



Maldives National Skills Development Authority



National Competency Standard for Pastry and Bakery

Standard Code: TOU02S17V2

Qualification Name: National Certificate IV in Pastry and Bakery
Qualification Code: TOU02SQ1L417

KEY FOR CODING

Coding Competency Standards and Related Materials

Industry Sector as per ESC (Three letters)	Construction Sector (CON) Fisheries and Agriculture Sector (FNA) Transport sector (TRN) Tourism Sector (TOU) Social Sector (SOC) Foundation (FOU)
Competency Standard	S
Occupation with in a industry Sector	Two digits 01-99
Unit	U
Common Competency	1
Core Competency	2
Optional/ Elective Competency	3
Assessment Resources Materials	A
Learning Resources Materials	L
Curricula	C
Qualification	Q1, Q2 etc.
MNQF level of Qualification	L1, L2 etc.
Version Number	V1, V2 etc.
Year of endorsement of standard, qualification	By two digits Example- 07

Endorsement Application for Qualification 02**1. NATIONAL CERTIFICATE IV IN PASTRY AND BAKERY****3. Qualification code:** T0U02SQ1L417 **Total Number of Credits:** 200**4. Purpose of the qualification**

The holders of this qualification are expected to work as Pastry and Bakery mainly in a resort or a Bakery and will be working under the supervision of a chief pastry chef

5. Regulations for the qualification

National Certificate IV in Pastry and Bakery 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+25+26+27+28+29+30+31

6. Schedule of Units

Unit No.	Unit Title	Code
1	Develop tourism industry knowledge	T0U02S1U01V2
2	Observe personal and workplace hygiene practices	T0U02S1U02V2
3	Practice occupational health and safety procedures	T0U02S1U03V2
4	Provide effective customer care	T0U02S1U04V2
5	Practice effective workplace communication	T0U02S1U05V2
6	Weigh and scale commodities for pastry and bakery products	T0U02S1U06V2
7	Prepare, tray up and handle baking of breads and pastry products	T0U02S1U07V2
8	Prepare creams, sauces, glazes and fillings	T0U02S1U08V2
9	Prepare and present short paste items	T0U02S1U09V2
10	Prepare and present choux paste items	T0U02S1U10V2
11	Prepare and present breads and yeast leavened items	T0U02S1U11V2
12	Prepare and present croissants, Danish and puff pastry items	T0U02S1U12V2
13	Prepare and present gateaux, tortes, cakes and sponge products	T0U02S1U13V2
14	Prepare and present (fruit based) desserts, pancakes and sweet omelets	T0U02S1U14V2
15	Prepare and present baked and steamed puddings	T0U02S1U15V2
16	Clean kitchen premises and equipment	T0U02S1U16V2
17	Prepare and present mousses, charlottes and bavarois	T0U02S2U01V2
18	Prepare ice cream dishes	T0U02S2U02V2
19	Prepare and present meringue products	T0U02S2U03V2
20	Prepare and present petits fours	T0U02S2U04V2

21	Produce chocolate confectionery	TOU02S2U05V2
22	Design and produce sweet buffet showpieces	TOU02S2U06V2
23	Coach others in job skills	TOU02S2U07V2
24	Receiving and storing items	TOU02S2U08V2
25	Purchase goods	TOU02S2U09V2
26	Control stock	TOU02S2U10V2
27	Monitor work operations	TOU02S2U11V2
28	Provide work skill instruction	TOU02S2U12V2
29	Participate in environmentally sustainable work practices	TOU02S2U13V2
30	Manage diversity in the workplace	TOU02S2U14V2
31	Practice career professionalism	TOU02S2U15V2
6. Accreditation requirements		The training provider should have a bakery or similar training facility to provide the trainees hands-on experience related to this qualification
7. Recommended sequencing of units		As appearing under the section 06

UNITS DETAILS

Unit No	Unit Title	Code	Level	Credits	Credit Hours	Contact Hours
1	Develop tourism industry knowledge	TOU02S1U01V2	III	2	20	10
2	Observe personal and workplace hygiene practices	TOU02S1U02V2	III	2	20	10
3	Practice occupational health and safety procedures	TOU02S1U03V2	III	2	20	10
4	Provide effective customer care	TOU02S1U04V2	III	2	20	10
5	Practice effective workplace communication	TOU02S1U05V2	III	2	20	10
6	Weigh and scale commodities for pastry and bakery products	TOU02S1U06V2	III	1	10	5
7	Prepare, tray up and handle baking of breads and pastry products	TOU02S1U07V2	III	2	20	10
8	Prepare creams, sauces, glazes and fillings	TOU02S1U08V2	III	3	30	15
9	Prepare and present short paste items	TOU02S1U09V2	III	3	30	15
10	Prepare and present choux paste items	TOU02S1U10V2	III	3	30	15
11	Prepare and present breads and yeast leavened items	TOU02S1U11V2	III	3	30	15
12	Prepare and present croissants, Danish and puff pastry items	TOU02S1U12V2	III	3	30	15
13	Prepare and present gateaux, tortes, cakes and sponge products	TOU02S1U13V2	III	3	30	15
14	Prepare and present (fruit based) desserts, pancakes and sweet omelets	TOU02S1U14V2	III	3	30	15
15	Prepare and present baked and steamed puddings	TOU02S1U15V2	III	3	30	15
16	Clean kitchen premises and equipment	TOU02S1U16V2	III	3	30	15
17	Prepare and present mousses, charlottes and bavarois	TOU02S2U01V2	IV	12	120	60
18	Prepare ice cream dishes	TOU02S2U02V2	IV	12	120	60
19	Prepare and present meringue products	TOU02S2U03V2	IV	12	120	60
20	Prepare and present petits fours	TOU02S2U04V2	IV	12	120	60
21	Produce chocolate confectionery	TOU02S2U05V2	IV	12	120	60
22	Design and produce sweet buffet showpieces	TOU02S2U06V2	IV	12	120	60
23	Coach others in job skills	TOU02S2U07V2	IV	15	150	75
24	Receiving and storing items	TOU02S2U08V2	IV	9	90	45
25	Purchase goods	TOU02S2U09V2	IV	9	90	45
26	Control stock	TOU02S2U10V2	IV	12	120	60
27	Monitor work operations	TOU02S2U11V2	IV	9	90	45
28	Provide work skill instruction	TOU02S2U12V2	IV	9	90	45

29	Participate in environmentally sustainable work practices	TOU02S2U13V2	IV	9	90	45
30	Manage diversity in the workplace	TOU02S2U14V2	IV	7	70	35
31	Practice career professionalism	TOU02S2U15V2	IV	9	90	45
TOTAL				200	2000	1000

Packaging of National Qualifications:

National Certificate IV in Pastry and Bakery 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+25+26+27+28+29+30+31

Qualification Code: TOU02SQ1L317

Competency Standard for

PASTRY & BAKERY CHEF

1.	Develop tourism industry knowledge
2.	Observe personal and workplace hygiene practices
3.	Practice occupational health and safety procedures
4.	Provide effective customer care
5.	Practice effective workplace communication
6.	Weigh and scale commodities for pastry and bakery products
7.	Prepare, tray up and handle baking of breads and pastry products
8.	Prepare creams, sauces, glazes and fillings
9.	Prepare and present short paste items
10.	Prepare and present choux paste items
11.	Prepare and present breads and yeast leavened items
12.	Prepare and present croissants, Danish and puff pastry items
13.	Prepare and present gateaux, tortes, cakes and sponge products
14.	Prepare and present (fruit based) desserts, pancakes and sweet omelets
15.	Prepare and present baked and steamed puddings
16.	Clean kitchen premises and equipment
17.	Prepare and present mousses, charlottes and bavarois
18.	Prepare ice cream dishes
19.	Prepare and present meringue products
20.	Prepare and present petits fours
21.	Produce chocolate confectionery
22.	Design and produce sweet buffet showpieces
23.	Coach others in job skills
24.	Receiving and storing items
25.	Purchase goods
26.	Control stock
27.	Monitor work operations
28.	Provide work skill instruction
29.	Participate in environmentally sustainable work practices
30.	Manage diversity in the workplace
31.	Practice career professionalism

Description of a PASTRY AND BAKERY

A pastry commis who completes this training will be working in a resort under close supervision of chief pastry chef. Participants who complete this course should be able to prepare and bakes cakes, cookies, pies, puddings, or desserts, according to recipe: Measures ingredients, using measuring cups and spoons. And also mix ingredients to form dough or batter, using electric mixer or beats and stirs ingredients by hand. Shape dough for cookies, pies, and fancy pastries, using pie dough roller and cookie cutters or by hand.

Competency Standard Development Process

The competencies were determined based on the analysis of the tasks expected to be performed by the Pastry and Bakery assistant cook in the Maldives. The task analysis was based on the existing documents prepared among the experts in the industry and on the advice of the experts in the field of Chef training in Maldives. Competency standards used for similar type of training in other countries were also examined.

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.