



Maldives National Skills Development Authority



National Competency Standard for Commercial Cookery

Standard Code: TOU-09L5-V1-24

Qualification Name: National Diploma 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 Diploma 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	Uzma Abdul Latheef	Executive, Investor Services, Invest Maldives	Ministry of Economic Development & Trade
03	Ali Adam	HR Consultant	Maldives Association of Tourism Industry
04	Yazeedh Mohamed Fulhu	Apprenticeship and Talent Acquisition Manager	Four Seasons Resort Maldives
05	Zeenath Solih	Dean	Faculty of Hospitality and Tourism Studies
06	Nafiz Mohamed	Tourism Expert	Nafiz Mohamed
07	Zoona Naseem	Managing Director	Moodhu Bulhaa Dive Center
08	Fathimath Haula	Programme Officer	Maldives National Skills Development Authority
09			

National Occupational Standard has been endorsed by:



Zeenath Solih
Chairperson
Tourism Sector Council

Maldives National Skills Development Authority
Umar Zahir Office Building, 5th Floor,
Orchidmaa Hingun, HulhuMale', Republic of Maldives.

Date of Endorsement:24.10.2024

TECHNICAL SUPPORT

#	Name	Designation	Organisation
01			
02			

TECHNICAL PANEL MEMBERS

#	Name	Designation	Organisation
01	Fathimath Umar	Senior lecturer	Villa college
02	Ibrahim Naeem	Villa college, MNU Executive Chef	Freelance lecturer Rihiveli Veach club
03	Ishaag Solih	Executive Chef, Vice President	Royal Island Chef guild of Maldives,
04	Fathimath Alma Haleel	Assistant Lecturer	Maldives National University

VERSION	DEVELOPER	DATE	STANDARD CODE
V1	Maldives Institute of Technology	04/08/2024	TOU-09L5-V1-24

Standard Development Process

The development of the “National Diploma in Commercial Cookery” Standard involved a comprehensive study of hospitality and tourism occupations in Maldivian workplaces, with a focus on tourism enterprises. Job descriptions and international occupational trends were analysed to draft an initial Occupational Standard. This draft will undergo further refinement through a Technical Panel (TP) from Maldivian workplaces, ensuring incorporation of competencies and edits. The TP will provide technical input, suggesting changes to the standard, until a final draft is agreed upon. The approved Final Draft will then be submitted to the Tourism Employment Sector Council for endorsement and validation. A brief report detailing the compilation process will accompany the Standard for the Council's review, and any recommended changes will be addressed before final endorsement.

With the endorsement from the Tourism Employment Sector Council, the finalised National Occupational Standard for Commercial Cookery will be submitted to the Maldives Qualification Authority (MQA) for final approval. Upon receiving MQA approval, the standard will be officially published on the Maldives National Skills Development Authority (MNSDA) website. This publication will enable training providers in the Maldives to utilise the standard for delivering the Commercial Cookery program, ensuring its widespread implementation across the country.

Description of “Commercial Cookery”

The National Diploma in Commercial Cookery is a comprehensive program designed to cultivate essential skills necessary for navigating the dynamic landscape of culinary world. This program focuses on equipping participants with fundamental competencies crucial for overseeing and optimising operations within commercial kitchens in settings such as restaurants, hotels, and catering services. Participants will gain practical insights into core culinary techniques and practices, emphasising the importance of innovation, strategic planning, and proactive problem-solving in ensuring smooth and efficient kitchen operations.

This certification serves as a foundational keystone for individuals aspiring to excel in managing roles within the culinary industry, providing a solid foundation in essential skills for managing diverse kitchen operations and fostering environments conducive to excellence and customer satisfaction.

Proposed Qualification Titles

Following are the recommended titles by the selected internal expert team of MIT for the National Diploma in Commercial Cookery.

1. Nil-

Job opportunities upon completion of “National Diploma in Commercial Cookery”

Upon successful completion of the National Diploma in Commercial Cookery, students can work in the following jobs.

1. *Commis Chef*
2. *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 within a 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 DIPLOMA IN COMMERCIAL COOKERY		
3. Qualification code: TOU-09L5-V1-24	Total Number of Credits: 127	
4. Purpose of the qualification This qualification aims to impart advanced culinary skills and fundamental business management knowledge essential for success in the culinary and hospitality sectors. It focuses on developing expertise in food preparation, cooking techniques, and the art of dish presentation. Emphasis is placed on upholding rigorous standards of food safety and hygiene.		
5. Regulations for the qualification	National Certificate V 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	
6. Schedule of Units		
Unit No.	Unit Title	Code
Common Competencies		
01	Apply writing and ICT skills	TOU-01-CM01-V1-24
02	Manage customer experience and relationship	TOU-01-CM03-V1-24
Core Competencies		
03	Develop industrial knowledge in commercial cookery	TOU-09-CC21-V1-24
04	Understand fundamental of business management	TOU-09-CC22-V1-24
05	Apply safety and hygiene standards in kitchen premises	TOU-09-CC23-V1-24
06	Apply culinary techniques	TOU-09-CC24-V1-24
07	Manage kitchen operations	TOU-09-CC25-V1-24
08	Develop culinary menus	TOU-09-CC26-V1-24
09	Develop recipes for special dietary requirements	TOU-09-CC27-V1-24
10	Produce and serve food for buffet	TOU-09-CC28-V1-24
11	Supervise and monitor culinary teams	TOU-09-CC29-V1-24
12	Coordinate catering events	TOU-09-CC30-V1-24
13	Receive and store stock	TOU-09-CC31-V1-24
14	Produce culinary project	TOU-09-CC32-V1-24
7. Accreditation requirements	The training provider should have a workshop or similar training facility to provide the trainees the hands-on experience related to this qualification and 120 hours of industrial experience.	

8. Recommended sequencing of units	As appearing under the section 06
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Unit Details

Unit No.	Unit Title	Code	Level	No. of credits	Credit hours	Contact hours
01	Apply writing and ICT skills	TOU-01-CM01-V1-24	V	10	100	50
02	Manage customer experience and relationship	TOU-01-CM03-V1-24	V	10	100	50
03	Develop industrial knowledge in commercial cookery	TOU-09-CC21-V1-24	IV	06	60	30
04	Understand fundamental of business management	TOU-09-CC22-V1-24	V	10	100	50
05	Apply safety and hygiene standards in kitchen premises	TOU-09-CC23-V1-24	IV	05	50	25
06	Apply culinary techniques	TOU-09-CC24-V1-24	V	12	120	60
07	Manage kitchen operations	TOU-09-CC25-V1-24	V	10	100	50
08	Develop culinary menus	TOU-09-CC26-V1-24	V	08	80	40
09	Develop recipes for special dietary requirements	TOU-09-CC27-V1-24	V	10	100	50
10	Produce and serve food for buffet	TOU-09-CC28-V1-24	IV	06	60	30
11	Supervise and monitor culinary teams	TOU-09-CC29-V1-24	V	08	80	40
12	Coordinate catering events	TOU-09-CC30-V1-24	V	09	90	45
13	Receive and store stock	TOU-09-CC31-V1-24	IV	08	80	40
14	Produce culinary project	TOU-09-CC32-V1-24	V	15	150	75
Total				127	1270	635

Packaging of National Qualifications:

National Diploma 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

Qualification Code: TOU-09L5-V1-24

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.