



Maldives National Skills Development Authority



National Competency Standard for Commercial Cookery

Standard Code: TOU-09L4-V4-24

Qualification Name: National Certificate IV in Commercial Cookery

FOREWORD

The pivotal role of the Maldives National Skills Development Authority (MNSDA) in meticulously implementing and expanding Technical and Vocational Education & Training (TVET) exemplifies the steadfast commitment of the Maldives to build a skilled and resilient workforce. This commitment is evident from the strategic formulation of National Standards and the establishment of a comprehensive framework for training and certification.

Under the Higher Education and Training Act 7/2021, the MNSDA assumes an instrumental role, reflecting the government's unwavering dedication to streamlining TVET policies and procedures. This includes the establishment of a robust system for accrediting and registering both Institution Based Training (IBT) and Employer Based Training (EBT) providers. The MNSDA's active involvement in conducting the National Apprenticeship Program (NAP), National Trade Testing and Certification (NTTC), and the issuance of National Certificates reflects a comprehensive approach to ensure elevated quality standards and competency within the workforce.

The National Competency Standards (NCS) revised through the Maldives Enhancing Employability and Resilience of Youth (MEERY) project accentuates the commitment to updating and sustaining contemporary skill sets aligned precisely with industry demands. Deliberate efforts to revise existing NCS, coupled with the development of curriculum, teaching materials, resource books, and logbooks, attest to our dedication to ensuring the ongoing relevance and currency of the TVET system in the Maldives.

The active engagement of Technical Panels and Employment Sector Councils in the NCS development and approval process, coupled with alignment to the Maldives National Qualification Framework (MNQF) and accreditation by the Maldives Qualifications Authority (MQA), certifies that the TVET system not only remains highly responsive but also ensures the quality standards demanded by industries. This approach enables the system to effectively meet the diverse needs of industries and adapt to the evolving economic landscape.

The collaborative development of the National Certificate IV in Commercial Cookery by the MNSDA, MEERY, and the Maldives Institute of Technology exemplifies the practical implementation of TVET initiatives. This training package represents a critical stride towards addressing the requisite skills while fostering opportunities to integrate sustainable economic development within the TVET framework.



Dr. Zahra Mohamed

Chief Executive Officer

Maldives National Skills Development Authority

EMPLOYMENT SECTOR COUNCILS			
#	Name	Designation	Organisation
01	Aishath Ali	Director General	Ministry of Tourism
02	Yoosuf Riza	Permanent Secretary	Ministry of Economic Development
03	Ali Adam	HR Consultant	Maldives Association of Tourism Industry
04	Nazaha Niyaz	Assistant Human Resources Manager	Kihaa Maldives & Spa
05	Zeenath Solih (Chair)	Dean	Faculty of Hospitality and Tourism Studies
06	Nafiz Mohamed	Tourism Expert	Nafiz Mohamed
07	Zoona Naseem	Managing Director	Moodhu Bulhaa Dive Center
08	Abdul Mugeeth	Director / Finance and Accounting	MITDC
09	Shakeeba Ali	Director General	Maldives National Skills Development Authority
National Occupational Standard has been endorsed by:			
<p>Zeenath Solih Chairperson Tourism Sector Council</p> <p>Maldives National Skills Development Authority Umar Zahir Office Building, 5th Floor, Orchid Ma higun, HulhuMale', Republic of Maldives.</p>			
Date of Endorsement: 21/08/2024		Date of Revision: 21/08/2024	

TECHNICAL SUPPORT			
#	Name	Designation	Organisation
01			
02			

EMPLOYMENT SECTOR COUNCILS

#	Name	Designation	Organisation
01	Ali Adam	HR Consultant	Maldives Association of Tourism Industry
02	Yazeedh Mohamed Fulhu	Apprenticeship and Talent Acquisition Manager	Four Seasons Resort Maldives
03	Zeenath Solih	Dean	Faculty of Hospitality and Tourism Studies
04	Nafiz Mohamed	Tourism Expert	Nafiz Mohamed
05	Zoona Naseem	Managing Director	Moodhu Bulhaa Dive Center
06	Aishath Ali	Director General	Maldives Integrated Tourism Development Corporation
07	Fathimath Haula	Programme Officer	Maldives National Skills development Authority
08			
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National Occupational Standard has been endorsed by:

Zeenath Solih
Chairperson
Tourism Sector Council

Maldives National Skills Development Authority
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Date of Endorsement: 21.08.2024

TECHNICAL SUPPORT

#	Name	Designation	Organisation
01			
02			

TECHNICAL PANEL MEMBERS			
#	Name	Designation	Organisation
01	Fathimath Inasha Shareef	Senior lecturer	Maldives National University
02	Hashiya Waheed	Sous Chef	Maagiri Hotel
03	Ibrahim Naeem	Freelance lecturer Executive Chef	- Rihiveli Beach Club
04	Ishaag Solih	Executive chef Vice President	Royal Island Resort Chefs Guild of Maldives

VERSION	DEVELOPER	DATE	STANDARD CODE
V4	Maldives Institute of Technology	04/07/2024	TOU-09L4-V4-24

Standard Review Process

To begin with Commercial Cookery occupation competencies were profiled through study of the occupations across the Maldivian workplaces aligned to the principles of "Functional Analysis", a methodology used for reviewing Competency Standards. Referred occupational profiling process compared existing competency units incorporated within the National Competency Standard of Level IV in Commercial Cookery program.

Draft Review of the occupational standard is then compiled and submitted to the Technical Panel (TP) organised by the Maldives National Skills Development Authority (MNSDA). The Draft Standard is then edited based on comments from TP members under the direct observation of MNSDA. With series of reviewing and editings, TP approved standard is then tabled at Employment Sector Council (ESC) meeting for endorsement.

All the Standards of MNSDA are endorsed from the ESC before being published on its website.

Description of “Commercial Cookery”

The National Certificate IV in Commercial Cookery offers a comprehensive training program designed to equip individuals with the essential skills and knowledge needed to excel in the dynamic field of commercial cooking. This course is meticulously structured to provide participants with a solid foundation in culinary arts finesse.

By completing this certification, participants will emerge with the expertise and confidence to thrive in professional kitchen environments, whether in restaurants, hotels, catering services, or other culinary enterprises.

Recommended changes to the existing National Certificate IV in Commercial Cookery Standard

The changes proposed by the Technical Panel (TP) for the National Certificate IV in Commercial Cookery Standard aim to synchronise the curriculum with contemporary industry benchmarks. These revisions are intended to ensure that the program aligns seamlessly with current standards and practices prevalent within the cake decoration industry.

Job opportunities upon completion of “National Certificate IV in Commercial Cookery”

Upon successful completion of the National certificate IV in Commercial Cookery students can work in the following jobs.

1. *Chef de Partie*

KEY FOR CODING

Coding Competency Standards and Related Materials

DESCRIPTION	REPRESENTED BY
Industry Sector as per ESC (Three letters)	Construction Sector (CON) Fisheries and Agriculture (FNA) Information, Communication and Technology (ICT) Transport Sector (TRN) Tourism Sector(TOU) Social Sector (SOC) Foundation (FOU)
Standard Number - Occupation with in an industry sector	Two digits 01-99
Common Competency	CM
Core Competency	CC
Unit Number - Occupation with in an Standard	Three digits 01-99
MNQF level of qualification	L1, L2, L3, L4 etc.
Version Number	V1, V2 etc.
Separator	-
Year of Last Review of standard, qualification	Two digits responding to the year of last review, example 23 for the year 2023
Qualification Code	Refers to Standard code in cover page

1. Endorsement Application for Qualification 01		
2. NATIONAL CERTIFICATE IV IN COMMERCIAL COOKERY		
3. Qualification code: TOU-09L4-V4-24		Total Number of Credits: 142
4. Purpose of the qualification The qualification aims is to provide comprehensive training in various aspects of commercial cookery, including food preparation, cooking techniques, menu planning, and kitchen management. It also ensures that individuals are proficient in delivering high-quality food products and services, meeting industry standards, and contributing to the overall success of the hospitality sector.		
5. Regulations for the qualification		National Certificate IV in the occupation of Commercial Cookery will be awarded to those who are competent in units 1+2+3+4+5+6+7+8+9+10+11+12+13+14+15+16+17+18+19+20+21+22+23+24
6. Schedule of Units		
Unit No.	Unit Title	Code
Common Competencies		
01	Demonstrate reading, writing, speaking and listening skills	TOU-02-CM07-V4-24
02	Enhance customer service experience	TOU-04-CM02-V3-24
03	Lead and manage people	TOU-04-CM03-V3-24
04	Apply work ethics and manage diversity in the workplace	TOU-02-CM08-V4-24
Core Competencies		
05	Develop industrial knowledge in commercial cookery	TOU-09-CC01-V4-24
06	Apply safety and hygiene standards in kitchen premises	TOU-09-CC02-V4-24
07	Apply knowledge of nutrition and ingredient in food preparation	TOU-09-CC03-V4-24
08	Apply food sustainability and preservation	TOU-09-CC04-V4-24
09	Receive and store stock	TOU-09-CC05-V4-24
10	Demonstrate methods of cookery	TOU-09-CC06-V4-24
11	Prepare sandwiches, finger foods, and canapes	TOU-09-CC07-V4-24
12	Prepare appetisers and salads	TOU-09-CC08-V4-24
13	Prepare stocks, sauces and soups	TOU-09-CC09-V4-24
14	Prepare vegetables, eggs, pulses and farinaceous dishes	TOU-09-CC10-V4-24
15	Apply butchery techniques	TOU-09-CC11-V4-24

16	Prepare and cook fish and seafood	TOU-09-CC12-V4-24
17	Prepare and cook poultry and game	TOU-09-CC13-V4-24
18	Prepare and cook meat	TOU-09-CC14-V4-24
19	Prepare desserts and baked goods	TOU-09-CC15-V4-24
20	Prepare baked goods	TOU-09-CC16-V4-24
21	Apply economics and costing in menu planning	TOU-09-CC17-V4-24
22	Create and modify menu recipes	TOU-09-CC18-V4-24
23	Produce and serve food for buffet	TOU-09-CC19-V4-24
24	Plan and manage cooking operations	TOU-09-CC20-V4-24
7. Accreditation requirements		The training provider should have made arrangements to ensure students are provided with adequate theory and practicals for them to develop all the required knowledge and skills stipulated in the National Competency Standard.
8. Recommended sequencing of units		As appearing under the section 06

Unit Details

Unit No.	Unit Title	Code	Level	No. of credits	Credit hours	Contact hours
01	Demonstrate reading, writing, speaking and listening skills	TOU-02-CM07-V4-24	IV	08	80	40
02	Enhance customer service experience	TOU-04-CM02-V3-24	IV	04	40	20
03	Lead and manage people	TOU-04-CM03-V3-24	IV	10	100	50
04	Apply work ethics and manage diversity in the workplace	TOU-02-CM08-V4-24	IV	10	100	50
05	Develop industrial knowledge in commercial cookery	TOU-09-CC01-V4-24	IV	06	60	30
06	Apply safety and hygiene standards in kitchen premises	TOU-09-CC02-V4-24	IV	05	50	25
07	Apply knowledge of nutrition and ingredient in food preparation	TOU-09-CC03-V4-24	IV	05	50	25
08	Apply food sustainability and preservation	TOU-09-CC04-V4-24	IV	05	50	25
09	Receive and store stock	TOU-09-CC05-V4-24	IV	08	80	40
10	Demonstrate methods of cookery	TOU-09-CC06-V4-24	IV	08	80	40
11	Prepare sandwiches, finger foods, and canapés	TOU-09-CC07-V4-24	IV	06	60	30
12	Prepare appetisers and salads	TOU-09-CC08-V4-24	III	03	30	15
13	Prepare stocks, sauces and soups	TOU-09-CC09-V4-24	III	04	40	20
14	Prepare vegetables, eggs, pulses and farinaceous dishes	TOU-09-CC10-V4-24	III	04	40	20
15	Apply butchery techniques	TOU-09-CC11-V4-24	IV	06	60	30
16	Prepare and cook fish and seafood	TOU-09-CC12-V4-24	IV	05	50	25
17	Prepare and cook poultry and game	TOU-09-CC13-V4-24	III	05	50	25
18	Prepare and cook meat	TOU-09-CC14-V4-24	III	05	50	25
19	Prepare desserts	TOU-09-CC15-V4-24	IV	06	60	30
20	Prepare baked goods	TOU-09-CC16-V4-24	IV	06	60	30

21	Apply economics and costing in menu planning	TOU-09-CC17-V4-24	IV	05	50	25
22	Create and modify menu recipes	TOU-09-CC18-V4-24	IV	06	60	30
23	Produce and serve food for buffet	TOU-09-CC19-V4-24	IV	06	60	30
24	Plan and manage cooking operations	TOU-09-CC20-V4-24	IV	06	60	30
Total				142	1420	710

Packaging of National Qualifications:

National Certificate IV in Commercial Cookery will be awarded to those who are competent in units 1+2+3+4+5+6+7+8+9+10+11+12+13+14+15+16+17+18+19+20+21+22+23+24

Qualification Code: TOU-09L4-V4-24

COMPETENCY BASED ASSESSMENT

The final assessment of the National Competency-Based Programmes conducted by the Maldives National Skills Development Authority (MNSDA) is a competency-based assessment.

The Competency-Based Assessment ensures that the students' performance meets the requirements specified in the National Competency Standards (NCS). This assessment approach is designed to verify that graduates are job-ready and meet established occupational competency requirements within their respective fields.

Eligibility for Final Assessment

To be eligible for the final Competency-Based Assessment, students must fulfil the following conditions:

- achieve a **minimum of 80%** attendance
- deemed competent in each of the units of the programme in the pre-assessment

Competency-Based Assessment Process

Upon submission of the Pre-assessment report by the training provider, MNSDA will check for all the necessary supporting documents and conduct Competency-Based Assessment through a National Assessor registered with MNSDA. It is important to note that any trainer involved in the training process is **not permitted** to conduct the assessment to maintain impartiality and integrity of the process.

The final Competency-Based Assessment conducted by MNSDA includes both:

- **Theory:** Evaluating students' knowledge and understanding of key theoretical aspects of the competency.
- **Practical:** Assessing hands-on skills and application of knowledge in real-world or simulated environments.

Once the assessment is completed, the National Assessor will send the Competency-Based Assessment Report to MNSDA.

Competency Status Requirement

For certification to be granted, the student must be officially declared "**Competent**" in each of the units of the programme by the National Assessor.

Conclusion

Competency-Based Assessment is a critical component in ensuring the quality and credibility of technical and vocational skills-based training. By adhering to the outlined procedure, MNSDA upholds the standards required to certify students who are fully prepared to meet industry demands.