



MAURITIUS QUALIFICATIONS AUTHORITY

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**NATIONAL CERTIFICATE**

**LEVEL 3**

**IN**

**FOOD PRODUCTION**

## **National Certificate Level 3 in Food Production**

1. Level: 3
2. Credits: 100
3. Review Date: June 2021
4. Access to qualification

### **4.1 Entry Information**

National Certificate of Education (NCE)

### **4.2 Recognition of Prior Learning [RPL]**

Potential candidates holding at least 3 years of working experience in the relevant field may access this qualification through Recognition of Prior Learning (RPL) process.

## **5. Award of Qualification Requirements**

### **Compulsory**

*All unit standards listed are required:*

<b>Unit No.</b>	<b>Unit Standard Title</b>	<b>Level</b>	<b>Credit</b>
	<b>GENERIC</b>		
th/01/0001/03	Develop and Maintain Professional Conduct and Organisational Ethics	3	4
th/01/0002/03	Uphold Personal Hygiene Image and Grooming in the Workplace	3	3
th/01/0003/03	Demonstrate Knowledge of the Organisation Structure in the Hospitality Industry	3	4
th/01/0004/03	Understand and Apply Principles of Team Work	3	2
th/01/0005/03	Demonstrate Knowledge of Basic IT	3	2
th/01/0006/03	Communicate in English and French Languages	3	14

th/02/0007/03	Apply Mathematical Processes and Skills in Problems	3	3
	<b>FUNDAMENTALS OF FOOD PRODUCTION</b>		
th/02/0008/03	Demonstrate Knowledge of Boiling and Baking in the Commercial Catering Industry	3	2
th/02/0009/03	Demonstrate Knowledge of Commercial Food Sources and Food Costs	3	2
th/02/0010/03	Demonstrate Knowledge of Common Types and Uses of Commercial Catering Equipment	3	2
th/02/0011/03	Demonstrate Knowledge of Terminology used for Food and Recipes in Commercial Cookery	3	2
th/02/0012/03	Prepare and Present Stock, Sauce and Soup in the Hospitality Industry	3	3
th/02/0013/03	Demonstrate Knowledge of the Characteristics of Commercial Cookery Methods and their Applications	3	3
th/02/0014/03	Demonstrate Knowledge of Basic Nutrition	3	3
th/02/0015/03	Demonstrate Knowledge of Characteristics and Commercial Catering Preparation of Larder Items	3	4
th/02/0016/03	Prepare and Finish Marinades, Dressings, Cold Sauces and Dips	3	3
th/02/0017/03	Demonstrate Knowledge of Commercial Catering	3	5
	<b>PREPARATION AND COOKING METHODS</b>		
th/02/0018/03	Prepare and Present Dish for Serving	3	5
th/02/0019/03	Demonstrate Knowledge of Cooking Basic Dishes	3	3

th/02/0020/03	Demonstrate Knowledge of the Different Methods of Cooking	3	8
th/02/0021/03	Demonstrate Knowledge of Basic Pastry	3	3
th/02/0022/03	Prepare, Assemble and Present Basic Hot and Cold Canapés and Finger Food	3	3
th/02/0023/03	Demonstrate Knowledge of Deep Frying Using Low Fat Absorption Techniques	3	2
th/02/0024/03	Prepare Basic Hot and Cold Dessert Items	3	3
	<b>HEALTH AND SAFETY</b>		
th/02/0025/03	Handle and Maintain Knives	3	2
th/02/0026/03	Clean and Store Cutlery and Crockery in a Commercial Kitchen	3	2
th/02/0027/03	Clean and Store Glassware in a Commercial Kitchen	3	2
th/02/0028/03	Clean Food Production Areas, Equipment and Utensils in a Commercial Kitchen	3	2
	<b>FOOD SAFETY AND HYGIENE</b>		
th/02/0029/03	Demonstrate Knowledge of Food Contamination Hazards, and Control Methods used in a Food Business	3	4
	<b>TOTAL</b>		<b>100</b>

## 6. Purpose

This qualification recognises the competence, knowledge, and skills required by experienced operators in food production. This qualification comprises a compulsory core strand.

The qualification is awarded to people who have demonstrated advanced skills and knowledge necessary to work in a food production environment, including product knowledge, safe food handling practices and compliance with health and safety

legislation. The holder will also demonstrate a range of interpersonal, personal presentation, numeracy, literacy and teamwork skills.