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ASSESSMENT PACKAGE
National Vocational Certificate Level 3

Version 1 - November, 2019



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ASSESSMENT PACKAGE
National Vocational Certificate Level 3

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Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: A: Co-ordinate the operation of the kitchen section	Assessment Date (DD/MM/YY):		

Candidate Details	Name: Registration/Roll Number:.....
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Assessment Task 1: Find the current and future requirements, brief the kitchen team and allocate responsibilities to associate cooks on daily basis, for a kitchen shift agreed with your assessor 2. Assessment Task 2: Manage requisition requirements for kitchen section for a kitchen shift agreed with your assessor 3. Assessment Task 3: Manage food availability and prepare the kitchen section for cooking for a kitchen shift agreed with your assessor 4. Assessment Task 4: Develop productive working relationships with kitchen associates during a kitchen shift agreed with your assessor <p>And complete:</p> <ol style="list-style-type: none"> 5. Knowledge assessment test (Written or Oral) 6. Portfolios at the time of assessment (if any)
Minimum Evidence Required	<p>During a practical assessment, under observation by an assessor, you will complete:</p> <p>Assessment Task 1 Learning Unit 1: Find the current and future requirements, brief the kitchen team and allocate responsibilities to associate cooks on daily basis</p>
	<p>Assessment Task 2 Learning Unit 2: Manage requisition requirements for kitchen section</p>
	<p>Assessment Task 3 Learning Unit 3: Manage food availability and prepare the kitchen section for cooking</p>
	<p>Assessment Task 4 Learning Unit 4: Develop productive working relationships with kitchen associates</p>
	<p>Portfolios required at the time of assessment (if any) for</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>

Continued on following page

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		
		Find the current and future requirements, brief the kitchen team and allocate responsibilities to associate cooks on daily basis		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Determine the current and future levels of bookings for the kitchen's food and beverage service outlet	<input type="checkbox"/>	<input type="checkbox"/>	
2	Determine the current and future levels of staffing, taking account of the rota, periods of annual leave and permanent changes in the team	<input type="checkbox"/>	<input type="checkbox"/>	
3	Evaluate the capacity of the kitchen to service the requirements of current and future levels of bookings for the kitchen's food and beverage service outlet	<input type="checkbox"/>	<input type="checkbox"/>	
4	Assemble team at appropriate time and deliver team briefing about requirements and the individual roles and responsibilities needed to complete the work of the shift	<input type="checkbox"/>	<input type="checkbox"/>	
5	Ensure that team are wearing appropriate protective clothing	<input type="checkbox"/>	<input type="checkbox"/>	
6	Determine which tasks and duties are to be allocated to each associate	<input type="checkbox"/>	<input type="checkbox"/>	
7	Communicate the deliverables to each individual and check that they understand their role and responsibilities	<input type="checkbox"/>	<input type="checkbox"/>	
8	Monitor the achievement of allocated tasks throughout the shift	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 2		Description of assessment task 2 Manage requisition requirements for kitchen section		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Obtain details of daily and weekly requirements from function sheet and food outlet bookings	<input type="checkbox"/>	<input type="checkbox"/>	
2	Check current stock of food and other items available in the kitchen	<input type="checkbox"/>	<input type="checkbox"/>	
3	Prepare requisition sheet to obtain appropriate amounts of food and other items from store	<input type="checkbox"/>	<input type="checkbox"/>	
4	Check delivery from store meet type, quality and quantity requirements	<input type="checkbox"/>	<input type="checkbox"/>	
5	Ensure that associates operate appropriate stock management system according to organisation procedures	<input type="checkbox"/>	<input type="checkbox"/>	
6	Ensure that associates meet the yield requirements for food and other items used in the preparation and cooking of dishes for the outlet	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Manage food availability and prepare the kitchen section for cooking		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Check that the food and other items are of the type and quality required to meet the day's food outlet requirements	<input type="checkbox"/>	<input type="checkbox"/>	
2	Ensure that associates have all the required food, other ingredients, tools and equipment for the day's requirements	<input type="checkbox"/>	<input type="checkbox"/>	
3	Ensure that associates have checked that the food and other ingredients they will use meet the requirements of type, quality and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
4	Advise the engineering department of any issues or problems with equipment, services or surroundings	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 4		Description of assessment task 4 Develop productive working relationships with kitchen associates		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Support associates and help them adjust to and develop their roles and responsibilities	<input type="checkbox"/>	<input type="checkbox"/>	
2	Identify, agree and implement with associates ways to provide support each other's roles and responsibilities	<input type="checkbox"/>	<input type="checkbox"/>	
3	Agree with associates appropriate methods to communicate with	<input type="checkbox"/>	<input type="checkbox"/>	
4	Use agreed methods of communication to share appropriate information and knowledge with associates	<input type="checkbox"/>	<input type="checkbox"/>	
5	Actively support associates throughout the shift	<input type="checkbox"/>	<input type="checkbox"/>	
6	Share feedback with associates on the effort of the team and how this can be improved	<input type="checkbox"/>	<input type="checkbox"/>	
7	Work with associates to deal with conflict constructively	<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	Find the current and future requirements, brief the kitchen team and allocate responsibilities to associate cooks on daily basis	<input type="checkbox"/>	<input type="checkbox"/>	
2	Manage requisition requirements for kitchen section	<input type="checkbox"/>	<input type="checkbox"/>	
3	Manage food availability and prepare the kitchen section for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4	Develop productive working relationships with kitchen associates	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: B: Supervise the kitchen section	Assessment Date (DD/MM/YY):		

Candidate Details	Name: Registration/Roll Number:.....
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Assessment Task 1: Ensure the kitchen section prepares, cooks and presents food effectively in the section during a shift agreed with the assessor 2. Assessment Task 2: Ensure the kitchen section opens and finalizes the shift effectively during a shift agreed with the assessor 3. Assessment Task 3: Ensure that kitchen section team follows health and safety requirements during a shift agreed with the assessor <p>And complete:</p> <ol style="list-style-type: none"> 4. Knowledge assessment test (Written or Oral) 5. Portfolios at the time of assessment (if any)
Minimum Evidence Required	<p>During a practical assessment, under observation by an assessor, you will complete:</p> <p>Assessment Task 1 Learning Unit 1: Ensure the kitchen section prepares, cooks and presents food effectively in the section</p>
	<p>Assessment Task 2 Learning Unit 2: Ensure the kitchen section opens and finalizes the shift effectively</p>
	<p>Assessment Task 3 Learning Unit 3: Ensure that kitchen section team follows health and safety requirements</p>
	<p>Portfolios required at the time of assessment (if any) for 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>

Continued on following page

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 the kitchen section prepares, cooks and presents food effectively in the section		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Supervise the preparation, cooking and finishing procedures in own specific section of the kitchen	<input type="checkbox"/>	<input type="checkbox"/>	
2	Ensure that the preparation, cooking and finishing procedures are completed within organisational expectations	<input type="checkbox"/>	<input type="checkbox"/>	
3	Ensure that dishes are presented for service at the right time	<input type="checkbox"/>	<input type="checkbox"/>	
4	Monitor the food preparation and cooking processes to ensure that planned yields are met	<input type="checkbox"/>	<input type="checkbox"/>	
5	Monitor the presentation of dishes to ensure that portion control meets the requirements of the food outlet and the kitchen	<input type="checkbox"/>	<input type="checkbox"/>	
6	Ensure that associates keep and maintain the work area neat and clean at all times	<input type="checkbox"/>	<input type="checkbox"/>	
7	Deal with any problems that may arise in own section of kitchen	<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 the kitchen section opens and finalizes the shift effectively		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Ensure that all associates arrive for duty at the prescribed time	<input type="checkbox"/>	<input type="checkbox"/>	
2	Ensure that all associates are wearing appropriate protective clothing in line with organisational requirements	<input type="checkbox"/>	<input type="checkbox"/>	
3	Ensure that all associates have checked that all equipment is in good working order	<input type="checkbox"/>	<input type="checkbox"/>	
4	Ensure that all associates have checked that the food they will prepare is of the type, quality and quantity required	<input type="checkbox"/>	<input type="checkbox"/>	
5	Ensure that all associates clear work area of equipment and food products	<input type="checkbox"/>	<input type="checkbox"/>	
6	Ensure that all associates contribute to closing the shift effectively and efficiently	<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 that kitchen section team follows health and safety requirements		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Ensure that all associates are aware of and follow health and safety requirements in line with organisational requirements	<input type="checkbox"/>	<input type="checkbox"/>	
2	Ensure that associates identify any hazards or potential hazards and deal with these correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Ensure that associates report any accidents or near accidents quickly and accurately to the proper person	<input type="checkbox"/>	<input type="checkbox"/>	
4	Ensure that associates practise emergency and security procedures correctly	<input type="checkbox"/>	<input type="checkbox"/>	
5	Complete records as required to demonstrate that section team follows health and safety 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	Ensure the kitchen section prepares, cooks and presents food effectively in the section	<input type="checkbox"/>	<input type="checkbox"/>	
2	Ensure the kitchen section opens and finalizes the shift effectively	<input type="checkbox"/>	<input type="checkbox"/>	
3	Ensure that kitchen section team follows health and safety requirements	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: C: Maintain production of food	Assessment Date (DD/MM/YY):		

Candidate Details	Name: Registration/Roll Number:.....
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Assessment Task 1: Lead the kitchen team in the preparation and cooking of food during a shift agreed with the assessor 2. Assessment Task 2: Support the sous chef during a shift agreed with the assessor 3. Assessment Task 3: Supervise cooks/assistants during a shift agreed with the assessor 4. Assessment Task 4: Supervise storage of food within kitchen section during a shift agreed with the assessor <p>And complete:</p> <ol style="list-style-type: none"> 5. Knowledge assessment test (Written or Oral) 6. Portfolios at the time of assessment (if any)
Minimum Evidence Required	<p>During a practical assessment, under observation by an assessor, you will complete:</p> <p>Assessment Task 1 Learning Unit 1: Lead the kitchen team in the preparation and cooking of food</p>
	<p>Assessment Task 2 Learning Unit 2: Support the sous chef</p>
	<p>Assessment Task 3 Learning Unit 3: Supervise cooks/assistants</p>
	<p>Assessment Task 4 Learning Unit 4: Supervise storage of food within kitchen section</p>
	<p>Portfolios required at the time of assessment (if any) for 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>

Continued on following page

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 Lead the kitchen team in the preparation and cooking of food		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Set out and positively communicate the purpose and objectives of the kitchen team to all associates	<input type="checkbox"/>	<input type="checkbox"/>	
2	Ensure that each member of the kitchen team knows their role and responsibilities and understands how these will contribute to achievement of the team's objectives	<input type="checkbox"/>	<input type="checkbox"/>	
3	Encourage and support kitchen associates to carry out their role and provide recognition when objectives have been achieved	<input type="checkbox"/>	<input type="checkbox"/>	
4	Support the team in addressing team and departmental problems	<input type="checkbox"/>	<input type="checkbox"/>	
5	Give kitchen associates support and advice when they need it	<input type="checkbox"/>	<input type="checkbox"/>	
6	Motivate kitchen associates to present their own ideas and listen to what they say	<input type="checkbox"/>	<input type="checkbox"/>	
7	Monitor activities and progress across the kitchen team without interfering	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 2		Description of assessment task 2 Support the sous chef		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Discuss and agree on methods and formats of communication with the sous chef	<input type="checkbox"/>	<input type="checkbox"/>	
2	Agree with the sous chef daily and medium term areas for delegated responsibilities	<input type="checkbox"/>	<input type="checkbox"/>	
3	Support the sous chef in undertaking training and inspections	<input type="checkbox"/>	<input type="checkbox"/>	
4	Ensure that every day food and beverages requirements of section are signed off by sous chef	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Supervise cooks / assistants		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Ensure that cooks / assistants are punctual and efficient in carrying out their duties	<input type="checkbox"/>	<input type="checkbox"/>	
2	Communicate instructions and other information clearly to kitchen staff	<input type="checkbox"/>	<input type="checkbox"/>	
3	Motivate the kitchen staff in a timely and efficient manner to complete all their duties	<input type="checkbox"/>	<input type="checkbox"/>	
4	Ensure that all staff are performing at the optimum level when preparing, cooking and finishing dishes for customers	<input type="checkbox"/>	<input type="checkbox"/>	
5	Create a friendly, professional environment which inspires teamwork within section of his / her kitchen	<input type="checkbox"/>	<input type="checkbox"/>	
6	Ensure high quality dishes are presented for service	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 4		Description of assessment task 4 Supervise storage of food within kitchen section		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Ensure that all food safety and hygiene standards are followed when preparing food for storage	<input type="checkbox"/>	<input type="checkbox"/>	
2	Ensure that cross-contamination procedures are strictly followed throughout food storage procedures	<input type="checkbox"/>	<input type="checkbox"/>	
3	Ensure that all food is safely and hygienically prepared for storage	<input type="checkbox"/>	<input type="checkbox"/>	
4	Ensure that all food prepared for storage is properly tagged according to organisational 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	Lead the kitchen team in the preparation and cooking of food	<input type="checkbox"/>	<input type="checkbox"/>	
2	Support the sous chef	<input type="checkbox"/>	<input type="checkbox"/>	
3	Supervise cooks/assistants	<input type="checkbox"/>	<input type="checkbox"/>	
4	Supervise storage of food within kitchen section	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: D: Develop advanced skills in food preparation and cooking	Assessment Date (DD/MM/YY):		

Candidate Details	Name: Registration/Roll Number:.....
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Assessment Task 1: Understand how to independently assemble food and equipment to prepare, and cook complex dishes specified by the assessor 2. Assessment Task 2: Understand how to use equipment and multi-stage methods independently to prepare complex dishes for cooking specified by the assessor 3. Assessment Task 3: Understand how to use equipment and multi-stage methods independently to cook and finish complex dishes specified by the assessor 4. Assessment Task 4: Understand how to independently present complex dishes for service specified by the assessor <p>And complete:</p> <ol style="list-style-type: none"> 5. Knowledge assessment test (Written or Oral) 6. Portfolios at the time of assessment (if any)
Minimum Evidence Required	<p>During a practical assessment, under observation by an assessor, you will complete:</p> <p>Assessment Task 1 Learning Unit 1: Understand how to independently assemble food and equipment to prepare, and cook complex dishes</p>
	<p>Assessment Task 2 Learning Unit 2: Understand how to use equipment and multi-stage methods independently to prepare complex dishes for cooking</p>
	<p>Assessment Task 3 Learning Unit 3: Understand how to use equipment and multi-stage methods independently to cook and finish complex dishes</p>
	<p>Assessment Task 4 Learning Unit 4: Understand how to independently present complex dishes for service</p>
	<p>Portfolios required at the time of assessment (if any) for 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>

Continued on following page

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 independently assemble food and equipment to prepare, and cook complex dishes		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Understand the benefits of assembling food, ingredients and equipment required to prepare, cook and finish complex dishes as required	<input type="checkbox"/>	<input type="checkbox"/>	
2	Understand the risks associated with defrosting ingredients prior to preparation	<input type="checkbox"/>	<input type="checkbox"/>	
3	Know how to select appropriate equipment needed for different stages when preparing, cooking and finishing complex dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Understand the purpose of checking that ingredients for complex dishes 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 use equipment and multi-stage methods independently to prepare complex dishes for cooking		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Understand the requirements for independently preparing complex dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2	Know how to use tools and equipment for different stages when preparing complex dishes independently	<input type="checkbox"/>	<input type="checkbox"/>	
3	Know the appropriate sequence of multi-stage methods when independently preparing complex dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4	Understand how to check that preparation of ingredients meets quality requirements for complex dishes	<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 use equipment and multi-stage methods independently to cook and finish complex dishes		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Understand the requirements for independently cooking complex dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Know how to use tools and equipment for different stages when cooking complex dishes independently	<input type="checkbox"/>	<input type="checkbox"/>	
3	Know the appropriate sequence of multi-stage methods when independently cooking complex dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Understand how to combine main ingredients with other ingredients at different stages	<input type="checkbox"/>	<input type="checkbox"/>	
5	Know how to check that complex dishes have the correct flavour, consistency and quantity at different stages	<input type="checkbox"/>	<input type="checkbox"/>	
6	Know how to check that cooking of complex dishes meets quality requirements at different stages	<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 independently present complex dishes for service		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Understand the importance of holding and serving complex dishes at correct temperature	<input type="checkbox"/>	<input type="checkbox"/>	
2	Understand how to safely store complex 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 independently assemble food and equipment to prepare, and cook complex dishes	<input type="checkbox"/>	<input type="checkbox"/>		
2	Understand how to use equipment and multi-stage methods independently to prepare complex dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>		
3	Understand how to use equipment and multi-stage methods independently to cook and finish complex dishes	<input type="checkbox"/>	<input type="checkbox"/>		
4	Understand how to independently present complex dishes for service	<input type="checkbox"/>	<input type="checkbox"/>		
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>			

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: E: Prepare, cook and finish complex soups	Assessment Date (DD/MM/YY):		

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

Continued on following page

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 equipment and multi-stage methods independently to prepare correctly for cooking FOUR portions for EACH of TWO complex soups specified by your assessor			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing complex soups for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment for preparing complex soups correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to prepare complex soups for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4	Check that preparation of complex soups 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 equipment and multi-stage methods independently to cook and finish correctly FOUR portions for EACH of TWO complex soups specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking complex soups	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook complex soups correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook complex soups	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine soup ingredients with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that the dish has the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
6	Check that cooking of complex soups 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 FOUR portions for EACH of TWO complex soups specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present the dish 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 complex soups and complex soups 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 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	Performance criteria 1: Diary log of practical work for the preparation of complex soups	<input type="checkbox"/>	<input type="checkbox"/>	
2	Performance criteria 2: Diary log of practical work for the cooking and finishing of complex soups	<input type="checkbox"/>	<input type="checkbox"/>	
3	Performance criteria 3: Diary log of practical work for the presentation of complex soups	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: F: Prepare, cook and finish complex meat dishes	Assessment Date (DD/MM/YY):		

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

Continued on following page

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 equipment and multi-stage methods independently to prepare correctly for cooking FOUR portions for EACH of TWO complex meat dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:	Yes	No	Remarks
1 Identify requirements for preparing complex meat dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2 Use tools and equipment for preparing complex meat dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3 Use appropriate methods to prepare complex meat dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4 Check that preparation of complex meat 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 equipment and multi-stage methods independently to cook and finish correctly FOUR portions for EACH of TWO complex meat dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking complex meat dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook complex meat dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook complex meat dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine complex meat ingredients with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that the dish has the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
6	Check that cooking of complex meat 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 FOUR portions for EACH of TWO complex meat dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present the dish 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 complex meat dishes and complex meat dishes 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 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	Performance criteria 1: Diary log of practical work for the preparation of complex meat dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Performance criteria 2: Diary log of practical work for the cooking and finishing of complex meat dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Performance criteria 3: Diary log of practical work for the presentation of complex meat dishes	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: G: Prepare, cook and finish complex poultry dishes	Assessment Date (DD/MM/YY):		

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

Continued on following page

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 equipment and multi-stage methods independently to prepare correctly for cooking FOUR portions for EACH of TWO complex poultry dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:	Yes	No	Remarks
1 Identify requirements for preparing complex poultry dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2 Use tools and equipment for preparing complex poultry dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3 Use appropriate methods to prepare complex poultry dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4 Check that preparation of complex poultry 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 equipment and multi-stage methods independently to cook and finish correctly FOUR portions for EACH of TWO complex poultry dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking complex poultry dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook complex poultry dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook complex poultry dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine complex poultry ingredients with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that the dish has the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
6	Check that cooking of complex poultry 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 FOUR portions for EACH of TWO complex poultry dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present the dish 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 complex poultry dishes and complex poultry dishes 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 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	Performance criteria 1: Diary log of practical work for the preparation of complex poultry dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Performance criteria 2: Diary log of practical work for the cooking and finishing of complex poultry dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Performance criteria 3: Diary log of practical work for the presentation of complex poultry dishes	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: H: Prepare, cook and finish complex fish and shellfish dishes	Assessment Date (DD/MM/YY):		

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

Continued on following page

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 equipment and multi-stage methods independently to prepare correctly for cooking FOUR portions for EACH of TWO complex fish and shellfish dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:	Yes	No	Remarks
1 Identify requirements for preparing complex fish and shellfish dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2 Use tools and equipment for preparing complex fish and shellfish dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3 Use appropriate methods to prepare complex fish and shellfish dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4 Check that preparation of complex fish and shellfish 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 equipment and multi-stage methods independently to cook and finish correctly FOUR portions for EACH of TWO complex fish and shellfish dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking complex fish and shellfish dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook complex fish and shellfish dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook complex fish and shellfish dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine complex fish and shellfish ingredients with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that the dish has the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
6	Check that cooking of complex fish and shellfish 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 FOUR portions for EACH of TWO complex fish and shellfish dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present the dish 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 complex fish and shellfish dishes and complex fish and shellfish dishes 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 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	Performance criteria 1: Diary log of practical work for the preparation of complex fish and shellfish dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Performance criteria 2: Diary log of practical work for the cooking and finishing of complex fish and shellfish dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Performance criteria 3: Diary log of practical work for the presentation of complex fish and shellfish dishes	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: I: Prepare, cook and finish fresh pasta and rice dishes	Assessment Date (DD/MM/YY):		

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

Continued on following page

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 equipment and multi-stage methods independently to prepare correctly for cooking FOUR portions for EACH of TWO fresh pasta and rice dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing fresh pasta and rice dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment for preparing fresh pasta and rice dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to prepare fresh pasta and rice dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4	Check that preparation of fresh 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 equipment and multi-stage methods independently to cook and finish correctly FOUR portions for EACH of TWO fresh pasta and rice dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking fresh pasta and rice dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook fresh pasta and rice dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook fresh pasta and rice dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine fresh pasta and rice ingredients with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that the dish has the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
6	Check that cooking of fresh 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 FOUR portions for EACH of TWO fresh pasta and rice dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present the dish 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 fresh pasta and rice dishes and fresh pasta and rice dishes 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 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	Performance criteria 1: Diary log of practical work for the preparation of fresh pasta and rice dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Performance criteria 2: Diary log of practical work for the cooking and finishing of fresh pasta and rice dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Performance criteria 3: Diary log of practical work for the presentation of fresh pasta and rice dishes	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: J: Prepare, cook and finish complex vegetable dishes	Assessment Date (DD/MM/YY):		

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

Continued on following page

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 equipment and multi-stage methods independently to prepare correctly for cooking FOUR portions for EACH of TWO complex vegetable dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:	Yes	No	Remarks
1 Identify requirements for preparing complex vegetable dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2 Use tools and equipment for preparing complex vegetable dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3 Use appropriate methods to prepare complex vegetable dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4 Check that preparation of complex 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 equipment and multi-stage methods independently to cook and finish correctly FOUR portions for EACH of TWO complex vegetable dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking complex vegetable dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook complex vegetable dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook complex vegetable dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine ingredients for complex vegetable dishes with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that the dish has the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
6	Check that cooking of complex 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 FOUR portions for EACH of TWO complex vegetable dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present the dish 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 complex vegetable dishes and complex vegetable dishes 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 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	Performance criteria 1: Diary log of practical work for the preparation of complex vegetable dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Performance criteria 2: Diary log of practical work for the cooking and finishing of complex vegetable dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Performance criteria 3: Diary log of practical work for the presentation of complex vegetable dishes	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: K: Prepare, cook and finish complex hot sauces	Assessment Date (DD/MM/YY):		

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

Continued on following page

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 equipment and multi-stage methods independently to prepare correctly for cooking FOUR portions for EACH of TWO complex hot sauces specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing complex hot sauces for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment for preparing complex hot sauces correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to prepare complex hot sauces for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4	Check that preparation of complex hot 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 equipment and multi-stage methods independently to cook and finish correctly FOUR portions for EACH of TWO complex hot sauces specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking complex hot sauces	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook complex hot sauces correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook complex hot sauces	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine ingredients for complex hot sauces with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that the dish has the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
6	Check that cooking of complex hot 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 FOUR portions for EACH of TWO complex hot sauces specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present the dish 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 complex hot sauces and complex hot sauces 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 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	Performance criteria 1: Diary log of practical work for the preparation of complex hot sauces	<input type="checkbox"/>	<input type="checkbox"/>	
2	Performance criteria 2: Diary log of practical work for the cooking and finishing of complex hot sauces	<input type="checkbox"/>	<input type="checkbox"/>	
3	Performance criteria 3: Diary log of practical work for the presentation of complex hot sauces	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: L: Prepare, cook and finish dressings and cold sauces	Assessment Date (DD/MM/YY):		

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

Continued on following page

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 equipment and multi-stage methods independently to prepare correctly for cooking FOUR portions for EACH of TWO dressings and cold sauces specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing dressings and cold sauces for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment for preparing dressings and cold sauces correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to prepare dressings and cold sauces for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4	Check that preparation of dressings and cold 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 equipment and multi-stage methods independently to cook and finish correctly FOUR portions for EACH of TWO dressings and cold sauces specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking dressings and cold sauces	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook dressings and cold sauces correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook dressings and cold sauces	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine ingredients for dressings and cold sauces with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that the dish has the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
6	Check that cooking of dressings and cold 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 FOUR portions for EACH of TWO dressings and cold sauces specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present the dish 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 dressings and cold sauces and dressings and cold sauces 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 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	Performance criteria 1: Diary log of practical work for the preparation of dressings and cold sauces	<input type="checkbox"/>	<input type="checkbox"/>	
2	Performance criteria 2: Diary log of practical work for the cooking and finishing of dressings and cold sauces	<input type="checkbox"/>	<input type="checkbox"/>	
3	Performance criteria 3: Diary log of practical work for the presentation of dressings and cold sauces	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: M: Prepare, cook and finish complex bread and dough products	Assessment Date (DD/MM/YY):		

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

Continued on following page

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 equipment and multi-stage methods independently to prepare correctly for cooking FOUR portions for EACH of TWO complex bread and dough products specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing complex bread and dough products for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment for preparing complex bread and dough products correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to prepare complex bread and dough products for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4	Check that preparation of complex 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 equipment and multi-stage methods independently to cook and finish correctly FOUR portions for EACH of TWO complex bread and dough products specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking complex bread and dough products	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook complex bread and dough products correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook complex bread and dough products	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine ingredients for complex bread and dough products with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that the dish has the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
6	Check that cooking of complex 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 FOUR portions for EACH of TWO complex bread and dough products specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present the dish 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 complex bread and dough products and complex bread and dough products 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 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	Performance criteria 1: Diary log of practical work for the preparation of complex bread and dough products	<input type="checkbox"/>	<input type="checkbox"/>	
2	Performance criteria 2: Diary log of practical work for the cooking and finishing of complex bread and dough products	<input type="checkbox"/>	<input type="checkbox"/>	
3	Performance criteria 3: Diary log of practical work for the presentation of complex bread and dough products	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate Level 3 in Chef de Partie	CS Code:	Level: 3	Version: 01
Competency Standard Title: N: Prepare, cook and finish complex sweet dishes	Assessment Date (DD/MM/YY):		

Candidate Details	Name: Registration/Roll Number:
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):</p> <p>6. Assessment Task 1: Use equipment and multi-stage methods independently to prepare correctly FOUR portions for EACH of TWO complex sweet dishes specified by your assessor</p> <p>7. Assessment Task 2: Use equipment and multi-stage methods independently to cook and finish correctly FOUR portions for EACH of TWO complex sweet dishes specified by your assessor</p> <p>8. Assessment Task 3: Present correctly FOUR portions for EACH of TWO complex sweet dishes specified by your assessor</p> <p>And complete:</p> <p>9. Knowledge assessment test (Written)</p> <p>10. Portfolios at the time of assessment</p>
Minimum Evidence Required	<p>During a practical assessment, under observation by an assessor, you will complete:</p> <p>Assessment Task 1</p> <p>Learning Unit 1: Use equipment and multi-stage methods independently to prepare complex sweet dishes for cooking</p>
	<p>Assessment Task 2</p> <p>Learning Unit 2: Use equipment and multi-stage methods independently to cook and finish complex sweet dishes</p>
	<p>Assessment Task 3</p> <p>Learning Unit 3: Present complex sweet dishes for service</p>
	<p>Portfolios required at the time of assessment (if any) for:</p> <p>Learning Unit 1 for the evaluation of portfolio: Diary log of practical work for the preparation of complex sweet dishes</p> <p>Learning Unit 2 for the evaluation of portfolio: Diary log of practical work for the cooking and finishing of complex sweet dishes</p> <p>Learning Unit 3 for the evaluation of portfolio: Diary log of practical work for the presentation of complex sweet dishes</p>

Continued on following page

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 equipment and multi-stage methods independently to prepare correctly for cooking FOUR portions for EACH of TWO complex sweet dishes specified by your assessor			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for preparing complex sweet dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment for preparing complex sweet dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to prepare complex sweet dishes for cooking	<input type="checkbox"/>	<input type="checkbox"/>	
4	Check that preparation of complex sweet 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 equipment and multi-stage methods independently to cook and finish correctly FOUR portions for EACH of TWO complex sweet dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Identify requirements for cooking complex sweet dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Use tools and equipment to cook complex sweet dishes correctly	<input type="checkbox"/>	<input type="checkbox"/>	
3	Use appropriate methods to cook complex sweet dishes	<input type="checkbox"/>	<input type="checkbox"/>	
4	Combine ingredients for complex sweet dishes with other ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
5	Check that the dish has the correct flavour, consistency and quantity	<input type="checkbox"/>	<input type="checkbox"/>	
6	Check that cooking of complex sweet 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 FOUR portions for EACH of TWO complex sweet dishes specified by your assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Finish, garnish and present the dish 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 complex sweet dishes and complex sweet dishes 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 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	Performance criteria 1: Diary log of practical work for the preparation of complex sweet dishes	<input type="checkbox"/>	<input type="checkbox"/>	
2	Performance criteria 2: Diary log of practical work for the cooking and finishing of complex sweet dishes	<input type="checkbox"/>	<input type="checkbox"/>	
3	Performance criteria 3: Diary log of practical work for the presentation of complex sweet dishes	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

