

- 343401100-KM-13, Theory of food production, Level 5, 5 Credits.
- 343401100-KM-14, Theory of food production supervision, Level 5, 4 Credits.
- 343401100-KM-15, Introduction to the kitchen, and the hospitality and catering industry, Level 2, 2 Credits.
- 343401100-KM-16, Theory of staff resource management, Level 5, 4 Credits.
- 343401100-KM-17, Theory of production facility and equipment resource management, Level 5, 4 Credits.
- 343401100-KM-18, Theory of commodity resource management, Level 4, 2 Credits.
- 343401100-KM-19, Operational Cost Control, Level 5, 12 Credits.
- 343401100-KM-20, Menu planning and recipe costing, Level 5, 15 Credits.
- 343401100-KM-21, Food preparation methods and techniques, Level 3, 8 Credits.
- 343401100-KM-22, Food cooking methods and techniques, Level 3, 10 Credits.
- 343401100-KM-23, Theory of preparing, cooking, and finishing dishes, Level 5, 24 Credits.
- 343401100-KM-24, Personal development as a Chef, Level 2, 4 Credits.
- Total number of credits for Knowledge Modules: 148.

## ASSOCIATED ASSESSMENT CRITERIA

### Associated Assessment Criteria for Exit Level Outcome 1:

Planning and maintaining activities are undertaken with regard to ordering, receiving, storing and issuing of commodities for the provision of chef services. Menus for different types of meal occasions are planned and recipes are costed in order to provide chef services within budget.

Sustainable production is planned within organisational budget and control operational costs.

Staff requirements and kitchen resources are managed to reflect a prepared and resourced food production environment.

Knowledge and understanding are demonstrated with respect to planning and preparation activities for the provision of chef services.

### Associated Assessment Criteria for Exit Level Outcome 2:

Occupational Health and Safety (OHS) requirements are promoted and maintained in food production areas and in the use and maintenance of equipment.

Food safety is promoted and maintained in the kitchen and quality of dishes are monitored at all stages of preparation and finishing.

Personal health, hygiene, professional appearance and professional behaviour are promoted and maintained to reflect a co-ordinated, safe and compliant food production environment.

Communication with team members, subordinates, management, service waitrons and customers is maintained in the execution of chef duties.

Basic computer literacy is demonstrated during the exercising of chef duties. Knowledge and understanding are demonstrated with respect to organising food production area, ingredients, staff and environment for the execution of chef services.

### Associated Assessment Criteria for Exit Level Outcome 3:

Food items are prepared and cooked using various preparation techniques (including peeling, slicing, chopping, dicing) and cooking methods (including boiling, poaching, steaming, stewing, braising, roasting, grilling, baking, frying and microwaving).

A variety of dishes are prepared, cooked, finished and monitored in terms of the quality at all stages of the process.

Dishes are prepared, cooked, finished and adapted for a healthy balanced life style or to accommodate dietary requirements.

Knowledge and understanding are demonstrated with respect to executing the preparation, cooking and finishing of a variety of dishes using the correct method and techniques to meet customer and organisational requirements.

### Integrated Summative Assessment:

An external integrated summative assessment, conducted through the relevant Quality Council for Trades and Occupations (QCTO) Assessment Quality Partner is required for the issuing of this qualification. The external integrated summative assessment will focus on the Exit Level Outcomes and Associated Assessment Criteria.



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# CHEF

## NQF LEVEL 5 (CREDITS 558)

# OCCUPATIONAL PROGRAMMES



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## QUALIFICATION

Occupational Certificate: Chef  
Registered with the Quality Council for Trades and Occupations (QCTO)

## COURSE STRUCTURE

- 30% Theory
- 70% Practical and Workplace Experience

## MODULES COVERED

- Food Preparation and Cooking Techniques
- Kitchen Operations
- Menu Planning
- Food Safety and Hygiene
- Stock Control and Costing
- Customer Service
- Professional Kitchen Communication

## CAREER OPPORTUNITIES

- Commis Chef
- Chef de Partie
- Pastry Assistant
- Catering Assistant
- Food Production Supervisor
- Restaurant Chef
- Hotel and Lodge Chef
- Cruise Ship Chef
- Private Chef
- Catering Entrepreneur

## COURSE OFFERED:

Programme	Roodepoort
Occupational Certificate: Chef	✓

## COURSE DESCRIPTION

The National Diploma brings together elements of food and drink preparation and service as well as supervision to develop future hospitality service excellence individuals. The qualification is applicable to all sectors, from small restaurants to large scale hotels.

## WHY STUDY CHEF?

The Occupational Certificate: Chef is a QCTO-accredited qualification that prepares students for real work in professional kitchens.

This programme focuses on:

- Practical skills
- Industry experience
- Job readiness
- Entrepreneurship

## ENTRY REQUIREMENTS

- Grade 9 – 12
- Or relevant industry experience
- Passion for food and hospitality

## REGISTRATION

Students enroll once a year  
(Intake in January)

## DURATION

- Three Years
- Theory and Practical Training
- Workplace-Based Learning (WIL)

## WHAT YOU WILL MASTER

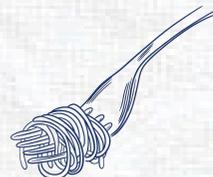
- Preparation Techniques: Peeling, slicing, chopping, dicing.
- Cooking Methods: Boiling, poaching, steaming, stewing, braising, roasting, grilling, baking, frying, and microwaving.
- Operational Skills: Menu planning, recipe costing, and budget management.
- Compliance: Occupational Health and Safety (OHS) and food safety monitoring

## EXIT LEVEL OUTCOMES

- Upon completion, the qualified learner will be able to:
- Plan and prepare for the provision of chef services.
- Organise food production areas, commodities, and staff.
- Execute the preparation, cooking, and finishing of a variety of dishes.

## PRACTICAL AND WORKPLACE TRAINING

The programme focuses heavily on hands-on application to meet modern economy demands:



## PRACTICAL SKILL MODULES (140 CREDITS)

- 343401100-PM-01, Prepare and cook food items using different methods and techniques, equipment and utensils, Level 4, 20 Credits.
- 343401100-PM-02, Prepare, cook and finish dishes using different methods and techniques, equipment and utensils, Level 4, 28 Credits.
- 343401100-PM-03, Plan menus and cost recipes/dishes, Level 5, 26 Credits.
- 343401100-PM-04, Manage and maintain staff, facility, equipment and commodity resources, Level 5, 22 Credits.
- 343401100-PM-05, Maintain food production systems, Level 5, 22 Credits.
- 343401100-PM-06, Implement and maintain cost control in catering, Level 5, 22 Credits.
- Total number of credits for Practical Skill Modules: 140.

## WORK EXPERIENCE MODULES

- 343401100-WM-01, Planning and preparation of processes and procedures to provide chef services within the hierarchy of the organisational structure, Level 5, 90 Credits.
- 343401100-WM-02, Processes and procedures for organising food production area, commodities, staff and environment, Level 5, 80 Credits.
- 343401100-WM-03, Processes and procedures for preparing and cooking a variety of food items using different methods and techniques, equipment and utensils, Level 4, 40 Credits.
- 343401100-WM-04, Processes and procedures for preparing, cooking and finishing a variety of dishes using the correct method and techniques to meet customer expectations, Level 4, 60 Credits.
- Total number of credits for Work Experience Modules: 270.

## KNOWLEDGE MODULES:

- 343401100-KM-01, Personal hygiene and safety, Level 3, 3 Credits.
- 343401100-KM-02, Food safety and quality assurance, Level 4, 5 Credits.
- 343401100-KM-03, Workplace safety, Level 4, 5 Credits.
- 343401100-KM-04, Theory of safety supervision, Level 5, 3 Credits.
- 343401100-KM-05, Numeracy and units of measurement, Level 3, 2 Credits.
- 343401100-KM-06, Computer literacy and research, Level 4, 2 Credits.
- 343401100-KM-07, Environmental awareness, Level 3, 2 Credits.
- 343401100-KM-08, Environmental sustainability, Level 4, 3 Credits.
- 343401100-KM-09, Introduction to Nutrition and Diets, Level 4, 4 Credits.
- 343401100-KM-10, Nutrition and healthier food preparation and cooking, Level 5, 6 Credits.
- 343401100-KM-11, Basic Ingredients, Level 3, 4 Credits.
- 343401100-KM-12, Gastronomy, basic scientific principles, flavour construction and global cuisines, Level 5, 15 Credits.