

CHEF DE PARTIE

Assessment Package

National Vocational
Certificate Level 3

Version 1 - May 2013

Published by

National Vocational and Technical Training Commission
Government of Pakistan

Headquarter

Plot 38, Kirthar Road, Sector H-9/4, Islamabad, Pakistan
www.navttc.org

Responsible

Director General Skills Standard and Curricula, National Vocational and Technical Training Commission
National Deputy Head, TVET Reform Support Programme, Deutsche Gesellschaft für Internationale
Zusammenarbeit (GIZ) GmbH

Layout & design

SAP Communications

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This document has been produced with the technical assistance of the TVET Reform Support
Programme, which is funded by the European Union, the Embassy of the Kingdom of the Netherlands,
the Federal Republic of Germany and the Royal Norwegian Embassy and has been commissioned by the
German Federal Ministry for Economic Cooperation and Development (BMZ). The Deutsche Gesellschaft
für Internationale Zusammenarbeit (GIZ) GmbH in close collaboration with the National Vocational and
Technical Training Commission (NAVTTTC) as well as provincial Technical Education and Vocational
Training Authorities (TEVTAs), Punjab Vocational Training Council (PVTC), Qualification Awarding
Bodies (QABs) and private sector organizations.

Document Version

July, 2013

Islamabad, Pakistan

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ASSESSMENT MATERIAL EVIDENCE GUIDE	<h1>PREPARE, COOK AND FINISH COMPLEX SOUPS</h1>																														
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1

ASSESSMENT SUMMARY & RECORD

ACTIVITY	METHOD				DESIRED OUTCOMES	RESULT	
	WRITTEN	ORAL	PORTFOLIO	OBSERVATION		COMPETENT	NOT YET COMPETENT
NATURE OF ACTIVITY					DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD PREPARE, COOK AND FINISH COMPLEX SOUPS		
Practical Skill Demonstration				✓	<ul style="list-style-type: none"> Check the maïse en place by the cook for sweet corn soup 2 persons Check the cooking of the cook for sweet corn soup for 2 persons 		
Knowledge Assessment	✓	✓			<ul style="list-style-type: none"> Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			✓		<ul style="list-style-type: none"> N/A 		

2

CANDIDATE ASSESSMENT

Candidate's Name..... Father's Name

ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

GUIDANCE TO CANDIDATE

To meet this standard you are required to complete the following tasks within **three hours** timeframe:

- Check the mise en place by the cook for sweet corn soup 2 persons
- Check the cooking of the cook for sweet corn soup for 2 persons

ACTIVITIES	CANDIDATE RESPONSE
1. Complete practical task of Prepare, cook and finish complex soups under observation by an assessor	During a practical assessment, under observation by an assessor, I will correctly <ul style="list-style-type: none"> • Check the mise en place by the cook for sweet corn soup for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking sweet corn soup ✓ Check that the sweet corn is ready for use in cooking sweet corn soup ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for cooking sweet corn soup • Check the cooking of the cook for sweet corn soup for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking sweet corn soup ✓ Check that the sweet corn is ready for use in cooking sweet corn soup ✓ Check the thickening of sweet corn soup ✓ Check the doneness of sweet corn soup ✓ Check the temperature and cleanliness of crockery to serve sweet corn soup ✓ Check the final presentation and temperature of sweet corn soup before serving
2. Other requirements	<ul style="list-style-type: none"> • N/A
3. Answer any questions your assessor may have during the practical assessment	My answers to questions are correct and demonstrate my understanding of the topics and their application.

3

ASSESSOR JUDGEMENT GUIDE

Candidate's Name Father's Name.....

INSTRUCTIONS FOR ASSESSOR

This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
1. Complete practical task of Prepare, cook and finish complex soups under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Check the maize en place by the cook for sweet corn soup 2 persons	Checked the quality and quantity of ingredients required for cooking sweet corn soup			
	Checked that the sweet corn is ready for use in cooking sweet corn soup			
	Checked the size, cleanliness and sanitization of utensils			
	Checked the use of equipment for cooking sweet corn soup			
Check the cooking of the cook for sweet corn soup for 2 persons	Checked the quality and quantity of ingredients required for cooking sweet corn soup			
	Checked that the sweet corn is ready for use in cooking sweet corn soup			
	Checked the thickening of sweet corn soup			
	Checked the doneness of sweet corn soup			
	Checked the temperature and cleanliness of crockery to serve sweet corn soup			
	Checked the final presentation and temperature of sweet corn soup before serving			
2. Other requirements	NA			

<p>3. Answer any questions the assessor may have during the practical assessment</p>	<p>Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.</p> <p>Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.</p>			
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4

LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

INSTRUCTIONS	<p>This section contains information regarding;</p> <ul style="list-style-type: none"> Context of the assessment List of required tools and equipment. List of consumable items required during the service
1. Context of Assessment	This task will be performed in real time/simulated environment.

2. List of tools and equipment required (for one candidates)		
S. No	Items	Quantity
1	Cooking range	1
2	Soup pot	1
3	Stock pot	1
4	Soup ladle	1
5	Knife	1
6	Cutting board	1
7	Spices pot	9
8	Spoons	9
9	Soup cup	2
10	Soup cup underline	2
11	Soup spoon	2

3. List of consumable items required (for one candidates)		
S. No	Items	Quantity
1	Chicken bones	300 g
2	Sweet corn	50 g
3	Chicken powder	1 tsp.
4	White pepper	1 tsp.
5	Salt	To taste
6	Sugar	1 Tsp.
7	Bay leaf	As required
8	Corn flour	50 g
9	Egg	1
10	Spring onion	10 g
11	Water	3000ml
12	Vegetables(carrot ,onion, cabbage, garlic)	200 g
13	Black pepper whole	5 g



ASSESSMENT MATERIAL EVIDENCE GUIDE	<h1>PREPARE, COOK AND FINISH COMPLEX MEAT DISHES</h1>																				
Qualification Chef de Partie CS Code: Level: 3 Credit: 8 Version: 1																					
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1

ASSESSMENT SUMMARY & RECORD

ACTIVITY	METHOD				DESIRED OUTCOMES	RESULT	
	WRITTEN	ORAL	PORTFOLIO	OBSERVATION		COMPETENT	NOT YET COMPETENT
NATURE OF ACTIVITY					DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: PREPARE, COOK AND FINISH COMPLEX MEAT DISHES		
Practical Skill Demonstration				✓	<ul style="list-style-type: none"> Check the maise en place by the cook for mutton karahi for 2 persons Check the cooking of the cook for mutton karahi for 2 persons 		
Knowledge Assessment	✓	✓			<ul style="list-style-type: none"> Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			✓		N/A		

2

CANDIDATE ASSESSMENT

Candidate's Name..... Father's Name

ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

GUIDANCE TO CANDIDATE

To meet this standard you are required to complete the following tasks within [3 hours] timeframe:

- Check the mise en place by the cook for mutton karahi for 2 persons
- Check the cooking of the cook for mutton karahi for 2 persons

ACTIVITIES	CANDIDATE RESPONSE
1. Complete practical task of Prepare, cook and finish complex meat dishes under observation by an assessor	<p>During a practical assessment, under observation by an assessor, I will correctly perform the following tasks.</p> <ul style="list-style-type: none"> • Check the mise en place by the cook for mutton karahi for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking mutton karahi ✓ Check that the mutton meat is ready for use in cooking mutton karahi ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for cooking mutton karahi • Check the cooking of the cook for mutton karahi for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking mutton karahi ✓ Check that the mutton meat is ready for use in cooking mutton karahi ✓ Check the cooking of mutton karahi at simmering in cooking pot for 25 minutes ✓ Check the doneness of mutton karahi ✓ Check the temperature and cleanliness of crockery to serve mutton karahi ✓ Check the final presentation and temperature of mutton karahi before serving
2. Other requirements	<ul style="list-style-type: none"> • N/A
3. Answer any questions your assessor may have during the practical assessment	<p>My answers to questions are correct and demonstrate my understanding of the topics and their application.</p>

3

ASSESSOR JUDGEMENT GUIDE

Candidate's Name Father's Name.....

INSTRUCTIONS FOR ASSESSOR

This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
1. Complete practical task of Prepare, cook and finish complex meat dishes under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Check the mise en place by the cook for mutton karahi for 2 persons	Checked the quality and quantity of ingredients required for cooking mutton karahi			
	Checked that the mutton meat is ready for use in cooking mutton karahi			
	Checked the size, cleanliness and sanitization of utensils			
	Checked the use of equipment for cooking mutton karahi			
Check the cooking of the cook for mutton karahi for 2 persons	Checked the quality and quantity of ingredients required for cooking mutton karahi			
	Checked that the mutton meat is ready for use in cooking mutton karahi			
	Checked the cooking of mutton karahi at simmering in cooking pot for 25 minutes			
	Checked the doneness of mutton karahi			
	Checked the temperature and cleanliness of crockery to serve mutton karahi			
	Checked the final presentation and temperature of mutton karahi before serving			
2. Other requirements	N/A			

<p>3. Answer any questions the assessor may have during the practical assessment</p>	<p>Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.</p> <p>Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.</p>			
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4

LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

INSTRUCTIONS	<p>This section contains information regarding;</p> <ul style="list-style-type: none"> Context of the assessment List of required tools and equipment. List of consumable items required during the service
1. Context of Assessment	This task will be performed in real time/simulated environment.

2. List of tools and equipment required (for one candidates)		
S. No	Items	Quantity
1	Cooking range	1
2	Cutting board	1
3	Knife	1
4	Spices pot	9
5	Iron wok	1
6	Spoons	9
7	Karahi pot	1
8	Spatula	1

3. List of consumable items required (for five candidates)		
S. No	Items	Quantity
1	Fresh mutton	1 kg
2	Tomato	500 g
3	Yougurt	200 g
4	Karahi masala	1 tbsp.
5	Red chilli powder	1Tbsp.
6	Salt	To taste
7	Black pepper	1 tsp.
8	Oil	100 ml
9	Cumin seeds	½ Tbsp.
10	Dry coriander	½ Tbsp.
11	Turmeric powder	1 tsp.
12	Ginger	100 g
13	Garlic	100 g
14	Green chilli	50 g
15	Coriander	10 g



ASSESSMENT MATERIAL EVIDENCE GUIDE	<h1>PREPARE, COOK AND FINISH COMPLEX POULTRY DISHES</h1>																																						
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ASSESSMENT SUMMARY & RECORD

ACTIVITY	METHOD				DESIRED OUTCOMES	RESULT	
	WRITTEN	ORAL	PORTFOLIO	OBSERVATION		COMPETENT	NOT YET COMPETENT
NATURE OF ACTIVITY					DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: PREPARE, COOK AND FINISH COMPLEX POULTRY DISHES		
Practical Skill Demonstration				✓	<ul style="list-style-type: none"> Check the mise en place by the cook for chicken tikka boti 2 persons Check the cooking of the cook for chicken tikka boti for 2 persons 		
Knowledge Assessment	✓	✓			<ul style="list-style-type: none"> Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			✓		<ul style="list-style-type: none"> N/A 		

2

CANDIDATE ASSESSMENT

Candidate's Name..... Father's Name

ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

GUIDANCE TO CANDIDATE

To meet this standard you are required to complete the following tasks within **two hours** timeframe:

- Check the mise en place by the cook for chicken tikka boti 2 persons
- Check the cooking of the cook for chicken tikka boti for 2 persons

ACTIVITIES	CANDIDATE RESPONSE
<p>1. Complete practical task of Prepare, cook and finish complex poultry dishes under observation by an assessor</p>	<p>During a practical assessment, under observation by an assessor, I will correctly:</p> <ul style="list-style-type: none"> • Check the mise en place by the cook for chicken tikka boti for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking chicken tikka boti ✓ Check that the chicken meat is ready for use in cooking chicken tikka boti ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for cooking tikka boti ✓ Check the taste after marinating chicken meat • Check the cooking of the cook for chicken tikka boti for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking tikka boti ✓ Check that the chicken meat is ready for use in cooking tikka boti ✓ Check the grilling of chicken on BBQ pit for 8-10 minutes ✓ Check the basting of chicken tikka boti ✓ Check the doneness of chicken tikka boti ✓ Check the temperature and cleanliness of crockery to serve chicken tikka boti ✓ Check the final presentation and temperature of chicken tikka boti before serving
<p>2. Other requirements</p>	<ul style="list-style-type: none"> • N/A
<p>3. Answer any questions your assessor may have during the practical assessment</p>	<p>My answers to questions are correct and demonstrate my understanding of the topics and their application.</p>

3

ASSESSOR JUDGEMENT GUIDE

Candidate's Name Father's Name.....

INSTRUCTIONS FOR ASSESSOR

This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
1. Complete practical task of Prepare, cook and finish complex poultry dishes under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Check the mise en place by the cook for chicken tikka boti for 2 persons	Checked the quality and quantity of ingredients required for cooking chicken tikka boti			
	Checked that the chicken meat is ready for use in cooking chicken tikka boti			
	Checked the size, cleanliness and sanitization of utensils			
	Checked the use of equipment for cooking tikka boti			
	Checked the taste after marinating chicken meat			
Check the cooking of the cook for chicken tikka boti for 2 persons	Checked the quality and quantity of ingredients required for cooking chicken tikka boti			
	Checked that the chicken meat is ready for use in cooking chicken tikka boti			
	Checked the grilling of chicken on BBQ pit for 8-10 minutes.			
	Checked the basting of chicken tikka boti			
	Checked the doneness of chicken tikka boti			
	Checked the temperature and cleanliness of crockery to serve chicken tikka boti			
	Checked the final presentation and temperature of chicken tikka boti before serving			
2. Other requirements	N/A			

<p>3. Answer any questions the assessor may have during the practical assessment</p>	<p>Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.</p> <p>Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.</p>			
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4

LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

INSTRUCTIONS	<p>This section contains information regarding;</p> <ul style="list-style-type: none"> Context of the assessment List of required tools and equipment. List of consumable items required during the service
1. Context of Assessment	This task will be performed in real time/simulated environment.

2. List of tools and equipment required (for five candidates)		
S. No	Items	Quantity
1	BBQ pit	5
2	Cutting board	5
3	Knife	5
4	Spices pot	45
5	Iron rod	50
6	Tong	5
7	Basting brush	5
8	Measuring Spoons	30
9	Sizzler	10

3. List of consumable items required (for five candidates)		
S. No	Items	Quantity
1	Fresh chicken	5kg
2	Vinegar	150ml
3	Yogurt	250 g
4	Lemon	500 g.
5	Red chilli powder	5Tbsp.
6	Salt	To taste
7	Black pepper	5 tsp.
8	Oil	500 ml
9	Cumin seeds	5 Tbsp.
10	Chicken tikka masala	5 Tbsp.
11	Charcoal	10 kg.
12	Ginger paste	500 g
13	Garlic paste	500 g
14	Green chilli	250g



ASSESSMENT MATERIAL EVIDENCE GUIDE	<h1>PREPARE, COOK AND FINISH COMPLEX FISH AND SHELLFISH DISHES</h1>																				
Qualification Chef de Partie CS Code: Level: 3 Credit: 8 Version: 1																					
CONTENTS	1. Assessment Summary and Record 2. Candidate Assessment 3. Assessor Judgment Guide 4. List of required tools/equipment, material and context of assessment																				
ASSESSMENT AND ASSESSOR DETAILS	Competent <input type="checkbox"/> Not Yet Competent <input type="checkbox"/>																				
	Assessment <input type="checkbox"/> Re-Assessment <input type="checkbox"/>																				
	Assessor's Name Assessor's Code Assessor's Signature Date <table border="1" style="display: inline-table; vertical-align: middle;"><tr><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table> <div style="display: flex; justify-content: space-around; font-size: small;"> DD MM YYYY </div>																				
CANDIDATE DETAILS	Candidate's Name <div style="display: flex; justify-content: space-between; font-size: x-small;"> First Name Last Name </div>																				
	Father's Name																				
	Institute Name and District																				
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Candidate's Consent I agree to the time and date of the assessment and am aware of the requirements of the assessment. I fully understand my rights of appeal.																					
Candidate's Signature																					
ASSESSMENT RESULTS SUMMARY FORM	You can use this coversheet as an <i>Assessment Results Summary Form</i> . Simply post a photocopy of this completed coversheet to NAVTTCC																				
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1

ASSESSMENT SUMMARY & RECORD

ACTIVITY	METHOD				DESIRED OUTCOMES	RESULT	
	WRITTEN	ORAL	PORTFOLIO	OBSERVATION		COMPETENT	NOT YET COMPETENT
NATURE OF ACTIVITY					DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: PREPARE, COOK AND FINISH COMPLEX FISH AND SHELLFISH DISHES		
Practical Skill Demonstration				✓	<ul style="list-style-type: none"> Check the mise en place by the cook for finger fish for 2 persons Check the cooking of the cook for finger fish for 2 persons 		
Knowledge Assessment	✓	✓			<ul style="list-style-type: none"> Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			✓		<ul style="list-style-type: none"> N/A 		

2

CANDIDATE ASSESSMENT

Candidate's Name..... Father's Name

ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

GUIDANCE TO CANDIDATE

To meet this standard you are required to complete the following tasks within **two hours** timeframe:

- Check the mise en place by the cook for finger fish for 2 persons
- Check the cooking of the cook for finger fish for 2 persons

ACTIVITIES	CANDIDATE RESPONSE
<p>1. Complete practical task of Prepare, cook and finish complex fish and shellfish dishes under observation by an assessor</p>	<p>During a practical assessment, under observation by an assessor, I will correctly:</p> <ul style="list-style-type: none"> • Check the mise en place by the cook for finger fish for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking finger fish ✓ Check that the fish meat is ready for use in cooking finger fish ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for cooking finger fish ✓ Check the taste after marinating fish meat • Check the cooking of the cook for finger fish for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking finger fish ✓ Check that the fish meat is ready for use in cooking finger fish ✓ Check the frying of finger fish in wok for 15 minutes ✓ Check the doneness of finger fish ✓ Check the temperature and cleanliness of crockery to serve finger fish ✓ Check the final presentation and temperature of finger fish before serving • Check the mise en place by the cook for prawn tempura for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking prawn tempura ✓ Check that the prawn meat is ready for use in cooking prawn tempura ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for cooking ✓ Check the taste after marinating prawn meat • Check the cooking of the cook for prawn tempura for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking prawn tempura ✓ Check that the prawn meat is ready for use in cooking prawn tempura ✓ Check the frying of prawn tempura in wok for 2 minutes ✓ Check the doneness of prawn tempura ✓ Check the temperature and cleanliness of crockery to serve prawn tempura ✓ Check the final presentation and temperature of prawn tempura before serving
<p>2. Other requirements</p>	<ul style="list-style-type: none"> • N/A
<p>3. Answer any questions your assessor may have during the practical assessment</p>	<p>My answers to questions are correct and demonstrate my understanding of the topics and their application.</p>

3

ASSESSOR JUDGEMENT GUIDE

Candidate's Name Father's Name.....

INSTRUCTIONS FOR ASSESSOR

This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
1. Complete practical task of Prepare, cook and finish complex fish and shellfish dishes under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Check the mise en place by the cook for finger fish for 2 persons	Checked the quality and quantity of ingredients required for cooking finger fish			
	Checked that the fish meat is ready for use in cooking finger fish			
	Checked the size, cleanliness and sanitization of utensils			
	Checked the use of equipment for cooking			
	Checked the taste after marinating fish meat			
Check the cooking of the cook for finger fish for 2 persons	Checked the quality and quantity of ingredients required for cooking finger fish			
	Checked that the fish meat is ready for use in cooking finger fish			
	Checked the frying of finger fish in wok for 15 minutes.			
	Checked the doneness of finger fish			
	Checked the temperature and cleanliness of crockery to serve finger fish			
	Checked the final presentation and temperature of finger fish before serving			
Check the mise en place by the cook for prawn tempura for 2 persons	Checked the quality and quantity of ingredients required for cooking prawn tempura			
	Checked that the prawn meat is ready for use in cooking prawn tempura			
	Checked the size, cleanliness and sanitization of utensils			
	Checked the use of equipment for cooking			
	Checked the taste after marinating prawn meat			
Check the cooking of the cook for prawn tempura for 2 persons	Checked the quality and quantity of ingredients required for cooking prawn tempura			
	Checked that the prawn meat is ready for use in cooking prawn tempura			
	Check the frying of prawn tempura in wok for 2 minutes			
	Check the doneness of prawn tempura			
	Check the temperature and cleanliness of crockery to serve prawn tempura			

	Check the final presentation and temperature of prawn tempura before serving			
2. Other requirements	N/A			

<p>3. Answer any questions the assessor may have during the practical assessment</p>	<p>Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.</p> <p>Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.</p>			
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4

LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

INSTRUCTIONS	<p>This section contains information regarding;</p> <ul style="list-style-type: none"> Context of the assessment List of required tools and equipment. List of consumable items required during the service
1. Context of Assessment	This task will be performed in real time/simulated environment.

2. List of tools and equipment required (for five candidates)		
S. No	Items	Quantity
1	Wok	5
2	Cutting board	5
3	Knife	5
4	Spices pot	45
5	Strainer	50
6	Tong	5
7	plate	5
8	Measuring Spoons	30
9	Cooking range	5
10	Steel bowl	5

3. List of consumable items required (for five candidates)		
S. No	Items	Quantity
1	Fish meat	5kg
2	Vinegar	150ml
3	Yogurt	250 g
4	Lemon	500 g.
5	Red chilli powder	5Tbsp.
6	Salt	To taste
7	Black pepper	5 tsp.
8	Oil	1000 ml
9	Cumin seeds	5 Tbsp.
10	French mustard	10 Tbsp.
11	Bread crumb	500 g
12	Ginger paste	500 g
13	Garlic paste	500 g
14	Green chilli	250g



**ASSESSMENT
MATERIAL**

**EVIDENCE
GUIDE**

Qualification
Chef de Partie
CS Code:
Level: 3
Credit: 6
Version: 1

**PREPARE, COOK AND FINISH FRESH PASTA
AND RICE DISHES**

CONTENTS

1. Assessment Summary and Record
2. Candidate Assessment
3. Assessor Judgment Guide
4. List of required tools/equipment, material and context of assessment

**ASSESSMENT AND
ASSESSOR
DETAILS**

Competent **Not Yet Competent**

Assessment **Re-Assessment**

Assessor's Name Assessor's Code

Assessor's Signature Date

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DD MM YYYY

**CANDIDATE
DETAILS**

Candidate's Name
First Name Last Name

Father's Name

Institute Name and District

CNIC/BFORM #

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Registration Number issued by
Assessment Body

Gender Male Female Transgender

Candidate's Consent I agree to the time and date of the assessment and am aware of the requirements
of the assessment. I fully understand my rights of appeal.

Candidate's Signature

**ASSESSMENT
RESULTS
SUMMARY FORM**

You can use this coversheet as an *Assessment Results Summary Form*. Simply post a photocopy of this completed coversheet to **NAVTTC**

**NAVTTC OFFICE
ONLY**

1. DATE FORM RECEIVED:

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 DD MM YYYY

2. DATE ENTERED INTO DATABASE:

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 DD MM YYYY

1

ASSESSMENT SUMMARY & RECORD

ACTIVITY	METHOD				DESIRED OUTCOMES	RESULT	
	WRITTEN	ORAL	PORTFOLIO	OBSERVATION		COMPETENT	NOT YET COMPETENT
NATURE OF ACTIVITY					DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: PREPARE COOK AND FINISH FRESH PASTA AND RICE DISHES		
Practical Skill Demonstration				✓	<ul style="list-style-type: none"> Prepare Check the maïse en place by the cook for fettuccini alferedo pasta for 2 persons Check the cooking of the cook for fettuccini alferedo pasta for 2 persons 		
Knowledge Assessment	✓	✓			<ul style="list-style-type: none"> Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			✓		<ul style="list-style-type: none"> N/A 		

2

CANDIDATE ASSESSMENT

Candidate's Name..... Father's Name

ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

GUIDANCE TO CANDIDATE

To meet this standard you are required to complete the following tasks within **two hours** timeframe:

- Check the mise en place by the cook for fettuccini alferedo pasta for 2 persons
- Check the cooking of the cook for fettuccini alferedo pasta for 2 persons

ACTIVITIES	CANDIDATE RESPONSE
<p>1. Complete practical task of Prepare, cook and finish fresh pasta and rice dishes under observation by an assessor</p>	<p>During a practical assessment, under observation by an assessor, I will correctly:</p> <ul style="list-style-type: none"> • Check the mise en place by the cook fettuccini alferedo pasta for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking fettuccini alferedo pasta ✓ Check that the pasta is ready for use in cooking fettuccini alferedo pasta ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for boiling pasta. ✓ Check the doneness after boiling pasta for 8 minutes. • Check the cooking of the cook for fettuccini alferedo pasta for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking fettuccini alferedo pasta ✓ Check that the chicken is ready for use in cooking fettuccini alferedo pasta ✓ Check the sauce of fettuccini alferedo pasta ✓ Check the doneness of fettuccini alferedo pasta ✓ Check the temperature and cleanliness of crockery to serve fettuccini alferedo pasta ✓ Check the final presentation and temperature of fettuccini alferedo pasta before serving • Check the mise en place by the cook egg fried rice for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking egg fried rice ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for boiling rice ✓ Check that the rice is ready for use in cooking egg fried rice • Check the cooking of the cook for egg fried rice for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking egg fried rice ✓ Check that the rice is ready for use in cooking egg fried rice ✓ Check the doneness of egg fried rice ✓ Check the temperature and cleanliness of crockery to serve egg fried rice ✓ Check the final presentation and temperature of egg fried rice before serving
<p>2. Other requirements</p>	<ul style="list-style-type: none"> • N/A
<p>3. Answer any questions your assessor may have during the practical assessment</p>	<p>My answers to questions are correct and demonstrate my understanding of the topics and their application.</p>

3

ASSESSOR JUDGEMENT GUIDE

Candidate's Name Father's Name.....

INSTRUCTIONS FOR ASSESSOR

This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
1. Complete practical task of Prepare, cook and finish fresh pasta and rice dishes under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Check the mise en place by the cook for fettuccini alferedo pasta for 2 persons	Checked the quality and quantity of ingredients required for cooking fettuccini alferedo pasta			
	Checked that the pasta is ready for use in cooking fettuccini alferedo pasta			
	Checked the size, cleanliness and sanitization of utensils			
	Checked the use of equipment for boiling pasta			
	Checked the doneness after boiling pasta for 8 minutes.			
[Check the cooking of the cook for fettuccini alferedo pasta for 2 persons	Checked the quality and quantity of ingredients required for cooking fettuccini alferedo pasta			
	Checked that the chicken meat is ready for use in cooking fettuccini alferedo pasta			
	Checked the sauce of fettuccini alferedo pasta			
	Checked the doneness of fettuccini alferedo pasta			
	Checked the temperature and cleanliness of crockery to serve fettuccini alferedo pasta			
	Checked the final presentation and temperature of fettuccini alferedo pasta before serving			
Check the mise en place by the cook egg fried rice for 2 persons	Check the quality and quantity of ingredients required for cooking egg fried rice			
	Check the size, cleanliness and sanitization of utensils			
	Check the use of equipment for boiling rice			
	Check that the rice is ready for use in cooking egg fried rice			
	Check the doneness of egg fried rice			
Check the cooking of the cook for egg fried rice for 2 persons	Check the quality and quantity of ingredients required for cooking egg fried rice			
	Check that the rice is ready for use in cooking egg fried rice			
	Check the doneness of egg fried rice			

	Check the temperature and cleanliness of crockery to serve egg fried rice			
	Check the final presentation and temperature of egg fried rice before serving			
2. Other requirements	N/A			

<p>3. Answer any questions the assessor may have during the practical assessment</p>	<p>Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.</p> <p>Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.</p>			
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4

LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

INSTRUCTIONS	<p>This section contains information regarding;</p> <ul style="list-style-type: none"> Context of the assessment List of required tools and equipment. List of consumable items required during the service
1. Context of Assessment	This task will be performed in real time/simulated environment.

2. List of tools and equipment required (for five candidates)		
S. No	Items	Quantity
1	Cooking range	5
2	Cutting board	5
3	Knife	5
4	Spices pot	45
5	Cooking pot	50
6	Tong	5
7	Frying pan	5
8	Measuring Spoons	30
9	Spatula	5
10	Rice strainer	5

3. List of consumable items required (for five candidates)		
S. No	Items	Quantity
1	Plain flour	1 kg
2	Egg	10
3	Cream	500ml
4	Milk	.1000ml
5	Chicken powder	2 Tbsp.
6	Salt	To taste
7	White pepper	3 tsp.
8	Oil	300 ml
9	Mozrilla cheese	50 g.
10	Garlic	20 g.
11	Button mushroom	100g
12	Chadder cheese	50g
13	Onion	20g
14	Chicken	1 kg



ASSESSMENT MATERIAL EVIDENCE GUIDE	<h1>PREPARE, COOK AND FINISH COMPLEX VEGETABLE DISHES</h1>																																						
Qualification Chef de Partie CS Code: Level: 3 Credit: 4 Version: 1																																							
CONTENTS	1. Assessment Summary and Record 2. Candidate Assessment 3. Assessor Judgment Guide 4. List of required tools/equipment, material and context of assessment																																						
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CANDIDATE DETAILS	Candidate's Name <small style="margin-left: 100px;">First Name</small> <small style="margin-left: 200px;">Last Name</small>																																						
	Father's Name																																						
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ASSESSMENT RESULTS SUMMARY FORM	You can use this coversheet as an <i>Assessment Results Summary Form</i> . Simply post a photocopy of this completed coversheet to NAVTTCC																																						
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1

ASSESSMENT SUMMARY & RECORD

ACTIVITY	METHOD				DESIRED OUTCOMES	RESULT	
	WRITTEN	ORAL	PORTFOLIO	OBSERVATION		COMPETENT	NOT YET COMPETENT
NATURE OF ACTIVITY					DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: PREPARE, COOK AND FINISH COMPLEX VEGETABLE DISHES		
Practical Skill Demonstration				✓	<ul style="list-style-type: none"> Check the maise en place by the cook for bhindi masala for 2 persons Check the cooking of the cook for chicken bhindi masala for 2 persons 		
Knowledge Assessment	✓	✓			<ul style="list-style-type: none"> Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			✓		<ul style="list-style-type: none"> N/A 		

2

CANDIDATE ASSESSMENT

Candidate's Name..... Father's Name

ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

GUIDANCE TO CANDIDATE

To meet this standard you are required to complete the following tasks within **two hours** timeframe:

- Check the mise en place by the cook for bhindi masala for 2 persons
- Check the cooking of the cook for chicken bhindi masala for 2 persons

ACTIVITIES	CANDIDATE RESPONSE
<p>1. Complete practical task of Prepare, cook and finish complex vegetable dishes under observation by an assessor</p>	<p>During a practical assessment, under observation by an assessor, I will correctly:</p> <ul style="list-style-type: none"> • Check the mise en place by the cook for bhindi masala for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking bhindi masala ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for cooking bhindi masala ✓ Check that the bhindi is ready for use in cooking bhindi masala • Check the cooking of the cook for bhindi masala for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking bhindi masala ✓ Check that the bhindi is ready for use in cooking bhindi masala. ✓ Check that the bhindi is fried well ✓ Check the doneness of bhindi masala ✓ Check the temperature and cleanliness of crockery to serve bhindi masala ✓ Check the final presentation and temperature of bhindi masala before serving
<p>2. Other requirements</p>	<ul style="list-style-type: none"> • N/A
<p>3. Answer any questions your assessor may have during the practical assessment</p>	<p>My answers to questions are correct and demonstrate my understanding of the topics and their application.</p>

3

ASSESSOR JUDGEMENT GUIDE

Candidate's Name Father's Name.....

INSTRUCTIONS FOR ASSESSOR

This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
1. Complete practical task of Prepare, cook and finish complex vegetable dishes under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Check the mise en place by the cook for bhindi masala boti for 2 persons	Checked the quality and quantity of ingredients required for cooking bhindi masala			
	Checked the size, cleanliness and sanitization of utensils			
	Checked the use of equipment for cooking bhindi masala			
	Checked that the bhindi is ready for use in cooking bhindi masala			
Check the cooking of the cook for bhindi masala for 2 persons	Checked the quality and quantity of ingredients required for cooking bhindi masala			
	Checked that the bhindi is ready for use in cooking bhindi masala.			
	Checked that the bhindi is fried well			
	Checked the doneness of bhindi masala			
	Checked the temperature and cleanliness of crockery to serve bhindi masala			
	Checked the final presentation and temperature of bhindi masala before serving			
2. Other requirements	[All other requirements related to the Assessment]			

<p>3. Answer any questions the assessor may have during the practical assessment</p>	<p>Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.</p> <p>Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.</p>			
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4

LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

INSTRUCTIONS	<p>This section contains information regarding;</p> <ul style="list-style-type: none"> Context of the assessment List of required tools and equipment. List of consumable items required during the service
1. Context of Assessment	This task will be performed in real time/simulated environment.

2. List of tools and equipment required (for five candidates)		
S. No	Items	Quantity
1	Cooking range	5
2	Cutting board	5
3	Knife	5
4	Spices pot	45
5	Spatula	50
6	Wok	5
7	strainer	5
8	Measuring Spoons	30
9	Plate	10

3. List of consumable items required (for five candidates)		
S. No	Items	Quantity
1	Fresh bhindi	2kg
2	Onion	4 kg
3	Oil	1000ml
4	Tomato	500 g.
5	Ginger	50 g
6	Salt	To taste
7	Black pepper	5 tsp.
8	Garlic	50g
9	Cumin seeds	30g.
10	garam masala	50g.
11	Green chilli	100g.
12	Red chilli powder	2tbsp
13	Coriander	50g



**ASSESSMENT
MATERIAL**

**EVIDENCE
GUIDE**

Qualification
Chef de Partie
CS Code:
Level: 3
Credit: 4
Version: 1

PREPARE, COOK AND FINISH COMPLEX HOT SAUCES

CONTENTS

1. Assessment Summary and Record
2. Candidate Assessment
3. Assessor Judgment Guide
4. List of required tools/equipment, material and context of assessment

**ASSESSMENT AND
ASSESSOR
DETAILS**

Competent **Not Yet Competent**
Assessment **Re-Assessment**

Assessor's Name Assessor's Code
Assessor's Signature Date

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DD MM YYYY

**CANDIDATE
DETAILS**

Candidate's Name
First Name Last Name
Father's Name
Institute Name and District
CNIC/BFORM #

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Registration Number issued by Assessment Body
Gender Male Female Transgender
Candidate's Consent I agree to the time and date of the assessment and am aware of the requirements of the assessment. I fully understand my rights of appeal.
Candidate's Signature

**ASSESSMENT
RESULTS
SUMMARY FORM**

You can use this coversheet as an *Assessment Results Summary Form*. Simply post a photocopy of this completed coversheet to NAVTTC

**NAVTTC OFFICE
ONLY**

1. DATE FORM RECEIVED:

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 DD MM YYYY

2. DATE ENTERED INTO DATABASE:

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 DD MM YYYY

1

ASSESSMENT SUMMARY & RECORD

ACTIVITY	METHOD				DESIRED OUTCOMES	RESULT	
	WRITTEN	ORAL	PORTFOLIO	OBSERVATION		COMPETENT	NOT YET COMPETENT
NATURE OF ACTIVITY					DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: PREPARE, COOK AND FINISH COMPLEX HOT SAUCES		
Practical Skill Demonstration				✓	<ul style="list-style-type: none"> Check the maïse en place by the cook for hot tomato sauce for 2 persons Check the cooking of the cook for hot tomato sauce for 2 persons 		
Knowledge Assessment	✓	✓			<ul style="list-style-type: none"> Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			✓		<ul style="list-style-type: none"> N/A 		

2

CANDIDATE ASSESSMENT

Candidate's Name..... Father's Name

ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

GUIDANCE TO CANDIDATE

To meet this standard you are required to complete the following tasks within **two hours** timeframe:

- Check the mise en place by the cook for hot tomato sauce for 2 persons
- Check the cooking of the cook for hot tomato sauce for 2 persons

ACTIVITIES	CANDIDATE RESPONSE
<p>1. Complete practical task of Prepare, cook and finish complex hot sauces under observation by an assessor</p>	<p>During a practical assessment, under observation by an assessor, I will correctly:</p> <ul style="list-style-type: none"> • Check the mise en place by the cook for hot tomato sauce for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking hot tomato sauce ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for cooking hot tomato sauce ✓ Check the blanching of tomatoes • Check the cooking of the cook for tomato sauce for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking hot tomato sauce ✓ Check that the tomato is ready for use in cooking hot tomato sauce. ✓ Check that the tomato is blanched and blend well ✓ Check the straining after blending of tomato ✓ Check the doneness of hot tomato sauce ✓ Check the temperature and cleanliness of crockery to serve hot tomato sauce ✓ Check the final presentation and temperature of hot tomato sauce before serving
<p>2. Other requirements</p>	<ul style="list-style-type: none"> • N/A
<p>3. Answer any questions your assessor may have during the practical assessment</p>	<p>My answers to questions are correct and demonstrate my understanding of the topics and their application.</p>

3

ASSESSOR JUDGEMENT GUIDE

Candidate's Name Father's Name.....

INSTRUCTIONS FOR ASSESSOR

This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
1. Complete practical task of Prepare, cook and finish complex hot sauces under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Check the mise en place by the cook for hot tomato sauce for 2 persons	Checked the quality and quantity of ingredients required for cooking hot tomato sauce			
	Checked the size, cleanliness and sanitization of utensils			
	Checked the use of equipment for cooking hot tomato sauce			
	Checked the blanching of tomatoes			
Check the cooking of the cook for hot tomato sauce for 2 persons	Checked the quality and quantity of ingredients required for cooking hot tomato sauce			
	Checked that the tomato is ready for use in cooking hot tomato sauce.			
	Checked that the tomato is blanched and blend well			
	Checked the straining after blending of tomato			
	Checked the doneness of hot tomato sauce			
	Checked the temperature and cleanliness of crockery to serve hot tomato sauce			
2. Other requirements	N/A			

<p>3. Answer any questions the assessor may have during the practical assessment</p>	<p>Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.</p> <p>Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.</p>			
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4

LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

INSTRUCTIONS	<p>This section contains information regarding;</p> <ul style="list-style-type: none"> Context of the assessment List of required tools and equipment. List of consumable items required during the service
1. Context of Assessment	This task will be performed in real time/simulated environment.

2. List of tools and equipment required (for five candidates)		
S. No	Items	Quantity
1	Cooking range	5
2	Cutting board	5
3	Knife	5
4	Spices pot	45
5	Cooking pot	50
6	Spatula	5
7	Blender	5
8	Measuring Spoons	30
9	Muslin cloth	5

3. List of consumable items required (for five candidates)		
S. No	Items	Quantity
1	Fresh tomato	5kg
2	Vinegar	100ml
3	Tomato paste	250 g
5	Oil	200ml
6	Salt	As required
7	Black pepper	50g
8	Onion	50g
9	Garlic	50g
10	Chilli sauce	200ml
11	Sugar	50g



**ASSESSMENT
MATERIAL**

**EVIDENCE
GUIDE**

Qualification
Chef de Partie
CS Code:
Level: 3
Credit: 4
Version: 1

**PREPARE, COOK AND FINISH COMPLEX
DRESSING AND COLD SAUCES**

CONTENTS

1. Assessment Summary and Record
2. Candidate Assessment
3. Assessor Judgment Guide
4. List of required tools/equipment, material and context of assessment

**ASSESSMENT AND
ASSESSOR
DETAILS**

Competent **Not Yet Competent**

Assessment **Re-Assessment**

Assessor's Name Assessor's Code

Assessor's Signature Date

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DD MM YYYY

**CANDIDATE
DETAILS**

Candidate's Name
First Name Last Name

Father's Name

Institute Name and District

CNIC/BFORM #

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Registration Number issued by
Assessment Body

Gender Male Female Transgender

Candidate's Consent I agree to the time and date of the assessment and am aware of the requirements
of the assessment. I fully understand my rights of appeal.

Candidate's Signature

**ASSESSMENT
RESULTS
SUMMARY FORM**

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ONLY**

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2. DATE ENTERED INTO DATABASE:

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1

ASSESSMENT SUMMARY & RECORD

ACTIVITY	METHOD				DESIRED OUTCOMES	RESULT	
	WRITTEN	ORAL	PORTFOLIO	OBSERVATION		COMPETENT	NOT YET COMPETENT
NATURE OF ACTIVITY					DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: PREPARE, COOK AND FINISH COMPLEX DRESSING AND COLD SAUCES		
Practical Skill Demonstration				✓	<ul style="list-style-type: none"> Check the maïse en place by the cook for mayonnaise sauce for 2 persons Check the cooking of the cook for mayonnaise sauce for 2 persons. 		
Knowledge Assessment	✓	✓			<ul style="list-style-type: none"> Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			✓		<ul style="list-style-type: none"> N/A 		

2

CANDIDATE ASSESSMENT

Candidate's Name..... Father's Name

ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

GUIDANCE TO CANDIDATE

To meet this standard you are required to complete the following tasks within **half hours** timeframe:

- Check the maise en place by the cook for mayonnaise sauce for 2 persons
- Check the cooking of the cook for mayonnaise sauce for 2 persons

ACTIVITIES	CANDIDATE RESPONSE
<p>1. Complete practical task of Prepare, cook and finish complex dressing and cold sauces under observation by an assessor</p>	<p>During a practical assessment, under observation by an assessor, I will correctly:</p> <ul style="list-style-type: none"> • Check the maise en place by the cook for mayonnaise sauce for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking mayonnaise ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for making mayonnaise • Check the cooking of the cook for mayonnaise sauce for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for making mayonnaise ✓ Check that the emulsification of ingredients for making mayonnaise ✓ Check the doneness of mayonnaise ✓ Check the temperature and cleanliness of crockery to serve mayonnaise ✓ Check the final presentation and temperature of mayonnaise before serving • Check the maise en place by the cook for Caesar dressing for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking Caesar dressing ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for making Caesar dressing • Check the cooking of the cook for Caesar dressing for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for making Caesar dressing ✓ Check that the emulsification of ingredients for making Caesar dressing ✓ Check the doneness of Caesar dressing ✓ Check the temperature and cleanliness of crockery to serve Caesar dressing ✓ Check the final presentation and temperature of Caesar dressing before serving
<p>2. Other requirements</p>	<ul style="list-style-type: none"> • N/A
<p>3. Answer any questions your assessor may have during the practical assessment</p>	<p>My answers to questions are correct and demonstrate my understanding of the topics and their application.</p>

3

ASSESSOR JUDGEMENT GUIDE

Candidate's Name Father's Name.....

INSTRUCTIONS FOR ASSESSOR

This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
1. Complete practical task of Prepare, cook and finish complex dressing and cold sauces under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Check the mise en place by the cook for mayonnaise sauce for 2 persons	Checked the quality and quantity of ingredients required for cooking mayonnaise			
	Checked the size, cleanliness and sanitization of utensils			
	Checked the use of equipment for making mayonnaise			
Check the cooking of the cook for mayonnaise sauce for 2 persons	Checked the quality and quantity of ingredients required for making mayonnaise			
	Checked that the emulsification of ingredients for making mayonnaise			
	Checked the doneness of mayonnaise			
	Checked the temperature and cleanliness of crockery to serve mayonnaise			
	Checked the final presentation and temperature of mayonnaise before serving			
Check the mise en place by the cook for Caesar dressing for 2 persons	Checked the quality and quantity of ingredients required for cooking Caesar dressing			
	Checked the size, cleanliness and sanitization of utensils			
	Checked the use of equipment for making Caesar dressing			
Check the cooking of the cook for Caesar dressing for 2 persons	Checked the quality and quantity of ingredients required for making Caesar dressing			
	Checked that the emulsification of ingredients for making Caesar dressing			
	Checked the doneness of Caesar dressing			
	Checked the temperature and cleanliness of crockery to serve Caesar dressing			
	Checked the final presentation and temperature of Caesar dressing before serving			
2. Other requirements	N/A			

3. Answer any questions the assessor may have during the practical assessment

Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.

Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.

4

LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

INSTRUCTIONS	<p>This section contains information regarding;</p> <ul style="list-style-type: none"> Context of the assessment List of required tools and equipment. List of consumable items required during the service
1. Context of Assessment	This task will be performed in real time/simulated environment.

2. List of tools and equipment required (for five candidates)		
S. No	Items	Quantity
1	Blender	5
2	Steel bowl	5
3	Measuring spoon	5
4	Rubber spatula	5

3. List of consumable items required (for five candidates)		
S. No	Items	Quantity
1	Egg	5
2	Vinegar	150ml
3	Sugar	100g
4	Oil	1000ml
5	Salt	1 tsp.



ASSESSMENT MATERIAL

EVIDENCE GUIDE

Qualification
Chef de Partie
CS Code:
Level: 3
Credit: 6
Version: 1

PREPARE, COOK AND FINISH COMPLEX BREADS AND DOUGH PRODUCTS

CONTENTS

1. Assessment Summary and Record
2. Candidate Assessment
3. Assessor Judgment Guide
4. List of required tools/equipment, material and context of assessment

ASSESSMENT AND ASSESSOR DETAILS

Competent	<input type="checkbox"/>	Not Yet Competent	<input type="checkbox"/>
Assessment	<input type="checkbox"/>	Re-Assessment	<input type="checkbox"/>

Assessor's Name Assessor's Code

Assessor's Signature Date

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DD MM YYYY

CANDIDATE DETAILS

Candidate's Name
First Name Last Name

Father's Name

Institute Name and District

CNIC/BFORM #

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Registration Number issued by Assessment Body

Gender Male Female Transgender

Candidate's Consent I agree to the time and date of the assessment and am aware of the requirements of the assessment. I fully understand my rights of appeal.

Candidate's Signature

ASSESSMENT RESULTS SUMMARY FORM

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NAVTTC OFFICE ONLY

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1

ASSESSMENT SUMMARY & RECORD

ACTIVITY	METHOD				DESIRED OUTCOMES	RESULT	
	WRITTEN	ORAL	PORTFOLIO	OBSERVATION		COMPETENT	NOT YET COMPETENT
NATURE OF ACTIVITY					DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: PREPARE, COOK AND FINISH COMPLEX BREADS AND DOUGH PRODUCTS		
Practical Skill Demonstration				✓	<ul style="list-style-type: none"> Check the mise en place by the cook for French bread for 2 persons Check the cooking of the cook for French bread for 2 persons 		
Knowledge Assessment	✓	✓			<ul style="list-style-type: none"> Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			✓		<ul style="list-style-type: none"> N/A 		

2

CANDIDATE ASSESSMENT

Candidate's Name..... Father's Name

ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

GUIDANCE TO CANDIDATE

To meet this standard you are required to complete the following tasks within **two hours** timeframe:

- Check the mise en place by the cook for French bread for 2 persons
- Check the cooking of the cook for French bread for 2 persons

ACTIVITIES	CANDIDATE RESPONSE
<p>1. Complete practical task of Prepare, cook and finish complex breads and dough products under observation by an assessor</p>	<p>During a practical assessment, under observation by an assessor, I will correctly:</p> <ul style="list-style-type: none"> • Check the mise en place by the cook for Caesar dressing for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for baking French bread ✓ Check the size, cleanliness and sanitization of utensils for baking French bread ✓ Check the use of equipment for baking French bread ✓ Check the kneading of dough for making French bread • Check the cooking of the cook for French bread for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for baking French bread ✓ Check that the proofing of dough for baking French bread ✓ Check the baking time of French bread ✓ Check the doneness of French bread ✓ Check the temperature and cleanliness of crockery to serve French bread ✓ Check the final presentation and temperature of French bread before serving
<p>2. Other requirements</p>	<ul style="list-style-type: none"> • N/A
<p>3. Answer any questions your assessor may have during the practical assessment</p>	<p>My answers to questions are correct and demonstrate my understanding of the topics and their application.</p>

3

ASSESSOR JUDGEMENT GUIDE

Candidate's Name Father's Name.....

INSTRUCTIONS FOR ASSESSOR

This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
1. Complete practical task of Prepare, cook and finish complex dressing and cold sauces under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Check the mise en place by the cook for French bread for 2 persons	Checked the quality and quantity of ingredients required for baking French bread			
	Checked the size, cleanliness and sanitization of utensils for baking French bread			
	Checked the use of equipment for baking French bread			
	Checked the kneading of dough for making French bread			
Check the cooking of the cook for French bread for 2 persons	Checked the quality and quantity of ingredients required for baking French bread			
	Checked that the proofing of dough for baking French bread			
	Checked the baking time of French bread			
	Checked the doneness of French bread			
	Checked the temperature and cleanliness of crockery to serve French bread			
	Checked the final presentation and temperature of French bread before serving			
2. Other requirements	N/A			

<p>3. Answer any questions the assessor may have during the practical assessment</p>	<p>Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.</p> <p>Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.</p>			
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4

LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

INSTRUCTIONS	<p>This section contains information regarding;</p> <ul style="list-style-type: none"> Context of the assessment List of required tools and equipment. List of consumable items required during the service
1. Context of Assessment	This task will be performed in real time/simulated environment.

2. List of tools and equipment required (for five candidates)		
S. No	Items	Quantity
1	Baking oven	5
2	Bread mould	5
3	Rolling pin	5
4	Bread cutter	5
5	scrapper	5
6	Oven gloves	5

3. List of consumable items required (for five candidates)		
S. No	Items	Quantity
1	water	650ml
2	Yeast	20 g.
3	Flour	1kg
4	Salt	15 gl
5	Eka powder	10 g



**ASSESSMENT
MATERIAL**

**EVIDENCE
GUIDE**

Qualification

Chef de Partie

CS Code:

Level: 3

Credit: 4

Version: 1

PREPARE, COOK AND FINISH COMPLEX SWEET DISHES

CONTENTS

1. Assessment Summary and Record
2. Candidate Assessment
3. Assessor Judgment Guide
4. List of required tools/equipment, material and context of assessment

**ASSESSMENT AND
ASSESSOR
DETAILS**

Competent **Not Yet Competent**

Assessment **Re-Assessment**

Assessor's Name Assessor's Code

Assessor's Signature Date

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DD MM YYYY

**CANDIDATE
DETAILS**

Candidate's Name
First Name Last Name

Father's Name

Institute Name and District

CNIC/BFORM #

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Registration Number issued by
Assessment Body

Gender Male Female Transgender

Candidate's Consent I agree to the time and date of the assessment and am aware of the requirements of the assessment. I fully understand my rights of appeal.

Candidate's Signature

**ASSESSMENT
RESULTS
SUMMARY FORM**

You can use this coversheet as an *Assessment Results Summary Form*. Simply post a photocopy of this completed coversheet to **NAVTTC**

**NAVTTC OFFICE
ONLY**

1. DATE
FORM
RECEIVED:

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DD MM YYYY

2. DATE ENTERED INTO
DATABASE:

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DD MM YYYY

1

ASSESSMENT SUMMARY & RECORD

ACTIVITY	METHOD				DESIRED OUTCOMES	RESULT	
	WRITTEN	ORAL	PORTFOLIO	OBSERVATION		COMPETENT	NOT YET COMPETENT
NATURE OF ACTIVITY					DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: PREPARE, COOK AND FINISH COMPLEX SWEET DISHES		
Practical Skill Demonstration				✓	<ul style="list-style-type: none"> Check the maise en place by the cook for kheer for 2 persons Check the cooking of the cook for kheer for 2 persons 		
Knowledge Assessment	✓	✓			<ul style="list-style-type: none"> Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			✓		<ul style="list-style-type: none"> N/A 		

2

CANDIDATE ASSESSMENT

Candidate's Name..... Father's Name

ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

GUIDANCE TO CANDIDATE

To meet this standard you are required to complete the following tasks within **two hours** timeframe:

- Check the mise en place by the cook for kheer for 2 persons
- Check the cooking of the cook for kheer for 2 persons

ACTIVITIES	CANDIDATE RESPONSE
<p>1. Complete practical task of Prepare, cook and finish complex sweet dishes under observation by an assessor</p>	<p>During a practical assessment, under observation by an assessor, I will correctly:</p> <ul style="list-style-type: none"> • Check the mise en place by the cook kheer for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking kheer ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for cooking kheer • Check the cooking of the cook for kheer for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for kheer ✓ Check the thickness of kheer ✓ Check the colour on doneness of kheer ✓ Check the temperature and cleanliness of crockery to serve kheer ✓ Check the final presentation and temperature of kheer
<p>2. Other requirements</p>	<ul style="list-style-type: none"> • N/A
<p>3. Answer any questions your assessor may have during the practical assessment</p>	<p>My answers to questions are correct and demonstrate my understanding of the topics and their application.</p>

3

ASSESSOR JUDGEMENT GUIDE

Candidate's Name Father's Name.....

INSTRUCTIONS FOR ASSESSOR

This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
1. Complete practical task of Prepare, cook and finish complex sweet dishes] under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Check the mise en place by the cook for kheer for 2 persons	Checked the quality and quantity of ingredients required for cooking kheer.			
	Checked the size, cleanliness and sanitization of utensils.			
	Checked the use of equipment for cooking.			
Check the cooking of the cook for kheer for 2 persons	Checked the quality and quantity of ingredients required for cooking kheer.			
	Checked the thickness of kheer			
	Checked the colour on doneness of kheer			
	Checked the temperature and cleanliness of crockery to serve kheer.			
	Checked the final presentation and temperature of kheer before serving			
2. Other requirements	N/A			

<p>3. Answer any questions the assessor may have during the practical assessment</p>	<p>Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.</p> <p>Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.</p>			
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4

LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

INSTRUCTIONS	<p>This section contains information regarding;</p> <ul style="list-style-type: none"> Context of the assessment List of required tools and equipment. List of consumable items required during the service
1. Context of Assessment	This task will be performed in real time/simulated environment.

2. List of tools and equipment required (for five candidates)		
S. No	Items	Quantity
1	Cooking pot	5
2	Spatula	5
3	Cooking range	5
4	Serving bowl	5
5	Serving spoon	5

3. List of consumable items required (for five candidates)		
S. No	Items	Quantity
1	Milk	5 kg
2	Sugar	1 kg
3	Rice	180 g
4	khoya	250 g
5	Almonds	50 g
6	pistachio	50 g
7	Green Cardamom	5 g



ASSESSMENT MATERIAL EVIDENCE GUIDE	<h1>CHEF DE PARTIE</h1>																				
Qualification Chef de Partie CS Code: Level: 3 Credit: 80 Version: 1																					
CONTENTS	1. Assessment Summary and Record 2. Candidate Assessment 3. Assessor Judgment Guide 4. List of required tools/equipment, material and context of assessment																				
ASSESSMENT AND ASSESSOR DETAILS	Competent <input type="checkbox"/> Not Yet Competent <input type="checkbox"/>																				
	Assessment <input type="checkbox"/> Re-Assessment <input type="checkbox"/>																				
	Assessor's Name Assessor's Code Assessor's Signature Date <table border="1" style="display: inline-table; border-collapse: collapse;"><tr><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td></tr></table> <div style="display: flex; justify-content: space-around; font-size: small;"> DD MM YYYY </div>																				
CANDIDATE DETAILS	Candidate's Name <div style="display: flex; justify-content: space-between; font-size: x-small;"> First Name Last Name </div>																				
	Father's Name																				
	Institute Name and District																				
	CNIC/BFORM # <table border="1" style="display: inline-table; border-collapse: collapse;"><tr><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td><td style="width: 20px; height: 20px;"></td></tr></table>																				
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	Gender Male <input type="checkbox"/> Female <input type="checkbox"/> Transgender <input type="checkbox"/>																				
Candidate's Consent I agree to the time and date of the assessment and am aware of the requirements of the assessment. I fully understand my rights of appeal.																					
Candidate's Signature																					
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1

ASSESSMENT SUMMARY & RECORD

ACTIVITY	METHOD				DESIRED OUTCOMES	RESULT	
	WRITTEN	ORAL	PORTFOLIO	OBSERVATION		COMPETENT	NOT YET COMPETENT
NATURE OF ACTIVITY					DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF QUALIFICATION: CHEF DE PARTIE		
Practical Skill Demonstration				✓	<ul style="list-style-type: none"> Check the maïse en place by the cook for sweet corn soup 2 persons Check the cooking of the cook for sweet corn soup for 2 persons Check the maïse en place by the cook for chicken tikka boti 2 persons Check the cooking of the cook for chicken tikka boti for 2 persons Check the maïse en place by the cook for kheer for 2 persons Check the cooking of the cook for kheer for 2 persons 		
Knowledge Assessment	✓	✓			<ul style="list-style-type: none"> Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			✓		<ul style="list-style-type: none"> NA 		

2

CANDIDATE ASSESSMENT

Candidate's Name..... Father's Name

ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

GUIDANCE TO CANDIDATE

To meet this standard you are required to complete the following tasks within **two hours** timeframe:

- Check the mise en place by the cook for sweet corn soup 2 persons
- Check the cooking of the cook for sweet corn soup for 2 persons
- Check the mise en place by the cook for chicken tikka boti 2 persons
- Check the cooking of the cook for chicken tikka boti for 2 persons
- Check the mise en place by the cook for kheer for 2 persons
- Check the cooking of the cook for kheer for 2 persons

ACTIVITIES	CANDIDATE RESPONSE
<p>1. Complete practical task of Chef de Partie under observation by an assessor</p>	<p>During a practical assessment, under observation by an assessor, I will correctly:</p> <ul style="list-style-type: none"> • Check the mise en place by the cook for sweet corn soup for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking sweet corn soup ✓ Check that the sweet corn is ready for use in cooking sweet corn soup ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for cooking sweet corn soup • Check the cooking of the cook for sweet corn soup for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking sweet corn soup ✓ Check that the sweet corn is ready for use in cooking sweet corn soup ✓ Check the thickening of sweet corn soup ✓ Check the doneness of sweet corn soup ✓ Check the temperature and cleanliness of crockery to serve sweet corn soup ✓ Check the final presentation and temperature of sweet corn soup before serving • Check the mise en place by the cook for chicken tikka boti for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking chicken tikka boti ✓ Check that the chicken meat is ready for use in cooking chicken tikka boti ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for cooking tikka botti ✓ Check the taste after marinating chicken meat • Check the cooking of the cook for chicken tikka botti for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking tikka botti ✓ Check that the chicken meat is ready for use in cooking tikka botti ✓ Check the grilling of chicken on BBQ pit for 8-10 minutes ✓ Check the basting of chicken tikka botti ✓ Check the doneness of chicken tikka botti ✓ Check the temperature and cleanliness of crockery to serve chicken tikka botti ✓ Check the final presentation and temperature of chicken tikka botti before serving • Check the mise en place by the cook kheer for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for cooking kheer ✓ Check the size, cleanliness and sanitization of utensils ✓ Check the use of equipment for cooking kheer • Check the cooking of the cook for kheer for 2 persons <ul style="list-style-type: none"> ✓ Check the quality and quantity of ingredients required for kheer

	<ul style="list-style-type: none"> ✓ Check the thickness of kheer ✓ Check the colour on doneness of kheer ✓ Check the temperature and cleanliness of crockery to serve kheer ✓ Check the final presentation and temperature of kheer
2. Other requirements	<ul style="list-style-type: none"> • NA
3. Answer any questions your assessor may have during the practical assessment	My answers to questions are correct and demonstrate my understanding of the topics and their application.

3

ASSESSOR JUDGEMENT GUIDE

Candidate's Name Father's Name.....

INSTRUCTIONS FOR ASSESSOR

This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
1. Complete practical task of Chef de Partie under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Check the mise en place by the cook for sweet corn soup 2 persons	Checked the quality and quantity of ingredients required for cooking sweet corn soup			
	Checked that the sweet corn is ready for use in cooking sweet corn soup			
	Checked the size, cleanliness and sanitization of utensils			
	Checked the use of equipment for cooking sweet corn sou			
Check the cooking of the cook for sweet corn soup for 2 persons	Checked the quality and quantity of ingredients required for cooking sweet corn soup			
	Checked that the sweet corn is ready for use in cooking sweet corn soup			
	Checked the thickening of sweet corn soup			
	Checked the doneness of sweet corn soup			
	Checked the temperature and cleanliness of crockery to serve sweet corn soup			
	Checked the final presentation and temperature of sweet corn soup before serving			
Check the mise en place by the cook for chicken tikka boti 2 persons	Checked the quality and quantity of ingredients required for cooking chicken tikka boti			
	Checked that the chicken meat is ready for use in cooking chicken tikka boti			
	Checked the size, cleanliness and sanitization of utensils			
	Checked the use of equipment for cooking tikka botti			
	Checked the taste after marinating chicken meat			
Check the cooking of the cook for chicken tikka boti for 2 persons	Checked the quality and quantity of ingredients required for cooking chicken tikka boti			
	Checked that the chicken meat is ready for use in cooking chicken tikka boti			
	Checked the grilling of chicken on BBQ pit for 8-10 minutes.			
	Checked the basting of chicken tikka boti			
	Checked the doneness of chicken tikka botti			
Check the mise en place by the cook for kheer for 2 persons	Checked the quality and quantity of ingredients required for cooking kheer.			
	Checked the size, cleanliness and sanitization of utensils.			
Check the cooking of the cook for kheer for	Checked the quality and quantity of ingredients required for cooking kheer.			

2 persons	Checked the thickness of kheer			
	Checked the colour on doneness of kheer			
2. Other requirements	N/A			

<p>3. Answer any questions the assessor may have during the practical assessment</p>	<p>Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.</p> <p>Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.</p>			
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4

LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

INSTRUCTIONS	<p>This section contains information regarding;</p> <ul style="list-style-type: none"> Context of the assessment List of required tools and equipment. List of consumable items required during the service
1. Context of Assessment	This task will be performed in real time/simulated environment.


2. List of tools and equipment required (for five candidates)		
S. No	Items	Quantity
1	BBQ pit	5
2	Soup pot	5
3	Stock pot	5
4	Iron rod	50
5	sizzler	10
6	Cooking pot	5
7	Soup ladle	5
8	Knife	5
9	Cutting board	5
10	Spices pot	9
11	Spoons	9
12	Soup cup	2
13	Soup cup underline	2
14	Soup spoon	2
15	Serving bowl	2
16	Basting brush	5
17	Coking range	5
18	Serving spoon	5
19	spatula	5
20	Steel bowl	5
21	Strainer	5
22	Tong	5
23	plate	5
24	Measuring Spoons	5


3. List of consumable items required (for five candidates)		
S. No	Items	Quantity
1	Chicken bones	300 g
2	Sweet corn	50 g
3	Chicken powder	1 tsp.
4	White pepper	1 tsp.
5	Salt	To taste
6	Sugar	1 Tsp.
7	Bay leaf	As required
8	Corn flour	50 g
9	Egg	1
10	Spring onion	10 g
11	Water	3000ml


12	Fresh chicken	5kg
13	Vinegar	150ml
14	Yogurt	250 g
15	Lemon	500 g.
16	Red chilli powder	5Tbsp.
17	Green cardamom	5g
18	Black pepper	5 tsp.
19	Oil	500 ml
20	Cumin seeds	5 Tbsp.
21	Chicken tikka masala	5 Tbsp.
22	Charcoal	10 kg.
23	Ginger paste	500 g
24	Garlic paste	500 g
25	Green chilli	250g
26	Milk	5 kg
27	Sugar	1 kg
28	Rice	180 g
29	khoya	250 g
30	Almonds	50 g
31	pistachio	50 g


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