



MAURITIUS QUALIFICATIONS AUTHORITY

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NATIONAL CERTIFICATE

LEVEL 4

IN

FOOD PRODUCTION

National Certificate Level 4 in Food Production

1. **Level:** 4
2. **Credits:** 120
3. **Review Date:** June 2021
4. **Access to qualification**

4.1 Entry Information

National Certificate Level 3 in Food Production

4.2 Recognition of Prior Learning [RPL]

Applicant holding a qualification at NQF Level 3 and at least 3 years' experience in the field should apply for RPL on the prescribed Application Form.

5. Award of Qualification Requirements

Compulsory

All the unit standards listed are required:

Unit No.	Unit Standard Title	Level	Credit
TH/02/0001/04	Demonstrate knowledge of commercial food costs and portion control	4	4
TH/02/0002/04	Analyse and present an international cuisine topic in the hospitality industry	4	4
TH/02/0003/04	Demonstrate knowledge of characteristics and commercial catering preparation of complex larder items	4	4
TH/02/0004/04	Demonstrate knowledge of commercial catering applications of complex leavened and unleavened dough	4	4
TH/02/0005/04	Demonstrate knowledge of commercial catering applications of complex sauces and soups	4	4
TH/02/0006/04	Demonstrate knowledge of commercial catering applications of game animals in a commercial kitchen	4	4
TH/02/0007/04	Demonstrate knowledge of commercial catering applications of hot and cold desserts	4	2
TH/02/0008/04	Demonstrate knowledge of commercial catering applications of pastry and baking items	4	2
TH/02/0009/04	Demonstrate knowledge of commercial catering applications of rice and farinaceous products	4	4
TH/02/0010/04	Demonstrate knowledge of commercial catering applications of shellfish	4	4

TH/02/0011/04	Prepare and bake complex cakes and sponges in a commercial kitchen	4	3
TH/02/0012/04	Prepare and cook complex egg dishes in a commercial kitchen	4	3
TH/02/0013/04	Prepare and cook complex fish dishes in a commercial kitchen	4	4
TH/02/0014/04	Prepare and cook complex hot and cold desserts in a commercial kitchen	4	4
TH/02/0015/04	Prepare and cook complex hot finger food and canapes in a commercial kitchen	4	5
TH/02/0016/04	Prepare and cook complex leavened and unleavened dough products in a commercial kitchen	4	4
TH/02/0017/04	Prepare and cook complex meat dishes in a commercial kitchen	4	6
TH/02/0018/04	Prepare and cook complex pasta dishes in a commercial kitchen	4	2
TH/02/0019/04	Prepare and cook complex pastry dishes in a commercial kitchen	4	4
TH/02/0020/04	Prepare and cook complex sauces in a commercial kitchen	4	4
TH/02/0021/04	Prepare and cook complex soups in a commercial kitchen	4	4
TH/02/0022/04	Prepare and cook complex vegetable dishes in a commercial kitchen	4	4
TH/02/0023/04	Prepare and cook game animals in a commercial kitchen	4	4
TH/02/0024/04	Prepare and cook jams and jellies in a commercial kitchen	4	3
TH/02/0025/04	Prepare and cook pates, terrines, galantines and cold set coatings in a commercial kitchen	4	4
TH/02/0026/04	Prepare and cook pickles, chutneys and preserves in a commercial kitchen	4	4
TH/02/0027/04	Prepare and cook shellfish dishes in a commercial kitchen	4	4
TH/02/0028/04	Prepare and present cold buffet products in a commercial kitchen	4	6
TH/02/0029/04	Prepare and present cold hors d'oeuvres in a commercial kitchen	4	4
TH/01/0002/04	Demonstrate Knowledge of food contamination hazards, and control methods used in a food business	4	4
TH/01/0025/04	Work in a food business under a food safety programme	4	4
	Total		120

7. Purpose

This qualification recognises the competence, knowledge, and skills required by experienced operators in food production.

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.

This certificate provides a progression from the National Certificate Level 3 in Food Production.