

Manpower Planning and Development (Hotel and Catering)
(Amendment) Notice, 2021 (No. 4)

14. Preparation of puff pastry

- 14.1 Identify and select baking and dessert ingredients.
- 14.2 Prepare puff pastry paste.
- 14.3 Laminate puff pastry dough.
- 14.4 Bake puff pastry.
- 14.5 Prepare puff pastry filling.
- 14.6 Prepare garnishes for puff pastry.
- 14.7 Store finished puff pastry products.

15. Preparation of cold desserts

- 15.1 Prepare bavarios.
- 15.2 Prepare mousses.
- 15.3 Prepare panna cota.
- 15.4 Prepare sorbets.
- 15.5 Prepare sherbets.
- 15.6 Prepare jellies.

16. Preparation of biscuits and petit fours

- 16.1 Prepare short bread biscuits.
- 16.2 Prepare sponge fingers.
- 16.3 Prepare cat tongues.
- 16.4 Prepare cornets.
- 16.5 Prepare glazed fruits.
- 16.6 Prepare piped biscuits.

IT is hereby notified that the Minister of Higher and Tertiary Education, Innovation, Science and Technology Development has, in terms of section 32 of the Manpower Planning and Development Act [*Chapter 28:02*], made the following notice:—



1. This notice may be cited as the Manpower Planning and Development (Hotel and Catering) (Amendment) Notice, 2021 (No. 4).

2. The First Schedule of the Manpower Planning and Development (Hotel and Catering) Notice, 1991, published in Statutory Instrument 319 of 1991, is amended by the insertion of—

“Chef
Pastry Chef”.

3. The Second Schedule is amended by the insertion of the following—

Annexure 1: NC Chef Class (Professional Cookery)

| | | | |
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|  ZIMBABWE | INDUSTRIAL TRAINING AND TRADE TESTING SKILLS PROFICIENCY SCHEDULE |  I.T.T.D. | CODE |
|---|--|---|-------------|

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|----------------------|------------------------|-----------------|
| INDUSTRY HOSPITALITY | TRADE/ OCCUPATION CHEF | CLASS/LEVEL ONE |
|----------------------|------------------------|-----------------|

DUTY A: Prepare stocks, sauces and soups

Pre-requisites:

Approval Date:

Review Date:

| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE | WORKPLACE ESSENTIAL SKILLS |
|----------------|---|---|---|---|
| A1: Make stock | I. Weigh ingredients II. Boil ingredients with bouquet garni. III. Skim IV. Strain V. Store | <ul style="list-style-type: none"> • Clear stock according to the standard • Ingredients measured to standard ratio. • Stock of light consistency produced. • SHEQ standards adhered to | <ul style="list-style-type: none"> • Knowledge of various stocks • Knowledge of correct use of equipment. • Knowledge of cooking language • Knowledge of various sauces. • Knowledge of derivative sauces. • Knowledge of culinary terms. | <ul style="list-style-type: none"> ▲ Measuring skill. ▲ Skimming skill. ▲ Weighing skill ▲ Timing skill. ▲ Blending skill. ▲ Cutting skill. |

- 8.5 Prepare royal icing.
- 8.6 Prepare butter icing.

9. Preparation of fruit based desserts.

- 9.1 Clean and wash the fruits.
- 9.2 Peel, slice the fruits.
- 9.3 Prepare the syrups.
- 9.4 Prepare fruit salad, pear conde, and fruit compote.
- 9.5 Chill the dessert.

10. Preparation of pastries

- 10.1 Identify and select pastry ingredients.
- 10.2 Prepare and bake a pate a choux.
- 10.3 Prepare danish dough.
- 10.4 Prepare scones.
- 10.5 Prepare muffins.
- 10.6 Prepare queen cakes/small cakes.
- 10.7 Store and handle pastry products.

11. Preparation of short pastry

- 11.1 Prepare short paste dough.
- 11.2 Form and bake short pastry dough.
- 11.3 Prepare fruit pies, treacle tart and baked apple dumpling.
- 11.4 Prepare the filling for short pastry.
- 11.5 Prepare garnish for pastry.

12. Preparation of choux pastry

- 12.1 Identify ingredients.
- 12.2 Prepare pate choux.
- 12.3 Prepare and bake t choux pastry.
- 12.4 Prepare éclairs, choux fritters and profiterole.
- 12.5 Prepare choux pastry filling.
- 12.6 Prepare glazing sauce.

13. Preparation of sweet pastry

- 13.1 Identify and select ingredients for sweet pastry.
- 13.2 Prepare sugar paste.
- 13.3 Bake sugar paste.
- 13.4 Prepare flan, lemon curd and tart.
- 13.5 Bake blind.

5. Preparation of cakes

- 5.1 Identify and select baking ingredients.
- 5.2 Prepare basic cake batters.
- 5.3 Prepare carrot cake.
- 5.4 Prepare cakes (whisking method for Genoese sponge cake).
- 5.5 Prepare cakes (creaming method for Madeira sponges).
- 5.6 Prepare ginger bread.
- 5.7 Store and handle cakes.

6. Preparation of egg custard based desserts

- 6.1 Identify and select dessert ingredients.
- 6.2 Prepare custard based desserts (crème caramel).
- 6.3 Prepare bread and butter pudding.
- 6.4 Prepare gelatin based desserts.
- 6.5 Prepare jellies.
- 6.6 Prepare ice creams.
- 6.7 Prepare meringue-based desserts.
- 6.8 Prepare yeast-based desserts.
- 6.9 Prepare fruit-based desserts.
- 6.10 Prepare pies using puff pastry.
- 6.11 Prepare milk tart using sugar pastry.
- 6.12 Prepare éclairs tart using choux pastry.
- 6.13 Prepare steak and kidney pie using suet pastry.
- 6.14 Decorate and serve desserts

7. Preparation of sauces

- 4.1 Prepare custard-based sauces.
- 4.2 Prepare chocolate-based sauces.
- 4.3 Prepare coulis sauce.
- 4.4 Prepare sabayon sauce.
- 4.5 Prepare milk pudding.
- 4.6 Prepare cold dessert.

8. Preparation of fillings

- 8.1 Prepare black forest filing
- 8.2 Prepare pastry cream
- 8.3 Prepare frangipane.
- 8.4 Prepare marzipan.

| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE | WORKPLACE ESSENTIAL SKILLS |
|-------------------|--|---|-------------------|----------------------------|
| A2: Make sauces | I. Prepare stock and roux II. Mix stock and roux III. Produce derivatives sauces IV. Simmer V. Serve accordingly | I. Sauces cooked in line with standardised recipe II. Coating consistency | | |
| A3: Prepares soup | I. Prepare stock II. Cut and cook ingredients III. Simmer correctly IV. Finish off V. Serve VI. Sauce | <ul style="list-style-type: none"> • Clear stock • Non greasy soup • Correct consistence according standard recipe • Soup served with correct accompaniments • Roux of sandy texture. • Smooth sauce cooked. • Sauce blonde in colour. • Non greasy sauce cooked. • Sauce consistency to be of coating nature. | | |

LARGE TOOLS AND EQUIPMENT REQUIRED IN THE EXECUTION OF A CHEFS DUTIES:

Industrial electrical stoves, industrial gas stoves, conventional oven, basic industrial oven, blast freezer, deep freezer, cold room, industrial stainless steel sinks, industrial smoke extractor, none stick stainless steel cooking pots of all sizes, none stick stainless steel sauce pans, industrial stainless steel tables, industrial grill, industrial deep fat fryer, industrial tin opener, salamander, liquidizer, dough prover, industrial dough mixer, sleepers, colour coded cutting boards, silver platters, industrial sandwich maker, complete set of knives i.e. pallet knife, filleting knife, boning knife, carving knife, butcher knife, vegetable knife, chopping knife and sharpening steel, industrial bins, buckets for 3 bucket system, industrial stainless steel storage shelves, service equipment i.e. glass bowls, ceramic bowls, serving platters, chafing dishes, industrial scale, graduated measuring jug, baking sheets, oven trays, mutton cloth, big clock,

SMALL TOOLS AND EQUIPMENT SPECIFIC TO ABOVE DUTY:


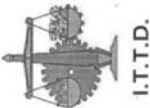
Serving spoon for skimming, conical strainer, wooden spoon, whisk, liquidizer, mixing bowl.

HEALTH, SAFETY AND ENVIRONMENTAL ISSUES RELATED TO THIS DUTY:

Cold sauces are to be served cold and hot sauces served hot, proper storage of left-over sauces and prepared stock to avoid food poisoning, all liquids stored in the cold room must not be shelved above eye level to avoid accidents when removing storage containers from shelves. All kitchen garbage bins should be kept as far away from food and public areas and emptied regularly with the garbage being disposed of properly to avoid diseases.

SPECIFIC WORKER TRAITS REQUIRED OF A CHEF:

Punctuality, time management, multi-tasking abilities, crisis management in mass production and food shortages during service, composure when under pressure, decisiveness, agility in task execution, speed, hospitality during service, reliability, honesty, truthfulness, physical and mental fitness, self-motivation, passion for this trade, attention to detail, creativity innovation and continuous research on the latest food trend

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|  <p>ZIMBABWE</p> | <p>INDUSTRIAL TRAINING AND TRADE TESTING SKILLS PROFICIENCY SCHEDULE</p> |  <p>I.T.T.D.</p> | <p>CODE</p> |
|---|---|---|--------------------|

**INDUSTRY
HOSPITALITY**

**TRADE/ OCCUPATION
CHEF**

**CLASS/LEVEL
ONE**

DUTY B: Prepare sandwiches, salads and horsd'oeuvres

Pre-requisites:

Approval Date:

Review Date:

22. Menu planning (meals and menus for the day)

- 22.1 Be able to prepare appropriate menus and meals of the day.
- 22.2 To develop a sense of presentation, serving and decorating dishes.
- 22.3 To have an understanding of storage of left-over food and pre-prepared dishes/products.
- 22.4 To be able to open and close stock books.

23. Costing and control: 300 hours (5%)

To have a working knowledge in the costing and management of the Pastry kitchen.

SKILLS PROFICIENCY SCHEDULE FOR A PASTRY CHEF

1. Cleaning of pastry kitchen

- 1.1 Clean equipment and utensils.
- 1.2 Clean kitchen surfaces and floors.
- 1.3 Waste disposal.

2. Planning and costing of menu

- 2.1 Plan dessert trolley menu.
- 2.2 Develop standard recipes.
- 2.3 Cost recipes.

3. Preparation of yeast products.

- 3.1 Prepare bread dough.
- 3.2 Prepare and bake bread rolls.
- 3.3 Prepare doughnuts.
- 3.4 Prepare croissants.
- 3.5 Prepare sugar buns.
- 3.6 Prepare biscuits.

4. Preparation of icings and creams

- 4.1 Identify and select icing and cream ingredients.
- 4.2 Prepare and apply butter creams and icings.
- 4.3 Prepare royal icing.
- 4.4 Prepare butter cream.
- 4.5 Prepare whipped cream.
- 4.6 Prepare plastic icing

Manpower Planning and Development (Hotel and Catering)
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S.I. 255 of 2021

Colorants and toppings:

- 18.7 To be able to use colours and toppings on cakes.
- 18.8 To be knowledgeable in the packaging of different types of cakes.
- 18.9 To be familiar with latest equipment used in cake decoration as well as using them.

19. H. Biscuits and cookies:

- 19.1 To have the knowledge and ability to prepare all types of biscuits and cookies using different methods.
- 19.2 To have the knowledge in consistency of dough used in biscuit and cookie making.
- 19.3 To know the right temperatures applied during baking of biscuits and cookies.
- 19.4 To have the knowledge on which type of cream and how to apply creams on biscuits.
- 19.5 To be able to package and store biscuits.
- 19.6 To design different shapes when making biscuits and cookies.

Sauces and coullies

- 19.6 To be able to prepare and apply different types of sauces and coullies.
- 19.7 To familiarize with the production of fruit jams.

20. Desserts: 900 hours 15%

- 20.1 To be able to plan, prepare and serve executive hot and cold desserts.
- 20.2 To have an appreciation of using indigenous and western ingredients in making desserts.
- 20.3 To have the ability to prepare desserts from cakes and yeast products.
- 20.4 To have the ability to prepare desserts from batters.
- 20.5 To have the ability to prepare desserts for fine dining.
- 20.6 To have the ability to prepare desserts for cocktail i.e petit fours.

Ice cream

- 20.7 To have the knowledge in the preparation of ice cream.
- 20.8 To have the skill in the preparation of mousses and bavarois.

Pudding

- 20.9 To have the knowledge and skill in the preparation of various puddings.

Jelly

- 20.10 To develop the requisite skills needed in preparation of jellies.

21. Methods of cooking in a Pastry kitchen

Baking, deep fat frying, steaming, stewing, poaching, boiling, roasting and hot water bath.



| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE | WORKPLACE ESSENTIAL SKILLS |
|--|---|---|---|--|
| C1: Make sandwiches | <ul style="list-style-type: none"> I. Prepare various fillings II. Spread bread. III. Cut sandwiches according to sandwich type e.g., open sandwich, club sandwich, bookmarker sandwich, bookmark sandwich. (these can be produced in the still room) IV. Serve | <ul style="list-style-type: none"> • Same size sandwiches produced. • Various sandwich fillings used. • Variety types of bread used. • Appropriate spread used e.g., butter, mayonnaise etc. • SHEQ standard adhered to | <ul style="list-style-type: none"> • Knowledge of sandwiches preparation. • Knowledge of various combination of fillings. • Knowledge of various cuts of sandwiches • Salads and salad dressings. • Temperature control. • Hygiene (food, equipment and kitchen). | <ul style="list-style-type: none"> • Cutting skill. • Food presentation skills • Cooking skill. • Garnishing skill. • Food styling skill. |
| C2: Prepare salads, horsedevre and salad dressings | <ul style="list-style-type: none"> I. Clean and wash ingredients II. Cut ingredients for salads and horsedevre III. Make salads dressings IV. Dress salads and horsedevres as per SOS V. Garnish and serve | <ul style="list-style-type: none"> I. Appropriate salad dressings used. II. Salads and horsd'oeuvres prepared in line with laid down standard procedures III. Salad and hors d'oeuvres stored according to laid down storage procedures. IV. Salad and hors d'oeuvres garnished according to SHEQ | <ul style="list-style-type: none"> • Knowledge of various cold meats. • Knowledge on temperature control systems. | <ul style="list-style-type: none"> • Cutting skill. • Garnishing skill. • Presentation skill • Cooking techniques |
| C3: Prepare cold meats. | <ul style="list-style-type: none"> I. Weigh ingredients II. Prepare force meat III. Cook force meat IV. Slice meats V. Present and serve VI. Store cold meats | <ul style="list-style-type: none"> • Force meats prepared in line with standardised recipe • SHEQ standards adhered to • Correct storage temperature maintained. | <ul style="list-style-type: none"> • Knowledge of various cold meats. • Knowledge on temperature control systems. | <ul style="list-style-type: none"> • Cutting skill. • Garnishing skill. • Presentation skill • Cooking techniques |

TOOLS AND EQUIPMENT NECESSARY TO COMPLETE THIS DUTY:

Serrated knife, grater, hand peeler, curving knife, terrine moulds, whisk, meat mincer

HEALTH, SAFETY AND ENVIRONMENTAL ISSUES RELATED TO THIS DUTY:

The Cold kitchen/ Garde Manger kitchen should always be kept between 1 and 10 degrees Celsius, the actual cold rooms should be kept between 1 and 5 degrees Celsius as food produced in the cold kitchen is easily affected by temperature and can easily become highly poisonous

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**INDUSTRY
HOSPITALITY**

**TRADE/ OCCUPATION
CHEF**

**CLASS/LEVEL
ONE**

DUTY C : Cook meat dishes

Pre-requisites:

Approval Date:

Review Date:

- 15.7 To know the keeping quality or shelf life of bread products.
- 15.8 To be able to prepare and use sour dough.

E. Pastries: 1200 hours (20%)

- 16.1 To have a comprehension knowledge of the different types of pastries.
- 16.2 To have an expensive in the skills and techniques when handling pastry.
- 16.3 To have knowledge of products made from each type of pastry.
- 16.4 To an understand oven or cooking temperatures for different pastry.
- 16.5 The ability to prepare fillings for other pastry products.
- 16.6 To have an understanding of causes faults and remedies in pastries.
- 16.7 To know the keeping qualities of pastry dough.
- 16.8 To become familiar with the shelf life of different pastry products.
- 16.9 To be able to classify both sweet and savoury, short puff and choux pastries.
- 16.10 To demonstrate a similarity with pastry creams.

F. Cakes, cake decoration, biscuits and cookies; 1200 hours (20%)

17. Cakes

- 17.1 To be knowledgeable of skills and techniques in cake making.
- 17.2 To have an understanding of general proportion of flour, fat, sugar and other ingredients.
- 17.3 To have an experience in the preparation of different cakes using traditional and modern methods.
- 17.4 To be able to classify cakes.
- 17.5 To develop basic skills in making different shapes of cakes that suit the occasion.
- 17.6 To be able to control oven temperatures for different types of cakes.
- 17.7 To have the knowledge of cake faults and remedies.
- 17.8 To be familiar with the shelf life of cakes.
- 17.9 To be able to use cake leftovers or pieces in other dishes or products.

18. Cake decoration:

- 18.1 To have the ability to prepare and apply different types of icings.
- 18.2 To have knowledge in advantages and disadvantages of using different types of icings.
- 18.3 To have the ability to prepare plastic icing and almond paste.
- 18.4 To be able to match the type of icing on different types of cakes.

Creams:

- 18.4 To be able to prepare various types of creams.
- 18.5 To have the skill of using creams when decorating cakes.
- 18.6 To be knowledgeable in the consistency of creams before applying them on cakes.

10. Essence and colourings

- 10.1 To experience the uses, functions of essence and colourings in baking.
- 10.2 To understand the effects of essence and colourings.
- 10.3 To have a knowledge of colour combination.
- 10.4 An ability to store the essence and colourings.

11. Salt

- 11.2 Have knowledge in the storage of salt.
- 11.2 To learn various uses of salt.
- 11.3 To know the effects of salt in bakery.
- 11.4 To understand the properties of salt in bakery.

12. Chocolates

- 12.1 To have an understanding of chocolate making process.
- 12.3 To become familiar with the quality and type of chocolates.
- 12.4 To develop basic skill in chocolate decorations or works.
- 12.5 To learn various uses of different chocolates.
- 12.6 An ability to store chocolates.

13. Gelatine

- 13.1 To be able to determine good quality, uses and its storage.
- 13.2 To know the effects of gelatine in bakery.
- 13.3 To learn various uses of gelatine.

14. Fruits and vegetables

- 14.1 To learn various methods for preparing and cooking fresh fruits and vegetables:
- 14.2 To learn various methods for preparing and cooking fresh fruits.
- 14.3 To develop the skill in fruit carving.
- 14.4 To know the methods of preservation of fruits.
- 14.5 To know the storage of fruits and vegetables.
- 14.6 To be able to prepare juices, smoothies and shake.

D. Bread: 900 (15%)

15. To develop basic skills in different bread making process

- 15.2 To acquire knowledge in the recipes in bread making and other bread products.
- 15.3 To have an understanding oven temperature for different bread products.
- 15.4 To be able to identify suitable flour for bread products.
- 15.5 To be able to distinguish faults, causes and remedies in bread products.
- 15.6 To gain experience in the packaging and storage of bread and other bread and other bread products.

| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE | WORKPLACE ESSENTIAL SKILLS |
|---|---|--|---|---|
| E1: Cook meat stews (beef, poultry, lamb, game) | I. Season the meat II. Seal the meat. III. Add ingredients and cook to a required colour. IV. Add cooking liquid. V. Bring to boil VI. Reduce heat and simmer. VII. Skim VIII. Correct seasoning and sauce consistency. IX. Garnish and serve. | I. Stew of standard colour cooked (brown for beef and white for chicken). II. Consistency of coating nature. III. Appropriate meat cuts used. eg. Top side, silver side etc. IV. Cuts of meat standard and of even size. eg. Cubes, chicken sauté cuts. | <ul style="list-style-type: none"> • Knowledge of sauces. • Knowledge of cooking methods and techniques for all meats. • Knowledge of various meat dishes e.g. Beef Wellington, Shepard's Pie. • Knowledge of suitable equipment for use. | Measuring skill. Sealing of meat skill. Cooking skill. Timing skill. Cutting skill. Butchery and deboning skill ▲ ▲ ▲ ▲ ▲ ▲ ▲ |
| E2: Roast carvery meat | I. Carry out mis en place, boil meat joint/ cut with bouquet grain. II. Season the meat III. Place meat in oven with fatty side up (beef) and chicken on its side. IV. Roast at appropriate temperatures until cooked V. Baste/glaze meat while roasting VI. Rest the roast in aluminium foil before carving, serving. VII. Dress and serve with appropriate sauce. | I. Roast must be brown in colour. II. Roast must be juicy and tender. III. Baste/glaze meat while roasting. | <ul style="list-style-type: none"> • Knowledge of different types of meat cuts e.g. shoulder of lamb. • Cooking methods and techniques. | Deboning skills Butchery skills Carvery skills Cooking skills Deboning skills Roasting skills Timing skills ▲ ▲ ▲ ▲ ▲ ▲ ▲ |

| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE | WORKPLACE ESSENTIAL SKILLS |
|------------------------|---|--|--|--|
| E3: Grill meat | I. Season and marinate the meat. II. Baste while grilling. III. Grill to the required degree. | I. Rare meat-red and bloody (au bleu). II. Under done meat-reddish pink (saignant). III. Medium to rare meat-pink (appoint). IV. Well done meat-clear (ben cut). V. Meat juicy and tender. | <ul style="list-style-type: none"> Knowledge of various types of meat cuts. Knowledge of grilling. Knowledge of suitable equipment for use. | <ul style="list-style-type: none"> Timing skills Cutting skills Measuring skills Cooking skills Deboning skills Carving skills |
| Cook fish and sea food | I. Wash and clean fish. II. Fillet and skin. III. Seasoned the fish IV. Cook V. Serve fish. | <ul style="list-style-type: none"> Cut fish to specifications Mixing of ingredients done in line with recipe Correct temperature used Use of personal protective clothing SHEQ standard adhered to Cooking timelines adhered to Appropriate accompaniment of the fish | <ul style="list-style-type: none"> Knowledge of fish and sea food Knowledge of cooking techniques Knowledge of storing condition | <ul style="list-style-type: none"> Filleting and shelling skill Cooking skill Cutting skill Measuring skill Skimming and deboning skill |

TOOLS AND EQUIPMENT NECESSARY TO COMPLETE THIS DUTY:

Fork, Butcher knife, boning knife, Curving knife, tin foil, serving spoon for basting

HEALTH, SAFETY AND ENVIRONMENTAL ISSUES RELATED TO THIS DUTY:

The side of beef i.e. hind quarter and fore quarter should be hung in the butchery cold room before joint dissection/deboning i.e. cutting out the sirloin, rump to avoid contamination of meat and rotting as well as to keep the meat tenderize the meat joints. Proper freezing and thawing methods of meats cuts and joints should be used for food safety purposes

C. Uses of other bakery products

- 5.1 Eggs and their substitutes.
- 5.2 To become familiar with the quality, purchase and storage of eggs in pastry kitchen.
- 5.3 Knowledge in different types of sugars used in pastry and storage.
- 5.4 Should have appreciation of herbs and spices used in pastry.
- 5.5 An ability to use butter and margarine in preparation of various products

6. Fats and oils

- 6.1 To be able to distinguish the different types of fats and oils and their uses in pastry products.
- 6.2 To understand all available varieties of fats and oils, and their uses in various pastry products.
- 6.3 To understand proper storage of fats and oils.
- 6.4 To understand the quality purchasing points of fats and oils.

7. Sugar and syrups

- 7.1 To become familiar with quality and purchase of sugars.
- 7.2 To be able to differentiate different types of sugars.
- 7.3 Acquire a working knowledgeable of different sugars suitable for different products.
- 7.4 To understand properties of different sugars and their uses.
- 7.5 To be familiar with the storage of sugars.
- 7.6 To develop basic skills in sugar work.

8. Raising agents

- 8.1 To be able to distinguish the different types of raising agents and their substitutes.
- 8.2 To understand the properties and storage of raising agents and their substitutes.
- 8.3 To learn various uses of raising agents.
- 8.4 To understand the quality purchasing points of raising agents.

9. Milk and Milk products

- 9.1 To learn various process in milk productions.
- 9.2 To become familiar with uses of milk and milk products.
- 9.3 To understand the storage of milk and milk products.
- 9.4 To know the nutritional value of milk.
- 9.5 Should be able to know the effects of milk in bakery.
- 9.6 A working knowledge of other substitutes for milk in baking.

Designation of a new trade: **Pastry Chef**

FIRST SCHEDULE (Section 7)

PRACTICAL TRAINING OF PASTRY CHEFS

A. **Core basics** (300 hours) **5%**

1. Core organisation (1 hour) **1%**

- 1.1 To understand the organisational structure and core business.
- 1.2 To have a basic understanding of the functions of all departments in the Pastry kitchen.
- 1.3 To know the pastry brigade (organo-gram) and become aware of house rules and policies.
- 1.4 To complete a thorough orientation of all pastry sections and their functions.
- 1.5 To have full knowledge of health, safety and hygiene in the pastry kitchen.

2. **Basic skills** (120 hours) **2%**


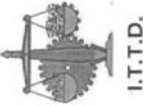
- 1.1 To recognise the use of all pastry utensils and equipments.
- 1.2 To demonstrate a working knowledge of all different types of utensils and their uses.
- 1.3 To demonstrate a working knowledge of all kitchen equipment and their individual uses with an awareness of safety features and procedures.
- 1.4 To be familiar with pastry processes techniques and terms.

3. **Related tasks** (120 hours) **2%**

- 1.1 To demonstrate a working knowledge in purchasing receiving and checking for invoice accuracy according to item count and weight.
- 1.2 To recognise quality standards in vegetables, fish, fruits, meat, dry goods and dairy products.
- 1.3 To be aware of procedures in storing and rotating raw and baked products.
- 1.4 To be able to request from stores and keep records of inventory.
- 1.5 To demonstrate the ability to clean and maintain kitchen equipments and sanitise all areas of food preparation and storage in the kitchen.

B. **Description of pastry commodities, properties and functions.**

- 4.1 Should have an appreciation of the flour milling process.
- 4.2 Should have the knowledge of the different types of flour and their characteristics.
- 4.3 An ability to handle different flour in preparation of various products.
- 4.4 To become familiar with quality purchase of flour.
- 4.5 An ability to prepare different products using different types of flour.
- 4.6 Knowledge in flour storage.
- 4.7 To become familiar with quality and purchase of eggs.

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|  ZIMBABWE | INDUSTRIAL TRAINING AND TRADE TESTING SKILLS PROFICIENCY SCHEDULE |  I.T.T.D. | CODE |
| INDUSTRY HOSPITALITY | | TRADE/OCCUPATION CHEF | |
| DUTY D: Prepare desserts. | | CLASS/LEVEL ONE | |
| Pre-requisites: | | Approval Date: | |
| Review Date: | | Review Date: | |
| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE |
| F1: Prepare sugar pastry | I. Weigh ingredients. II. Rub in fat. III. Add egg and sugar mixture to flour and fat mixture, mixing lightly. IV. Rest sugar pastry in the fridge. V. Roll out sugar pastry to standard thickness. VI. Bake blind. VII. Use sugar pastry for a variety of desserts e.g. flans, tarts, fruit pies. | I. Sugar pastry mixture smooth. II. Sugar pastry mixture non sticky. III. Soft sugar pastry case. IV. Flat sugar pastry case baked. | • Knowledge of various desserts produced from sugar pastry. • Knowledge of commodities. • Use, care and maintenance of tools and equipment. • Hygiene and proper storage of desserts. • Baking techniques. |
| WORKPLACE ESSENTIAL SKILLS | Rubbing in skill Rolling and lifting of sugar pastry skill Estimation skill Calculation skill | ▲ ▲ ▲ ▲ | |

| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE | WORKPLACE ESSENTIAL SKILLS |
|---------------------------|--|--|---|--|
| F2: Prepare choux pastry. | <ol style="list-style-type: none"> I. Weigh ingredients. II. Melt fat and salt in boiling water and add flour. III. Cook choux pastry. IV. Cool the choux pastry. V. Add eggs. VI. Pipe and bake choux pastry i.e. profiteroles, chocolate swans, and éclairs. | <ol style="list-style-type: none"> I. Smooth choux pastry mixture. II. Choux pastry case to be light and well risen. | <ul style="list-style-type: none"> • Knowledge of various desserts from choux pastry. • Knowledge of commodities • Use, care and maintenance of tools and equipment. • Hygiene and proper storage of desserts. • Baking techniques. | <ul style="list-style-type: none"> ▲ Estimation skill. ▲ Calculation skill. ▲ Baking skill. ▲ Piping skill. |
| F3: Prepare puff pastry. | <ol style="list-style-type: none"> I. Weigh ingredients. II. Rub in fat to flour. III. Mix in cold water and lemon juice. IV. Roll out the dough. V. Laminate cold puff into flour dough. VI. Rest puff pastry in fridge. VII. Roll out and bake | | <ul style="list-style-type: none"> • Knowledge of making puff pastry dough. • Knowledge of various desserts produced from puff pastry. • Knowledge of commodities. • Use, care and maintenance of tools and equipment. • Hygiene and proper storage of desserts. • Methods of cooking and techniques. | <ul style="list-style-type: none"> ▲ Estimation skill. ▲ Calculation skill. ▲ Cooking out skill. ▲ Piping skill. |

SPECIFIC WORKER TRAITS REQUIRED TO COMPLETE THIS DUTY:

- Cleanliness
- Team player
- Integrity
- Goal getter
- Honest
- Goal oriented
- Reliable
- Punctuality
- Focused
- Trustworthy
- Sober minded
- Confident

| | | | |
|-----------------------|----------------|-------------------|-----------------------|
| Prover | Bread knife | Dough thermometer | Baking tins and trays |
| Palette knife | Pastry brush | Rolling pin | Scissors |
| Oven gloves | Ruler | Whisk | Piping bag |
| Nozzles | Cooling racks | Moulder | Slicing machine |
| Rounder | Cold room | Industrial stove | Sauce pan |
| Pastry sheeter | Cutters | Frier | Doughnut robot |
| First aid kit | Measuring jugs | Trays | Decorating tools |
| Lab testing equipment | Mixing jars | Spoons | Turn tables |
| Scales | Work Benches | Pans | Cling wrap |
| Tins | Refrigerator | Cake lifter | Crates |
| Sealers | Forklifts | Pallets | |

MATERIALS

Cleaning materials
Stationery
Personal protective equipment
Raw materials

HEALTH, SAFETY AND ENVIRONMENTAL ISSUES RELATED TO THIS DUTY:

First aid
Personal hygiene
Food safety and hygiene
Workshop safety and health
Housekeeping


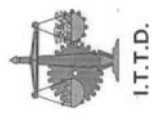
| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE | WORKPLACE ESSENTIAL SKILLS |
|-------------------------------------|---|---|--|---|
| F4: Prepare gelatine based desserts | I. Weigh of ingredients. II. Mix ingredients III. Add dissolved gelatine IV. Set dessert in fridge/ cold room. V. Finish off and serve | I. Dessert prepared in line with the standard recipe II. Dessert free from gelatine / sugar granules. III. Dessert set to jelly like consistency. | <ul style="list-style-type: none"> Knowledge of various compound desserts Knowledge of properties of gelatine. Latest food trends in dessert preparation and various garnishing art work using chocolate, sugar work. Knowledge of commodities used in pastry work. Hygienic storage of desserts. | <ul style="list-style-type: none"> Whisking skill Measuring skill. Estimation skill. Food styling skill. Decorating skill. Presentation skill. |
| F5: Prepare cakes | I. Weighting ingredients II. Prepare cakes depending on the method III. Bake IV. Decorate cake depending on the type of cake and serve V. Store cakes | I. Soft and fine texture II. Light cake. III. Finished off appropriately | <ul style="list-style-type: none"> Knowledge of cake making methods Knowledge of various cake fillings Knowledge of cake icing and decoration methods | <ul style="list-style-type: none"> Whisking skill Measuring skill Timing skill. Estimation skill. Cake icing skill. Cake decoration skill. Piping skill. |

TOOLS AND EQUIPMENT NECESSARY TO COMPLETE THIS DUTY:

Piping bag with nozzles, pastry brush, pallet knife, baking tins and trays, whisk, service bowls.

HEALTH, SAFETY AND ENVIRONMENTAL ISSUES RELATED TO THIS DUTY:

Caution to be taken when using convectional ovens as one can easily burn from the hot air blowing in the oven.

| | | | |
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|  ZIMBABWE | INDUSTRIAL TRAINING AND TRADE TESTING SKILLS PROFICIENCY SCHEDULE |  I.T.T.D. | CODE |
|--|--|--|-------------|

INDUSTRY HOSPITALITY **TRADE/ OCCUPATION CHEF** **CLASS/LEVEL ONE**

DUTY E: Prepare pastries.

| Pre-requisites: | | Approval Date: | Review Date: |
|--------------------------|---|---|--|
| TASK | I. Weigh of ingredients II. Rub in fat to flour. III. Mix in yeast. IV. Add liquid V. Roll out dough. VI. Laminare dough. VII. Prove and bake Danish dough. | PROFICIENCY INDICATORS I. Ingredients weighed out appropriate Puffy pastry mixture to show layers of laminated fat. Puff pastry light and crispy. | RELATED KNOWLEDGE • Different types of Danish pastries e.g., croissants, custard Danish, apple Danish • Knowledge on handling of yeast. • Use, care and maintenance of equipment. • Baking techniques |
| G1: Prepare Danish dough | | | WORKPLACE ESSENTIAL SKILLS > Estimation skill. > Calculation skill. > Measuring skill. > Lamination skill. |

DUTY D: PACKAGING AND DISPATCH

| Pre-requisites: | | Approval Date: | Review Date: |
|------------------------------------|--|---|---|
| TASK | STEPS • Sort products • Select appropriate packaging • Identify suitable storage • Record products • Select appropriate package • Raise requisition • Collect packaging material | PROFICIENCY INDICATORS • Production list generated • Packaging list is compiled • Products stored according to specifications • Product list generated • Packaging material list generated • Issue voucher signed • GVR completed | RELATED KNOWLEDGE • Product range • Bakery operations • Production systems • Supervision • Budgeting and Costing • Recipes • Principles of Economics • Safety and Health practices • Basic Bakery maintenance Equipment • Inventory management |
| D2 Order packaging material | | | WORKPLACE ESSENTIAL SKILLS • Communication • Supervision • Planning • Costing • Marketing • Computer literacy • Numeracy and literacy • Analytical |
| D3 Dispatch products | • Sort products according to procedure • Select packaging material • Pack products appropriately • Distribute products as per requirement | • Product list generated • Packaging material list completed • Distribution list completed • Dispatch sheet completed | |

TOOLS AND EQUIPMENT NECESSARY TO COMPLETE THIS DUTY:

Computer and accessories
Dough mixer

Camera
Scale

Printer
Oven

Work bench

TOOLS AND EQUIPMENT NECESSARY TO COMPLETE THIS DUTY:

Lab testing equipment: Mixing jars, Spatula, Rulers, Spoons, Scales, Testing tools, Workbenches, Stove, Oven, Baking sheets and tins, Pans, Trays, Refrigerator, Cooling racks, Provers, Conveyers, Skewers, oven gloves

MATERIALS

Testing chemicals
Stationery
PPE
Raw materials

HEALTH, SAFETY AND ENVIRONMENTAL ISSUES RELATED TO THIS DUTY:

First aid
Personal hygiene
Food safety and hygiene
Workshop safety and health
Housekeeping

SPECIFIC WORKER TRAITS REQUIRED TO COMPLETE THIS DUTY:

Cleanliness
Team player
Integrity
Goal getter
Honest
Goal oriented
Reliable
Punctuality
Focused



| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE | WORKPLACE ESSENTIAL SKILLS |
|-------------------------|---|---|---|---|
| G2: Prepare scones | I. Weighting of ingredients II. Rub in fat to flour III. Add egg and sugar mixture. IV. Add required flavouring in line with the recipe requirements e.g. raisings for fruit scones cheese for cheese scones, handle lightly. V. Roll out scone dough VI. Cut out and bake | I. Scone Texture – soft and fluffy II. Scones light in weight. III. Scones uniform in size. | <ul style="list-style-type: none"> • Knowledge of flavor of scones. • Knowledge of commodities • Knowledge of rubbing in methods. • Use, care and maintenance of equipment. | <ul style="list-style-type: none"> ▲ Estimation skills ▲ Rubbing in skills ▲ Measuring skills. |
| G3: Prepare bread dough | I. Weighting ingredients II. Mix dry ingredients III. Add yeast IV. Ad liquid V. Knead bread dough VI. Allow dough to prove. VII. Knock back dough, sharp and prove VIII. Bake. | I. Texture – soft and light II. Product well risen. III. Clear shape formed e.g. French bread, twist bread etc. | <ul style="list-style-type: none"> • Knowledge of handling of yeast. • Knowledge and types of commodities. • Knowledge of bread making techniques | <ul style="list-style-type: none"> ▲ Timing skills ▲ Estimation skills ▲ Rubbing in skills ▲ Knocking back skills |
| G4: Prepare muffins | I. Weigh all ingredients II. Mix all dry ingredients III. Fold in ingredients IV. Add flavourings V. Bake and serve | I. Muffin light in weight. II. Muffins soft and fluffy. III. Muffins well risen. | <ul style="list-style-type: none"> • Knowledge of various types of muffins. • Knowledge of commodities • Baking techniques | <ul style="list-style-type: none"> ▲ Measuring skills ▲ Estimation skills ▲ Decorating skill ▲ Serving skill. |

TOOLS AND EQUIPMENT NECESSARY TO COMPLETE THIS DUTY:

Rolling pin, piping bag with nozzles, scone cutters, pastry brush,

HEALTH, SAFETY AND ENVIRONMENTAL ISSUES RELATED TO THIS DUTY:

Conventional oven to be used cautiously to avoid burns

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|  ZIMBABWE | INDUSTRIAL TRAINING AND TRADE TESTING SKILLS PROFICIENCY SCHEDULE |  I.T.T.D. | CODE |
|--|--|--|-------------|

INDUSTRY HOSPITALITY **TRADE/ OCCUPATION** **CLASS/LEVEL**
CHEF **ONE**

DUTY F: Vegetable and starch dishes

Pre-requisites: **Approval Date:** **Review Date:**

| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE | WORKPLACE ESSENTIAL SKILLS |
|--|---|---|--|---|
| J1: Prepare root vegetables e.g. carrots | I. Wash and peel vegetables. II. Cut into required shapes. III. Bring to boil in cold salty water. IV. Drain vegetables V. Season and serve | I. Wash vegetable correctly II. Vegetable peeled and cut in line with standard recipe III. Cooked in line standardised recipe | • Knowledge of vegetable classification • Knowledge of vegetable cuts. • Use of equipment. | > Cooking skill. > Cutting skill. > Turning skill. > Measurement skill |

DUTY C: BAKING

Pre-requisites:

Approval Date: **Review Date:**

| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE | WORKPLACE ESSENTIAL SKILLS |
|---|--|--|--|--|
| C1 Set baking equipment parameters | <ul style="list-style-type: none"> ▪ Wear appropriate PPE ▪ Select equipment to be used ▪ Check equipment for functionality ▪ Clean and sterilise equipment ▪ Set times, temperatures, humidity and speed according to product specification ▪ Check equipment performance against set procedures ▪ Apply corrective measures | <ul style="list-style-type: none"> ▪ Appropriate PPE worn ▪ A list of appropriate equipment is compiled ▪ Equipment requisition is completed correctly ▪ Equipment is collected ▪ Equipment is set for use ▪ Standards operating procedures adhered to | <ul style="list-style-type: none"> ▪ Raw materials composition ▪ Food chemistry ▪ Equipment operations ▪ Testing methods ▪ Results interpretation ▪ Health and safety ▪ Baking processes ▪ Product finishes ▪ Moulding ▪ Maintenance | <ul style="list-style-type: none"> ▪ Communication ▪ Supervision ▪ Planning ▪ Organising ▪ Computer literacy ▪ Numeracy and literacy ▪ Analytical |
| C2 Process batter/dough | <ul style="list-style-type: none"> ▪ Select appropriate product handling up procedures ▪ Calculate yield ▪ Monitor oven parameters ▪ Monitor product colour | <ul style="list-style-type: none"> ▪ Quality checklist completed ▪ Yield sheet completed ▪ Variances recorded ▪ Corrective measures implemented ▪ Product assessment sheet completed | | |
| C4 Apply product finishes | <ul style="list-style-type: none"> ▪ Sort product according to type of finish ▪ Prepare finish as per recipe ▪ Apply coat as per requirement ▪ Evaluate final product | <ul style="list-style-type: none"> ▪ Quality control sheets completed ▪ Product list sheet completed ▪ Finishes sheet completed ▪ Evaluation sheet completed | | |

Moulder
Slicing machine
Rounder
Cold room
Industrial stove
Sauce pan
Cling wrap
Flour bins
Scoops
Dividers

MATERIALS

Raw materials
Cleaning materials
Stationery
PPE
Packaging

HEALTH, SAFETY AND ENVIRONMENTAL ISSUES RELATED TO THIS DUTY:

First aid
Personal hygiene
Food safety and hygiene
Workshop safety and health
Housekeeping

SPECIFIC WORKER TRAITS REQUIRED TO COMPLETE THIS DUTY:

Cleanliness
Team player
Integrity
Goal getter
Honest
Goal oriented
Reliable
Punctuality
Focused

| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE | WORKPLACE ESSENTIAL SKILLS |
|---|---|---|--|---|
| J2: Prepare stem vegetables e.g celery | I. Remove tips of leaves. II. Wash vegetables III. Cook IV. Refresh and serve. | I. Vegetables are cooked in line with standardised recipe Stem tender II. SHEQ standard adhered to III. Appropriate storage | <ul style="list-style-type: none"> Knowledge of cooking methods and techniques. Knowledge of vegetable classes. Knowledge of storage techniques Knowledge of cooking methods and techniques Knowledge of vegetable classes. | <ul style="list-style-type: none"> Cutting skill. Cooking skill. |
| J3: Prepare bulb vegetables e.g beetroot. | I. Wash peel and cut vegetables II. Cook III. Strain IV. Serve | | | <ul style="list-style-type: none"> Cutting skill. Cooking skill. |
| J4: Prepare flower leafy vegetables | I. Wash and Cut vegetables II. Blanch III. Refresh IV. Season and serve | | <ul style="list-style-type: none"> Knowledge of cooking methods and techniques Knowledge of vegetable classes. | |
| Cook starches dishes | I. Boil water II. Add starch III. Allow to simmer IV. Serve | <ul style="list-style-type: none"> I. Prepared in line with standard recipe II. Standardise cooking temperature adhered to III. SHEQ standard observed | <ul style="list-style-type: none"> Knowledge of cooking methods and techniques. Knowledge of corn starch. | <ul style="list-style-type: none"> Cooking skill. Estimating skill. |


TOOLS AND EQUIPMENT NECESSARY TO COMPLETE THIS DUTY:

Vegetable peeler, colander, chopping knife, steamer.

HEALTH, SAFETY AND ENVIRONMENTAL ISSUES RELATED TO THIS DUTY:

Care should be taken when chopping vegetables to avoid cuts. Vegetables should be purchased from a certified supplier who will indicate and elaborate on the pesticides, fertilizers used on the vegetables to avoid food poisoning and chemical ingestion by the consumer. Vegetable suppliers should undergo vetting to be inspected on how they harvest store and deliver fresh fruit and vegetables to the hotels for maintenance of health standards as well as to rule out pesticides and fertilizers that are environmentally unfriendly.

Annexure 2: NC Bakery Studies

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|---|------------------------------------|-------------|
|  ZIMBABWE | SKILLS PROFICIENCY SCHEDULE | CODE |
|---|------------------------------------|-------------|

INDUSTRY:
TOURISM AND HOSPITALITY

TRADE/ OCCUPATION:
BAKER

CLASS/ LEVEL:
NC

DUTY A: SAFETY HEALTH AND ENVIRONMENT MANAGEMENT

Pre-requisites:

| Approval Date: | | Review Date: | |
|----------------|-------|------------------------|-----------------------------------|
| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE |
| | | | WORKPLACE ESSENTIAL SKILLS |

TOOLS AND EQUIPMENT NECESSARY TO COMPLETE THIS DUTY:

- Palette knife
- Freezer
- Sieve
- Forks and spoons
- Cutters
- Crampers
- Knives
- Skewers
- Clocks
- Scrapers
- Measuring jugs
- Boilers
- Water tanks
- Turn tables
- Sheeters
- Dough/pastry cutter
- Trolleys
- Mixers
- Scale
- Oven
- Work bench
- Prover
- Bread knife
- Dough and water thermometers
- Baking tins and tray
- Pastry brush
- Rolling pin
- Scissors
- Oven gloves
- Rulers
- Whisk
- Piping bag
- Nozzles
- Cooling racks

| DUTY B: MIXING | | | |
|---|--|---|--|
| Pre-requisites: | | Approval Date: | Review Date: |
| TASK | STEPS | PROFICIENCY INDICATORS | RELATED KNOWLEDGE |
| B1 Verify recipe | <ul style="list-style-type: none"> Identify raw materials Check quantities Balance the ingredients | <ul style="list-style-type: none"> A list of ingredients generated Checklist signed Ingredients quantities calculated | <ul style="list-style-type: none"> Raw material composition Equipment operation Blending processing methods Quality control Standard Operating Procedures Health and safety Food safety and hygiene Inventary management Confectionery theory Recipe interpretation Classification of doughs and batters Machine maintenance |
| B2 Order ingredients | <ul style="list-style-type: none"> Classify products Raise requisitions Collect ingredients as per recipe | <ul style="list-style-type: none"> List of raw materials is compiled as per recipe specifications Raw material requisition is completed correctly Requisition availed Stock card updated and signed | |
| B3 Set mixing equipment parameters | <ul style="list-style-type: none"> Select equipment according to product Set mixers temperature, speed and time Set weighing according to product | <ul style="list-style-type: none"> Production sheet completed Equipment check list signed | |
| B4 Blend ingredients | <ul style="list-style-type: none"> Select appropriate ingredients Mix as per recipe specifications Check product consistency as per specifications Corrective measures implemented | <ul style="list-style-type: none"> Ingredients list completed Dough sheet signed Product checklist completed | |
| B5 Manage yield | <ul style="list-style-type: none"> Monitor product consistency Weigh product Verify product quantity against recipe yield Taste the product Record variances Implement corrective measures | <ul style="list-style-type: none"> Yield sheet generated Product checklist completed Yield sheet updated | |
| | | | <ul style="list-style-type: none"> Communication Supervision Planning Costing Marketing Computer literacy Numeracy and literacy Analytical |

| | | | | |
|--|---|---|---|---|
| A1 Order cleaning materials | <ul style="list-style-type: none"> Identify cleaning tasks to be undertaken Compile cleaning materials Raise requisitions according to cleaning tasks Collect cleaning materials | <ul style="list-style-type: none"> Cleaning tasks listed Cleaning material requisitions raised Cleaning material checklist signed | <ul style="list-style-type: none"> Cleaning materials Equipment and machine operation Material handling Standard Operating Procedures (SOPs) First aid SHE rules and regulations Food safety and hygiene Hazard Assessment Critical Control Points | <ul style="list-style-type: none"> Communication Supervision Planning Costing Computer literacy Literacy and numeracy analytical |
| A2 Maintain plant and equipment | <ul style="list-style-type: none"> Identify equipment Select appropriate cleaning materials Wear appropriate PPE Clean equipment following laid down procedures Check equipment functionality according to checklist Carry out equipment simulation as per procedure Select appropriate maintenance tools and equipment Apply maintenance procedures as per standards | <ul style="list-style-type: none"> Equipment list availed Cleaning materials checklist produced Appropriate PPE worn Cleaning job card completed Equipment functionality checklist completed Simulation checklist completed Maintenance tools and equipment listed Maintenance job card completed | | |
| A3 Store food products | <ul style="list-style-type: none"> Inspect raw material for quality requirements Sort food products according to storage requirements Set storage equipment parameters according to product requirement Apply stock control procedures | <ul style="list-style-type: none"> Quality checklist completed Stock control sheet completed Equipment parameters checklist completed | | |
| A5 Dispose waste | <ul style="list-style-type: none"> Sort waste Select appropriate disposal method Implement the appropriate disposal procedures | <ul style="list-style-type: none"> Waste product list generated Waste products sheet completed | | |
| | | | | |

TOOLS AND EQUIPMENT NECESSARY TO COMPLETE THIS DUTY:

| | | | |
|------------------------------|----------------|-------------------|-------------------------|
| Dough mixer | Scale | Oven | Work bench |
| Prover | Bread knife | Dough thermometer | Baking tins and trays |
| Palette knife | Pastry brush | Rolling pin | Scissors |
| Oven gloves | Ruler | Whisk | Piping bag |
| Nozzles | Cooling racks | Moulder | Slicing machine |
| Rounder | Cold room | Industrial stove | Sauce pan |
| Pastry sheeter | Cutters | Frier | Doughnut robot |
| First aid kit | Measuring jugs | First Aid kit | Work place safety signs |
| Cleaning tools and equipment | Computer | Boilers | Incinerators |
| Refrigerators | Chillers | Freezers | Dry goods stores |

MATERIALS

Cleaning materials
Stationery
Personal protective equipment
Raw materials

HEALTH, SAFETY AND ENVIRONMENTAL ISSUES RELATED TO THIS DUTY:

First aid
Personal hygiene
Food safety and hygiene
Workshop safety and health
Housekeeping

SPECIFIC WORKER TRAITS REQUIRED TO COMPLETE THIS DUTY:

Cleanliness
Team player
Integrity
Goal getter
Honest
Goal oriented
Reliable
Punctuality
Focused