

**External Assessment Specifications Document**

Curriculum Code	Qualification Title	NQF Level		
841101000	Occupational Certificate: Fast Food Cook	4		
	Name	Email	Phone	Logo
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**DQP Representative Signature**

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**Date**

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**AQP Representative Signature**

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**Date**

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## **1 ASSESSMENT STRATEGY**

### **1.1 Assessment Model**

The external summative assessment will be a test as developed by the Assessment Quality Partner (AQP) through the use of Subject Matter Experts within the Fast Food industry, conducted through a combination of a written assessment and practical tasks at a QCTO accredited assessment centre. The summative assessment will be concluded at the assessment centre and marked by an assessor registered with the AQP. The combination of the written and practical assessment will be conducted over a period of one (1) working day

### **1.2 Qualification Purpose**

The purpose of this qualification is to prepare a learner to operate as an/a Fast Food Cook  
An/A Fast Food Cook prepares, seasons and cooks food items for Fast Food establishments

A qualified learner will be able to:

- Prepare food production and associated areas, commodities, staff and fast food environment
- Communicate with and assist other kitchen personnel
- Prepare, cook and assemble fast food items using the correct method and techniques to meet customer and organisational requirements
- Assist kitchen and service staff to prepare and serve fast food, and clean food preparation and service areas

### **1.3 Assessment Standards**

#### **1.3.1 Assessment Standards for the Qualification**

##### **Integrated Assessment Focus Area 1**

Prepare food production and associated areas, commodities, staff and Fast Food environment (25%)

##### *Associated Assessment Criteria*

- Cleaning and tidying of the facilities, equipment and storage areas is undertaken to prepare for food production.
- Commodities are stored and stock levels maintained in accordance with re-ordering management procedures.
- Food production preparation is undertaken by weighing, measuring and selecting the quality and quantity of ingredients, as per recipe and dish specifications using Prep Lists, Ingredient Lists and Work Plans outlining the times, temperatures, techniques and methods to be followed.
- Food production components are stored correctly for later assembly and presentation through plating and garnishing.

- Staff work allocation is divided equally in accordance with the tasks required to be completed for maintaining food production

- **Integrated Assessment Focus Area 2**

Communicate with and assist other kitchen personnel (25%)

*Associated Assessment Criteria*

- Assistance and support are provided by kitchen personnel to maintain high levels of cleanliness, efficient food production, and to ensure all service requirements are met.
- Documenting stock levels and recording fridge and freezer temperatures is undertaken to ensure efficient and safe food production.
- Communicating and reporting on equipment maintenance issues, quality standards of ingredients and out-of-stock items is undertaken to ensure efficient food production

- **Integrated Assessment Focus Area 3**

Prepare, cook and assemble fast food items using the correct method and techniques to meet customer and organisational requirements (40%)

*Associated Assessment Criteria*

- Hot and Cold food items are prepared using various preparation techniques (including peeling, slicing, chopping, dicing).
- Food items are cooked using various cooking methods (including boiling, poaching, steaming, stewing, braising, roasting, grilling, baking, frying and microwaving).
- Food items are assembled and presented through plating and garnishing.
- Food quality and portion control are maintained and monitored through-out production and service to meet customer and organizational requirements

- **Integrated Assessment Focus Area 4**

Assist kitchen and service staff to prepare and serve fast food, and clean service areas (5 %)

*Associated Assessment Criteria*

- All service and associated areas and items are cleaned and all items are returned to the designated areas
- Sanitation, health and safety standards are maintained in service and associated areas
- Assistance and support are provided to kitchen personnel to maintain high levels of cleanliness, efficient food production, and to ensure all service requirements are met.

## **Integrated Assessment Focus Area 5**

Hygienically prepare and assemble food, and clean food preparation areas (5 %)

### *Associated Assessment Criteria*

- All work areas and items are cleaned and all items are returned to the designated areas
- Sanitation, health and safety standards are maintained in work and associated areas
- High levels of cleanliness are maintained in food production to ensure all service requirements are met.
- Food items are assembled and presented in accordance with work instruction

### **1.3.2 Assessment Standards for Phases**

No phase tests are applicable

### **1.3.3 Assessment Standards for Part Qualifications**

Integrated Assessment Focus Area 4

Assist kitchen and service staff to prepare and serve food, and clean food preparation and service areas (5 %)

Integrated Assessment Focus Area 5

Hygienically prepare and assemble food, and clean food preparation areas (5 %)

## **2 ASSIGNMENTS TO BE EVALUATED EXTERNALLY**

No assignments must be produced for external evaluation

## **3 CRITICAL ASPECTS OF THE INTERNAL ASSESSMENTS TO BE ASSESSED EXTERNALLY**

- No internal assessments to be re-assessed during external assessment

## **4 CRITERIA FOR THE REGISTRATION OF ASSESSORS**

- Qualified Cook preferably registered with the professional body
- Qualified and registered with the AQP as an assessor
- Minimum of three (3) years' experience as a qualified Cook

## **5 FOUNDATIONAL LEARNING**

Foundational learning competence is a pre-requisite for the awarding of this qualification

## 6 ELIGIBILITY REQUIREMENTS FOR THE EXTERNAL ASSESSMENT

In order to qualify for the external summative assessment learners must have a copy of a completed and signed Statement of Work Experience as well as proof of successful completion of the following subjects and modules or alternative programmes where applicable.

### 6.1 Qualification

<b>Proof of Knowledge Modules</b>				<b>O R</b>			<b>Proof of Alternative Programmes</b>	
<b>Number</b>	<b>Title</b>	<b>NQF Level</b>	<b>Credits</b>		<b>Number</b>	<b>Title</b>	<b>NQF Level</b>	<b>Credits</b>
84110100 0-KM-01	Personal hygiene and safety	3	3		34340110 0-KM-01	Personal hygiene and safety	3	3
					51210100 0-KM-01	Personal hygiene and safety	3	3
84110100 0-KM-02	Food safety and quality assurance	4	5		34340110 0-KM-02	Food safety and quality assurance	4	5
					51210100 0-KM-02	Food safety and quality assurance	4	5
84110100 0-KM-03	Workplace safety	4	5		34340110 0-KM-03	Workplace safety	4	5
					51210100 0-KM-03	Workplace safety	4	5
84110100 0-KM-04	Numeracy, units of measurement and computer literacy	3	3		34340110 0-KM-05	Numeracy and units of measurement	3	2
					34340110 0-KM-06	nt	4	2

						Computer literacy and research		
					34340110 0-KM-05	Numeracy and units of measurement	3	2
					34340110 0-KM-06	Computer literacy and research	4	2
84110100 0-KM-05	Introduction to the kitchen, and the hospitality and catering industry	2	2		34340110 0-KM-15	Introduction to the kitchen and the hospitality and catering industry	2	2
					51210100 0-KM-09	Introduction to the kitchen and the hospitality and catering industry	2	2
84110100 0-KM-06	Environmental awareness	3	2		34340110 0-KM-07	Environmental awareness	3	2
					51210100 0-KM-05	Environmental awareness	3	2
84110100 0-KM-07	Introduction to Nutrition and Diets	4	4		34340110 0-KM-09	Introduction to Nutrition and Diets	4	4

					51210100 0-KM-06	Introduction to Nutrition and Diets	4	4
84110100 0-KM-08	Basic Ingredients	3	4		34340110 0-KM-11	Basic Ingredients	3	4
					51210100 0-KM-07	Basic Ingredients	3	4
84110100 0-KM-09	Theory of food production	5	5		34340110 0-KM-13	Theory of food production	5	5
					51210100 0-KM-08	Theory of food production	5	5
84110100 0-KM-10	Theory of commodity resource managemen t	4	2		34340110 0-KM-18	Theory of commodity resource managemen t	4	2
					51210100 0-KM-10	Theory of commodity resource managemen t	4	2
84110100 0-KM-11	Food preparation methods	2	4		34340110 0-KM-21	Food preparation methods and techniques	3	8
84110100 0-KM-12	Food preparation techniques	3	4					
					51210100 0-KM-11	Food preparation methods	2	4



					51210100 0-KM-12	Food preparation techniques	3	4
84110100 0-KM-13	Food cooking methods and techniques	3	10		34340110 0-KM-22	Food cooking methods and techniques	3	10
					51210100 0-KM-13	Food cooking methods and techniques	3	10
84110100 0-KM-14	Personal Development as a cook	2	4		34340110 0-KM-24	Personal Development as a chef	2	4
					51210100 0-KM-14	Personal Development as a cook	2	
84110100 0-KM-15	Customer service and satisfaction	4	3					
84110100 0-KM-16	Theory of safety supervision	5	3					

	<i>Proof of Practical Skill Modules</i>			<i>O R</i>			<i>Proof of Alternative Programmes</i>	
<i>Number</i>	<i>Title</i>	<i>NQF Level</i>	<i>Credits</i>		<i>Number</i>	<i>Title</i>	<i>NQF Level</i>	<i>Credits</i>

841101000 -PM-01	Prepare and assemble food items using different methods and techniques, equipment and utensils	3	6		343401100 -PM-01	, Prepare and cook food items using different methods and techniques, equipment and utensils	4	16
					512101000 -PM-01	Prepare and assemble food items using different methods and techniques, equipment and utensils	3	6
841101000 -PM-02	Cook food items using different methods and techniques, equipment and utensils	4	14		343401100 -PM-01	Prepare and cook food items using different methods and techniques, equipment and utensils	4	16
					512101000 -PM-02	Cook food items using different methods and	4	14

						techniques, equipment and utensils		
841101000-PM-03	Implement food production	3	6		343401100-PM-05	Maintain food production systems	5	24
					512101000-PM-03	Implement food production	3	6
841101000-PM-04	Document and report on kitchen activities	3	2		512101000-PM-05	Document and report on kitchen activities	3	2
841101000-PM-05	Assist with kitchen activities	2	4		512101000-PM-06	Assist with kitchen activities	2	4
841101000-PM-05	Perform general fast food service activities	4	15					

**And**

**Statement of Work experience**

**6.2 Phase 1**

**6.3 Part Qualification**

<b>SAQA ID</b>	<b>Curriculum Code</b>	<b>Title</b>	<b>NQF Level</b>	<b>Credits</b>
	841101000#01	Kitchenhand	3	52
	841101000#02	Food Handler	2	28

## **Part Qualification 1:**

### **Title:**

SAQA Qual ID XXXX, Kitchenhand, NQF Level 3, Credits 52

### **Purpose:**

Assists kitchen and service staff to prepare and serve food, and cleans food preparation and service areas

### **Applicable Modules (Rules of Combination)**

Knowledge Modules:

- 841101000-KM-01, Personal hygiene and safety, NQF Level 3, Credits 3
- 841101000-KM-02, Food safety and quality assurance, NQF Level 4, Credits 5
- 841101000-KM-03, Workplace safety, NQF Level 4, Credits 5
- 841101000-KM-05, Introduction to the kitchen, and the hospitality and catering industry, NQF Level 2, Credits 2
- 841101000-KM-11, Food preparation methods, NQF Level 2, Credits 4

Total number of credits for Knowledge Modules: 19

Practical Skill Modules:

- 841101000-PM-01, Prepare and assemble food items using different methods and techniques, equipment and utensils, NQF Level 3, Credits 6
- 841101000-PM-03, Implement food production, NQF Level 3, Credits 6
- 841101000-PM-05, Assist with kitchen activities, NQF Level 2, Credits 4

Total number of credits for Practical Skill Modules: 16

This qualification also requires the following Work Experience Modules:

- 841101000-WM-02, Hygiene practices and cleaning processes and procedures within the cook-serve or cook-chill/freeze food production environment, NQF Level 2, Credits 5
- 841101000-WM-04, Processes and procedures for preparing and assembling a variety of food items using different methods and techniques, equipment and utensils, and to accommodate special dietary requirements, NQF Level 3, Credits 8

Total number of credits for Work Experience Modules: 13

## **ENTRY REQUIREMENTS**

- NQF Level 2

## **EXIT LEVEL OUTCOMES**

- **Part Qualification Exit Level Outcome 1**

Assist kitchen and service staff to prepare and serve fast food, and clean service areas (5 %)

### *Associated Assessment Criteria*

- All service and associated areas and items are cleaned and all items are returned to the designated areas
- Sanitation, health and safety standards are maintained in service and associated areas
- Assistance and support are provided to kitchen personnel to maintain high levels of cleanliness, efficient food production, and to ensure all service requirements are met.

- **Part Qualification Exit Level Outcome 2**

Hygienically prepare and assemble food, and clean food preparation areas (5 %)

*Associated Assessment Criteria*

- All work areas and items are cleaned and all items are returned to the designated areas
- Sanitation, health and safety standards are maintained in work and associated areas
- High levels of cleanliness are maintained in food production to ensure all service requirements are met.
- Food items are assembled and presented in accordance with work instruction

## **ARTICULATION**

### **Horizontal**

- Hospitality-related qualifications, NQF Level 3, SAQA Qual ID XXXX,

### **Vertical**

- Occupational Certificate: Cook, SAQA Qual ID XXXX
- Occupational Certificate: Fast Food Services Attendant, SAQA Qual ID XXXX

### **Part Qualification 2:**

#### **Title:**

SAQA Qual ID XXXX, Food Handler, NQF Level 2, Credits 28

#### **Purpose:**

Hygienically prepares and assembles food, and cleans food preparation areas

#### **Applicable Modules (Rules of Combination)**

Knowledge Modules:

- 841101000-KM-01, Personal hygiene and safety, NQF Level 3, Credits 3
- 841101000-KM-02, Food safety and quality assurance, NQF Level 4, Credits 5
- 841101000-KM-03, Workplace safety, NQF Level 4, Credits 5

Total number of credits for Knowledge Modules: 13

Practical Skill Modules:

- 841101000-PM-01, Prepare and assemble food items using different methods and techniques, equipment and utensils, NQF Level 3, Credits 6
- 841101000-PM-05, Assist with kitchen activities, NQF Level 2, Credits 4

Total number of credits for Practical Skill Modules: 10

This qualification also requires the following Work Experience Modules:

- 841101000-WM-02, Hygiene practices and cleaning processes and procedures within the cook-serve or cook-chill/freeze food production environment, NQF Level 2, Credits 5

Total number of credits for Work Experience Modules: 5

## **ENTRY REQUIREMENTS**

- NQF Level 1

## **EXIT LEVEL OUTCOMES**

- **Part Qualification Exit Level Outcome 2**

Hygienically prepare and assemble food, and clean food preparation areas (5 %)

### *Associated Assessment Criteria*

- All work areas and items are cleaned and all items are returned to the designated areas
- Sanitation, health and safety standards are maintained in work and associated areas
- High levels of cleanliness are maintained in food production to ensure all service requirements are met.
- Food items are assembled and presented in accordance with work instructions

## **ARTICULATION**

### **Horizontal**

- Hospitality-related qualifications, NQF Level 2, SAQA Qual ID XXXX,

### **Vertical**

- Occupational Certificate: Kitchenhand, SAQA Qual ID XXXX