

Reference No.

SELF-ASSESSMENT GUIDE

Qualification	COOKERY NC II	
COC 1 :	PREPARE AND COOK HOT MEALS	
Instruction: <ul style="list-style-type: none"> • Read each of the questions in the left-hand column of the chart. • Place a check in the appropriate box opposite each question to indicate your answer. 		
Can I?	YES	NO
PREPARE AND COOK HOT MEALS		
• Gather, check tools and equipment needed		
• Clean and/or sanitize kitchen equipment and utensils*		
• Store and stack cleaned equipment and utensils		
• Follow cleaning schedules		
• Use appropriate chemicals and equipment in cleaning and maintaining kitchen premises, tools and equipment*		
• Check, record and label supplies		
• Gather, Identify and select ingredients as per required menu items *		
• Prepare ingredients and flavoring agents as per required menu items*		
• Select and assemble ingredients to produce varieties of soups, stocks and sauces*		
• Select primary, secondary and portioned cuts of Protein; pork, lamb, beef, veal and seafood*		
• Identify and use appropriate cooking methods*		
• Organize and prepare food items according to menu requirements*		
• Cook menu items as required*		
• Arrange sauces and garnishes*		

• Plate and present food*		
• Select packaging materials for foodstuffs		
• Adapt appropriate packaging procedures*		
• Store food in appropriate condition*		
• Follow workplace safety and hygiene procedures*		
• Perform first aid procedure in the event of accident		
I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor.		
Candidate's Name & Signature:	Date:	

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Qualification	COOKERY NC II	
COC 2 :	PREPARE COLD MEALS	
Instruction: <ul style="list-style-type: none"> • Read each of the questions in the left-hand column of the chart. • Place a check in the appropriate box opposite each question to indicate your answer. 		
Can I?	YES	NO
PREPARE COLD MEALS		
• Clean and/or sanitize kitchen equipment and utensils*		
• Store and stack cleaned equipment and utensils		
• Follow cleaning schedules		
• Use appropriate chemicals and equipment in cleaning and maintaining kitchen premises, tools and equipment*		
• Select and assemble tools and equipment*		
• Inspect tools and equipment*		
• Rotate and move supplies		
• Check, record and label supplies		
• Identify and select ingredients as per required menu items *		
• Prepare variety of sandwich types*		
• Select suitable bases from a range of bread type*		
• Prepare appetizers and salads with suitable sauces and dressings*		
• Utilize quality trimmings or other left over		
• Select and prepare variety of vegetables, fruits and starch food according to recipes*		

• Select and prepare variety of cold dishes according to recipe requirements*		
• Identify and use appropriate cooking methods*		
• Organize and prepare food items according to menu requirements*		
• Plate and present food*		
• Select packaging materials for foodstuffs		
• Adapt appropriate packaging procedures*		
• Store food in appropriate condition*		
• Minimize wastage through purchases*		
• Follow workplace safety and hygiene procedures*		
• Perform first aid procedures in the event of accident		
• Prepare reports		
• Coordinate end of service procedures		
I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor.		
Candidate's Name & Signature:	Date:	

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Qualification	COOKERY NC II		
COC 3 :	PREPARE SWEETS		
Instruction: <ul style="list-style-type: none"> • Read each of the questions in the left-hand column of the chart. • Place a check in the appropriate box opposite each question to indicate your answer. 			
Can I?	YES	NO	
PREPARE SWEETS			
<ul style="list-style-type: none"> • Select and use chemicals and clean potable water for cleaning and/or sanitizing kitchen equipment, utensils, and working surfaces according to manufacturer's instructions 			
<ul style="list-style-type: none"> • Store or stack clean equipment, supplies and utensils safely in the designated place in accordance with manufacturer's instructions 			
<ul style="list-style-type: none"> • Assemble and disassemble cleaning equipment safely 			
<ul style="list-style-type: none"> • Follow cleaning schedules based on enterprise procedures 			
<ul style="list-style-type: none"> • Clean and/or sanitize walls, floors, shelves and working surfaces without causing damage to health or property 			
<ul style="list-style-type: none"> • Follow first aid procedures if an accident happens 			
<ul style="list-style-type: none"> • Sort and dispose waste according to sanitary regulations, enterprise practices and standard procedures * 			
<ul style="list-style-type: none"> • Dispose cleaning chemicals safely-according to standard procedures* 			
<ul style="list-style-type: none"> • Demonstrate sanitizing procedures and techniques* 			
<ul style="list-style-type: none"> • Use ingredients and flavoring agents according to standard recipes defined by the-enterprise 			
<ul style="list-style-type: none"> • Identify ingredients according to standard recipes, recipe card or enterprise requirements 			
<ul style="list-style-type: none"> • Assemble ingredients according to quantity, type, and quality required 			
<ul style="list-style-type: none"> • Prepare ingredients based on the required form and time frame 			
<ul style="list-style-type: none"> • Select , measure and weigh ingredients according to recipe requirements 			

• Thaw frozen ingredients following enterprise procedures		
• Observe factors in plating dishes in presenting cold dessert		
• Produce a variety of hot, cold and frozen desserts, appropriate for a variety of menus *		
• Produce sweet sauces to a desired consistency and flavor*		
• Taste prepare desserts and sweets in accordance with the required taste		
• Present dessert hygienically, logically and sequentially within the required timeframe, and decorated creatively		
• Plate and portion desserts according to enterprise standards		
• Store dessert at the appropriate temperature and correct conditions to maintain quality, freshness and customer appeal		
• Select and use suitable packaging to preserve taste, appearance and tasting characteristics		
• Select quality of packaging materials in accordance with enterprise standards		
• Observe environmental requirements for food packaging		
• Package food in compliance with sanitary occupational health and safety and local health regulations requirements		
• Label food according to industry standards		
I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor.		
Candidate's Name & Signature:	Date:	