolios at the time of assessment</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b></p> <p>Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare soups, stocks and sauces for cooking</p>
	<p><b>Assessment Task 2</b></p> <p>Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish soups, stocks and sauces</p>
	<p><b>Assessment Task 3</b></p> <p>Learning Unit 3: Present soups, stocks and sauces for service following guidance</p>
	<p><b>Portfolios required at the time of assessment (if any) for:</b></p> <p>Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of soups, stocks and sauces</p> <p>Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of soups, stocks and sauces</p> <p>Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of soups, stocks and sauces</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with performance criteria)			
Assessment Task 1	Description of assessment task 1		
	Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> soups, stocks or sauces specified by your assessor		
During the practical assessment, candidate demonstrated the following:	Yes	No	Remarks
1 Identify requirements for preparing soups, stocks and sauces for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2 Assemble food, ingredients and equipment required to prepare, cook and finish soups, stocks and sauces	<input type="checkbox"/>	<input type="checkbox"/>	
3 Use tools and equipment for preparing soups, stocks and sauces correctly	<input type="checkbox"/>	<input type="checkbox"/>	
4 Use appropriate methods to prepare soups, stocks and sauces for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
5 Check that preparation of soups, stocks and sauces meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>	

Assessment Task 2		Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> soups, stocks or sauces specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking soups, stocks and sauces	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook soups, stocks and sauces correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook soups, stocks and sauces	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine soups, stocks and sauces with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that cooking of soups, stocks and sauces meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Finish, garnish and present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> soups, stocks or sauces specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present soups, stocks and sauces to meet organisational specifications	<input type="checkbox"/>	<input type="checkbox"/>	
2	Make sure soups, stocks and sauces are at correct temperature for holding and serving	<input type="checkbox"/>	<input type="checkbox"/>	
3	Safely store cooked soups, stocks and sauces and ingredients for soups, stocks and sauces not for immediate use	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio Diary log of practical work		
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>		Authentic <input type="checkbox"/>
		Valid <input type="checkbox"/>		Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Learning Unit 1: Diary log of practical work for the preparation of soups, stocks and sauces	<input type="checkbox"/>	<input type="checkbox"/>	
2	Learning Unit 2: Diary log of practical work for the cooking and finishing of soups, stocks and sauces	<input type="checkbox"/>	<input type="checkbox"/>	
3	Learning Unit 3: Diary log of practical work for the presentation of soups, stocks and sauces	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Bake	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> J: Prepare, bake and finish simple bread and dough products	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name:  Registration/Roll Number:
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li><b>Assessment Task 1:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for baking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple bread or dough products specified by your assessor</li> <li><b>Assessment Task 2:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to bake correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple bread or dough products specified by your assessor</li> <li><b>Assessment Task 3:</b> Present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple bread or dough products specified by your assessor</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li><b>Knowledge assessment test (Written)</b></li> <li><b>Portfolios at the time of assessment</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b></p> <p>Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare simple bread and dough products for baking</p>
	<p><b>Assessment Task 2</b></p> <p>Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to bake and finish simple bread and dough products</p>
	<p><b>Assessment Task 3</b></p> <p>Learning Unit 3: Present simple bread and dough products for service following guidance</p>
	<p><b>Portfolios required at the time of assessment (if any) for:</b></p> <p>Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of simple bread and dough products</p> <p>Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the baking and finishing of simple bread and dough products</p> <p>Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of simple bread and dough products</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with performance criteria)			
Assessment Task 1	Description of assessment task 1		
	Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for baking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple bread or dough products specified by your assessor		
During the practical assessment, candidate demonstrated the following:	Yes	No	Remarks
1 Identify requirements for preparing simple bread and dough products for baking	<input type="checkbox"/>	<input type="checkbox"/>	
2 Assemble food, ingredients and equipment required to prepare, bake and finish simple bread and dough products	<input type="checkbox"/>	<input type="checkbox"/>	
3 Use tools and equipment for preparing simple bread and dough products correctly	<input type="checkbox"/>	<input type="checkbox"/>	
4 Use appropriate methods to prepare simple bread and dough products for baking	<input type="checkbox"/>	<input type="checkbox"/>	
5 Check that preparation of simple bread and dough products meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>	



Assessment Task 2		Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to bake and finish correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple bread or dough products specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for baking simple bread and dough products	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to bake simple bread and dough products correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to bake simple bread and dough products	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine simple bread and dough products with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that baking of simple bread and dough products meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Finish, garnish and present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple bread or dough products specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present simple bread and dough products to meet organisational specifications	<input type="checkbox"/>	<input type="checkbox"/>	
2	Make sure simple bread and dough products are at correct temperature for holding and serving	<input type="checkbox"/>	<input type="checkbox"/>	
3	Safely store baked simple bread and dough products and ingredients for simple bread and dough products not for immediate use	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio Diary log of practical work			
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>	Authentic <input type="checkbox"/>	Valid <input type="checkbox"/>	Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks	
1	Learning Unit 1: Diary log of practical work for the preparation of simple bread and dough products	<input type="checkbox"/>	<input type="checkbox"/>		
2	Learning Unit 2: Diary log of practical work for the baking and finishing of simple bread and dough products	<input type="checkbox"/>	<input type="checkbox"/>		
3	Learning Unit 3: Diary log of practical work for the presentation of simple bread and dough products	<input type="checkbox"/>	<input type="checkbox"/>		
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>			

<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> K: Prepare hot and cold sandwiches	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name:  Registration/Roll Number:
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li><b>1. Assessment Task 1:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> hot sandwiches specified by your assessor</li> <li><b>2. Assessment Task 2:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> cold sandwiches specified by your assessor</li> <li><b>3. Assessment Task 3:</b> Present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> hot and cold sandwiches specified by your assessor</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li><b>4. Knowledge assessment test (Written)</b></li> <li><b>5. Portfolios at the time of assessment</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b></p> <p>Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare hot sandwiches</p>
	<p><b>Assessment Task 2</b></p> <p>Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare cold sandwiches</p>
	<p><b>Assessment Task 3</b></p> <p>Learning Unit 3: Present hot and cold sandwiches for service following guidance</p>
	<p><b>Portfolios required at the time of assessment (if any) for:</b></p> <p>Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of hot sandwiches</p> <p>Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the preparation of cold sandwiches</p> <p>Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of hot and cold sandwiches</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with performance criteria)				
Assessment Task 1	Description of assessment task 1			
	Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare correctly for cooking <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> hot and cold sandwiches specified by your assessor			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing hot sandwiches	<input type="checkbox"/>	<input type="checkbox"/>	
2	Assemble food, ingredients and equipment required to prepare hot sandwiches	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use tools and equipment for preparing hot sandwiches correctly	<input type="checkbox"/>	<input type="checkbox"/>	
4	Use appropriate methods to prepare hot sandwiches	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that preparation of hot sandwiches meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 2		Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> hot and cold sandwiches specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing cold sandwiches	<input type="checkbox"/>	<input type="checkbox"/>	
2	Assemble food, ingredients and equipment required to prepare cold sandwiches	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use tools and equipment for preparing cold sandwiches correctly	<input type="checkbox"/>	<input type="checkbox"/>	
4	Use appropriate methods to prepare cold sandwiches	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that preparation of cold sandwiches meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Finish, garnish and present correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> hot and cold sandwiches specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present hot and cold sandwiches to meet organisational specifications	<input type="checkbox"/>	<input type="checkbox"/>	
2	Make sure hot and cold sandwiches are at correct temperature for holding and serving	<input type="checkbox"/>	<input type="checkbox"/>	
3	Safely store cooked hot and cold sandwiches and ingredients for hot and cold sandwiches not for immediate use	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio Diary log of practical work		
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>		Authentic <input type="checkbox"/>
		Valid <input type="checkbox"/>		Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Learning Unit 1: Diary log of practical work for the preparation of hot sandwiches	<input type="checkbox"/>	<input type="checkbox"/>	
2	Learning Unit 2: Diary log of practical work for the preparation of cold sandwiches	<input type="checkbox"/>	<input type="checkbox"/>	
3	Learning Unit 3: Diary log of practical work for the presentation of hot and cold sandwiches	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> L: Prepare and finish simple sweets	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name: .....  Registration/Roll Number:.....
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li><b>1. Assessment Task 1:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple cakes or gâteaux specified by your assessor</li> <li><b>2. Assessment Task 2:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple pastries specified by your assessor</li> <li><b>3. Assessment Task 3:</b> Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish correctly <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple sweets specified by your assessor</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li><b>4. Knowledge assessment test (Written or Oral)</b></li> <li><b>5. Portfolios at the time of assessment (if any)</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b></p> <p>Learning Unit 1: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish simple cakes and gâteaux</p>
	<p><b>Assessment Task 2</b></p> <p>Learning Unit 2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish simple pastries</p>
	<p><b>Assessment Task 3</b></p> <p>Learning Unit 3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish simple sweets</p>
	<p><b>Portfolios required at the time of assessment (if any) for</b></p> <p>Learning Unit 1 for the evaluation of portfolio Learning Unit 2 for the evaluation of portfolio Learning Unit 3 for the evaluation of portfolio</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: ..... Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: ..... Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Nature of Activity							
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>



Each Assessment Task (with Learning Unit)				
Assessment Task 1		Description of assessment task 1		
		Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple cakes and gâteaux		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing and cooking simple gâteaux	<input type="checkbox"/>	<input type="checkbox"/>	
2	Assemble food, ingredients and equipment required to prepare and finish simple sweet dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use tools and equipment for preparing and cooking simple cakes and gâteaux correctly	<input type="checkbox"/>	<input type="checkbox"/>	
4	Use appropriate methods to prepare simple cakes and gâteaux for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that preparation for simple cakes and gâteaux meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
6	Use appropriate methods to cook simple cakes and gâteaux	<input type="checkbox"/>	<input type="checkbox"/>	
7	Check that the cakes and gateau has the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
8	Check that cooking of simple cakes and gâteaux meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 2		Description of assessment task 2 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple pastries		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing and cooking simple pastries	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment for preparing and cooking simple pastries correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to prepare simple pastries for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4	Check that preparation for simple pastries meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
5	Use appropriate methods to cook simple pastries	<input type="checkbox"/>	<input type="checkbox"/>	
6	Check that the pastries have the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
7	Check that cooking of simple pastries meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish <b>FOUR</b> portions for <b>EACH</b> of <b>TWO</b> simple sweets		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing and cooking simple sweets	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment for preparing and cooking simple sweets correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to prepare simple sweets for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4	Check that preparation for simple sweets meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
5	Use appropriate methods to cook simple sweets	<input type="checkbox"/>	<input type="checkbox"/>	
6	Check that the sweets have the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
7	Check that cooking of simple sweets meets quality requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio			
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>	Authentic <input type="checkbox"/>	Valid <input type="checkbox"/>	Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks	
1	Learning Unit 1: Diary log of practical work for the preparation and finishing of simple cakes and gâteaux	<input type="checkbox"/>	<input type="checkbox"/>		
2	Learning Unit 2: Diary log of practical work for the preparation and finishing of simple pastries	<input type="checkbox"/>	<input type="checkbox"/>		
3	Learning Unit 3: Diary log of practical work for the preparation and finishing of simple sweets	<input type="checkbox"/>	<input type="checkbox"/>		
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>			

<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> M: Complete kitchen shift effectively	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name: .....  Registration/Roll Number:.....
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li>1. <b>Assessment Task 1:</b> Clear kitchen work area of equipment and food products at the end of each technical assessment</li> <li>2. <b>Assessment Task 2:</b> Ensure that all kitchen equipment and surfaces are cleaned and sanitized at the end of each technical assessment</li> <li>3. <b>Assessment Task 3:</b> Ensure all surplus food, equipment and materials are returned from the kitchen to the appropriate department at the end of each technical assessment</li> <li>4. <b>Assessment Task 4:</b> Hand over to next kitchen shift if appropriate at the end of each technical assessment</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li>5. <b>Knowledge assessment test (Written or Oral)</b></li> <li>6. <b>Portfolios at the time of assessment (if any)</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b> Learning Unit 1: Clear kitchen work area of equipment and food products</p>
	<p><b>Assessment Task 2</b> Learning Unit 2: Ensure that all kitchen equipment and surfaces are cleaned and sanitized</p>
	<p><b>Assessment Task 3</b> Learning Unit 3: Ensure all surplus food, equipment and materials are returned from the kitchen to the appropriate department</p>
	<p><b>Assessment Task 4</b> Learning Unit 4: Hand over to next kitchen shift if appropriate</p>
	<p><b>Portfolios required at the time of assessment (if any) for</b></p> <p>Learning Unit 1 for the evaluation of portfolio Learning Unit 2 for the evaluation of portfolio Learning Unit 3 for the evaluation of portfolio Learning Unit 4 for the evaluation of portfolio</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: ..... Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: ..... Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Nature of Activity							
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with Learning Unit)				
Assessment Task 1		Description of assessment task 1		
		Clear kitchen work area of equipment and food products following guidance from Chef de Partie and other associates		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Select and use appropriate tools, specialist equipment and method for cleaning the kitchen work area	<input type="checkbox"/>	<input type="checkbox"/>	
2	Restore the kitchen work area to a safe and tidy condition	<input type="checkbox"/>	<input type="checkbox"/>	
3	Make sure that any food, tools and equipment needed for the next shift are set up ready for use	<input type="checkbox"/>	<input type="checkbox"/>	
4	Store all food, tools and equipment in line with organisational requirements	<input type="checkbox"/>	<input type="checkbox"/>	
5	Handle and dispose of waste materials appropriately according to organisational and legal requirements	<input type="checkbox"/>	<input type="checkbox"/>	
6	Report any problems associated with cleaning, storing or disposing of materials and equipment to the relevant person	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 2		Description of assessment task 2		
		Ensure that all kitchen equipment and surfaces are cleared, cleaned and sanitized		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Select appropriate equipment and products for cleaning and sanitizing equipment and surfaces	<input type="checkbox"/>	<input type="checkbox"/>	
2	Pre-soak any equipment, tools and utensils as required to free food particles and grease	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate equipment, products and methods to clean and sanitize equipment and surfaces	<input type="checkbox"/>	<input type="checkbox"/>	
4	Ensure that equipment and products used for cleaning are in good condition and changed when required	<input type="checkbox"/>	<input type="checkbox"/>	
5	Store equipment and products for cleaning and sanitizing equipment and surfaces after use according to organisational requirements	<input type="checkbox"/>	<input type="checkbox"/>	
6	Report to supervisor any problems with cleaning, equipment or products	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Ensure all surplus food, equipment and materials are returned from the kitchen to the appropriate department		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify and return unused food items to the kitchen or to the concerned department	<input type="checkbox"/>	<input type="checkbox"/>	
2	Identify and return equipment and materials to the appropriate store	<input type="checkbox"/>	<input type="checkbox"/>	
3	Maintain proper log books or records of returned items	<input type="checkbox"/>	<input type="checkbox"/>	
4	Advise supervisor of any problems with returning surplus food, equipment and material to the appropriate department	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 4		Description of assessment task 4 Hand over to next kitchen shift if appropriate		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Ensure that kitchen work area is fully maintained ready for next shift	<input type="checkbox"/>	<input type="checkbox"/>	
2	Ensure that next shift is prepared and ready for handover	<input type="checkbox"/>	<input type="checkbox"/>	
3	Notify next shift of any relevant issues or problems	<input type="checkbox"/>	<input type="checkbox"/>	
4	Complete any logbook entries as required by organisation	<input type="checkbox"/>	<input type="checkbox"/>	
5	Leave kitchen promptly and courteously	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio		
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>		Authentic <input type="checkbox"/>
		Valid <input type="checkbox"/>		Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Learning Unit 1: Diary log of practical work showing clearing kitchen work area of equipment and food products	<input type="checkbox"/>	<input type="checkbox"/>	
2	Learning Unit 2: Diary log of practical work ensuring that all kitchen equipment and surfaces are cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	
3	Learning Unit 3: Diary log of practical work ensuring all surplus food, equipment and materials are returned from the kitchen to the appropriate department	<input type="checkbox"/>	<input type="checkbox"/>	
4	Learning Unit 4: Diary log of practical work showing hand over to next kitchen shift if appropriate	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		



<b>Title of Qualification:</b> National Vocational Certificate Level 2 - Cook	CS Code:	Level: 2	Version: 01
<b>Competency Standard Title:</b> N: Identify and pursue new business opportunities in the hospitality sector	<b>Assessment Date (DD/MM/YY):</b>		

Candidate Details	Name: .....  Registration/Roll Number:.....
Guidance for Candidate	<p><b>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration &amp; assessment):</b></p> <ol style="list-style-type: none"> <li>1. <b>Assessment Task 1:</b> Identify business opportunities in the hospitality sector</li> <li>2. <b>Assessment Task 2:</b> Develop the structure of the new hospitality business</li> <li>3. <b>Assessment Task 3:</b> Communicate the new hospitality business's services to guests</li> <li>4. <b>Assessment Task 4:</b> Negotiate arrangements for the new hospitality business</li> </ol> <p><b>And complete:</b></p> <ol style="list-style-type: none"> <li>5. <b>Knowledge assessment test (Written or Oral)</b></li> <li>6. <b>Portfolios at the time of assessment (if any)</b></li> </ol>
Minimum Evidence Required	<p><b>During a practical assessment, under observation by an assessor, you will complete:</b></p> <p><b>Assessment Task 1</b> Learning Unit 1: Identify business opportunities in the hospitality sector</p>
	<p><b>Assessment Task 2</b> Learning Unit 2: Develop the structure of the new hospitality business</p>
	<p><b>Assessment Task 3</b> Learning Unit 3: Communicate the new hospitality business's services to guests</p>
	<p><b>Assessment Task 4</b> Learning Unit 4: Negotiate arrangements for the new hospitality business</p>
	<p><b>Portfolios required at the time of assessment (if any) for</b></p> <p>Learning Unit 1 for the evaluation of portfolio Learning Unit 2 for the evaluation of portfolio Learning Unit 3 for the evaluation of portfolio Learning Unit 4 for the evaluation of portfolio</p>

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**Assessors Judgment Guide** (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: ..... Registration/Roll Number: ..... Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: ..... Assessor's code: ..... Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Nature of Activity							
Practical Skill Demonstration			<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Knowledge Assessment	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Other Requirement				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

Each Assessment Task (with Learning Unit)				
Assessment Task 1		Description of assessment task 1 Identify business opportunities in the hospitality sector		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Look for, and recognise, business opportunities in the hospitality sector	<input type="checkbox"/>	<input type="checkbox"/>	
2	Create hospitality business opportunities where they do not obviously exist	<input type="checkbox"/>	<input type="checkbox"/>	
3	Quickly identify potential hospitality business developments and how they will affect the new business	<input type="checkbox"/>	<input type="checkbox"/>	
4	Identify the additional benefits of potential hospitality business opportunities	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 2		Description of assessment task 2 Develop the structure of the new hospitality business		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Check what laws and other regulations will affect the new hospitality business	<input type="checkbox"/>	<input type="checkbox"/>	
2	Work out what money needed to start the new hospitality business and keep it running	<input type="checkbox"/>	<input type="checkbox"/>	
3	Identify own contribution to running the new hospitality business	<input type="checkbox"/>	<input type="checkbox"/>	
4	Determine the staff needed for the new hospitality business	<input type="checkbox"/>	<input type="checkbox"/>	
5	Sourcing suppliers for the new hospitality business	<input type="checkbox"/>	<input type="checkbox"/>	
6	Decide how to use quality standards in the new hospitality business	<input type="checkbox"/>	<input type="checkbox"/>	
7	Decide on the new hospitality business's policy for looking after guests	<input type="checkbox"/>	<input type="checkbox"/>	
8	Investigate suitable premises for the new hospitality business	<input type="checkbox"/>	<input type="checkbox"/>	
9	Decide how you will get equipment, tools and materials	<input type="checkbox"/>	<input type="checkbox"/>	
10	Identifying other sources of support	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Communicate the new hospitality business's services to guests		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Know the competition from other hospitality businesses and be able to explain to guests the advantages of own offer	<input type="checkbox"/>	<input type="checkbox"/>	
2	Clearly define what products or services the new business delivers and make sure that it is presented to guests in a way they can relate to	<input type="checkbox"/>	<input type="checkbox"/>	
3	Tell potential guests how the new hospitality business is aiming to meet their needs and about new developments	<input type="checkbox"/>	<input type="checkbox"/>	
4	Check that the marketing strategy is based on an accurate understanding of potential guest's needs and preferences	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 4		Description of assessment task 4 Negotiate arrangements for the new hospitality business		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Clearly explain the features of the arrangements that need to be made and the benefits to the other person or organisation	<input type="checkbox"/>	<input type="checkbox"/>	
2	Think whether there is anything to negotiate on other than price	<input type="checkbox"/>	<input type="checkbox"/>	
3	Negotiate arrangements calmly and effectively	<input type="checkbox"/>	<input type="checkbox"/>	
4	Behave ethically throughout negotiations	<input type="checkbox"/>	<input type="checkbox"/>	
5	Sign off arrangements so they are clear to all parties	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio		
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>		Authentic <input type="checkbox"/>
		Valid <input type="checkbox"/>		Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Learning Unit 1: Practical activities to identify business opportunities in the hospitality sector	<input type="checkbox"/>	<input type="checkbox"/>	
2	Learning Unit 2: Practical activities to develop the structure of the new hospitality business	<input type="checkbox"/>	<input type="checkbox"/>	
3	Learning Unit 3: Practical activities to communicate the new hospitality business's services to guests	<input type="checkbox"/>	<input type="checkbox"/>	
4	Learning Unit 4: Practical activities to negotiate arrangements for the new hospitality business	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

