




Occupational Qualification Document				
Occupational Code	Qualification Title	NQF Level		
841101	Occupational Certificate: Fast Food Cook	4		
	Name	Email	Phone	Logo
Development Quality Partner	CATHSSETA	<a href="mailto:Dimpho@cathsseta.org.za">Dimpho@cathsseta.org.za</a>	011 217 0600	
Assessment Quality Partner	CATHSSETA	<a href="mailto:Dimpho@cathsseta.org.za">Dimpho@cathsseta.org.za</a>	011 217 0600	

\_\_\_\_\_

**DQP Representative Signature**

\_\_\_\_\_

**Date**

## **QUALIFICATION DETAILS**

Qualification Title: Occupational Certificate: Fast Food Cook

Occupational Code: 841101

Curriculum Code: 841101000

Quality Assuring Body: Quality Council for Trades and Occupations (QCTO)

Sub Framework: Occupational Qualifications Sub-Framework

Field: 11 - Services

Subfield: Hospitality, Tourism, Travel, Gaming and Leisure

NQF Level: 4

Credits: 205

Originator/Development Quality Partner (DQP): CATHSSETA

Originating Provider/Assessment Quality Partner (AQP): CATHSSETA

Qualification Type: Occupational Certificate

Registered qualifications and or learning programmes to be replaced:

- SAQA ID: 73296, Certificate: Culinary Arts, NQF level 5, 120 Credits
- SAQA ID: 73289, Certificate: Food Preparation and Cooking (Culinary Arts), NQF level 5, 120 Credits
- SAQA ID: 73295, Certificate: Food Preparation and Cooking, NQF level 3, 120 Credits
- SAQA ID: 14111, National Certificate: Professional Cookery, NQF level 4, 145 Credits
- SAQA ID: 14112, National Diploma: Professional Cookery, NQF level 5, 267 Credits

## **RATIONALE**

This is a SAQA registered legacy qualification that has been re-aligned as an occupational qualification.

The reason for the development of this qualification is specifically aimed at professional cooks in the fast food industry. It brings together theoretical, practical and workplace elements of food preparation and service. Since Cooks are the back bone of the catering industry and many cannot afford the financial or time constraints it takes to complete the chef qualification and so we believed that by offering Cooks a full qualification, our industry will benefit by having more qualified people who are recognised and acknowledged for this qualification.

The benefits that this qualification will have for the economy and society at large is that no matter where a Cook worked, they should be able to do the specific cooking related activities that the Employer requires from them. As a Fast Food Cook varied job opportunities could be made available with this qualification, within the fast food, restaurant, catering and hospitality industries. Embedded within the qualification are two part qualifications which will allow for a learner to work as a Food handler or Kitchen-hand. A clear career pathway exists between fast food cook and chef

and once qualified as a fast food cook, nothing will hinder the learner to study further for the chef qualification, even at a later stage.

The learning pathway where this qualification resides provides direct development from entry as a Food Handler to qualifying as a Chef. Once qualified as a Fast Food Cook, and gaining sufficient working experience it might also lead to promotion and further career advancement. This qualification will professionalise the industry and is applicable to all sectors of Professional Cookery

## **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

## **RULES OF COMBINATION**

This qualification is made up of the following compulsory Knowledge and Practical Skill Modules:

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-04, Numeracy, units of measurement and computer literacy, NQF Level 3, Credits 3
- 841101000-KM-05, Introduction to the kitchen, and the hospitality and catering industry, NQF Level 2, Credits 2
- 841101000-KM-06, Environmental awareness, NQF Level 3, Credits 2
- 841101000-KM-07, Introduction to Nutrition and Diets, NQF Level 4, Credits 4
- 841101000-KM-08, Basic Ingredients, NQF Level 3, Credits 4
- 841101000-KM-09, Theory of food production, NQF Level 5, Credits 5
- 841101000-KM-10, Theory of commodity resource management, NQF Level 4, Credits 2
- 841101000-KM-11, Food preparation methods, NQF Level 2, Credits 4
- 841101000-KM-12, Food preparation techniques, NQF Level 3, Credits 4

- 841101000-KM-13, Food cooking methods and techniques, NQF Level 3, Credits 10
- 841101000-KM-14, Personal Development as a cook, NQF Level 2, Credits 4
- 841101000-KM-15, Customer service and satisfaction, NQF Level 4, Credits 3
- 841101000-KM-16, Theory of safety supervision, NQF Level 5, Credits 3

Total number of credits for Knowledge Modules: 63

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-02, Cook food items using different methods and techniques, equipment and utensils, NQF Level 4, Credits 14
- 841101000-PM-03, Implement food production, NQF Level 3, Credits 6
- 841101000-PM-04, Document and report on kitchen activities, NQF Level 3, Credits 2
- 841101000-PM-05, Assist with kitchen activities, NQF Level 2, Credits 4
- 841101000-PM-06, Perform general fast food service activities, NQF Level 4, Credits 15
- 841101000-PM-07, Maintain food production systems, NQF Level 5, Credits 16

Total number of credits for Practical Skill Modules: 63

This qualification also requires the following Work Experience Modules:

- 841101000-WM-01, Preparation processes and procedures to provide cooking services within the cook-serve or cook-chill/freeze food production environment, NQF Level 4, Credits 30
- 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-03, Processes and procedures for communicating with and assisting other kitchen personnel within a cook-serve or cook-chill/freeze food production environment, NQF Level 4, Credits 4
- 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
- 841101000-WM-05, Processes and procedures for cooking a variety of food items using different methods and techniques, equipment and utensils, NQF Level 4, Credits 32

Total number of credits for Work Experience Modules: 79

## **ENTRY REQUIREMENTS**

- NQF Level 1

## **EXIT LEVEL OUTCOMES AND ASSOCIATED ASSESSMENT CRITERIA**

- **Exit Level Outcome 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

- **Exit Level Outcome 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

- **Exit Level Outcome 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

- **Exit Level Outcome 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.

- **Exit Level Outcome 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

## **INTERNATIONAL COMPARABILITY**

This qualification has been developed for the hospitality and catering industry and serves to standardise professional cookery. This qualification was compared to similar qualifications; some outcomes-based, in various countries:

The IVQ Certificate in Food Preparation and Cooking has been benchmarked against international standards and Qualifications, including those of the United Kingdom, Australia, New Zealand, Spain and Hungary, in order to establish comparability to levels of the National Qualifications Framework (NQF) of England, Wales and Northern Ireland and United Kingdom National Occupational Standards (NOS):

City and Guilds IVQ; NQF1 Level; NOS2:  
Certificate; Level 1; Food Preparation and Cookery.

According to the 'Rough Guide to Comparing Qualifications in the United Kingdom and Ireland' published by the National Qualifications Authority of Ireland (NQAI) and the four United Kingdom regulators (Qualifications Curriculum Authority (QCA), the Scottish Qualifications Authority (SQA), the Qualifications, Curriculum and Assessment Authority for Wales (ACCAC) and the Council for the Curriculum, Examinations and Assessment in Northern Ireland (CCEA)), the International Vocational Qualification Certificate in Food Preparation and Cooking, is comparable to the following levels:

City and Guilds IVQ; NQF; NFQ3; SCQF4:  
Certificate; Level 1; Level 3; Level 4.

#### Conclusion

The Fast Food Cook is comparable with professional cookery standards used across the rest of the world

### **INTEGRATED ASSESSMENT**

#### **Integrated formative assessment:**

The skills development provider will use the curriculum to guide them on the stipulated internal assessment criteria and weighting. They will also apply the scope of practical skills and applied knowledge as stipulated by the internal assessment criteria. This formative assessment leads to entrance into the integrated external summative assessment.

#### **Integrated summative assessment:**

An external integrated summative assessment, conducted through the relevant QCTO Assessment Quality Partner is required for the issuing of this qualification. The external integrated summative assessment will focus on the exit level outcomes and associated assessment criteria.

### **RECOGNITION OF PRIOR LEARNING**

RPL for access to the external integrated summative assessment: Accredited providers and approved workplaces must apply the internal assessment criteria specified in the related curriculum document to establish and confirm prior learning. Accredited providers and workplaces must confirm prior learning by issuing a statement of result or certifying a work experience record.  
RPL for access to the qualification: Accredited providers and approved workplaces may recognise prior learning against the relevant access requirements.

### **ARTICULATION**

Horizontal:

Occupational Certificate: Cook

Occupational Certificate: Fast Food Services Attendant

Vertical:

Occupational Certificate: Chef or Chef de Partie (CDP)

Other career opportunities are related to Sous Chef, Executive Chef, Training and Management qualifications

## NOTES

### Qualifying for external assessment:

In order to qualify for the external summative assessment learners must provide proof of completion of all required modules by means of a statement of results and a signed Statement of Work Experience, including foundational learning competence or equivalent  
Foundational learning competence is a pre-requisite for the awarding of this qualification

### Additional legal or physical entry requirements:

None

### Criteria for the accreditation of providers

Accreditation of providers will be done against the criteria as reflected in the relevant curriculum on the QCTO website.

The curriculum title and code is: 841101000: Fast Food Cook

### This qualification encompasses the following trades as recorded on the NLRD:

- None

### Part Qualifications

SAQA ID	Curriculum Code	Title	NQF Level	Credits
	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