



MAURITIUS QUALIFICATIONS AUTHORITY

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**NATIONAL CERTIFICATE**

**LEVEL 4**

**IN**

**FOOD PRODUCTION**

## **National Certificate Level 4 in Food Production**

- 1. Level of qualification:** 4
- 2. Total Credits:** 128
- 3. Review date:** November 2028
- 4. Access to qualification**

### **4.1 Entry information**

National Certificate Level 3 in Food Production

or

An alternative qualification at Level 3 of the National Qualifications Framework (NQF)

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

Potential candidates holding a qualification at NQF Level 3 and at least 3 years' experience in the field may access this qualification through Recognition of Prior Learning (RPL) process.

### **4.3 Award of Qualification Requirements**

#### **Compulsory**

<b>Unit No.</b>	<b>Unit Standard Title</b>	<b>Level</b>	<b>Credit</b>
1.	Demonstrate knowledge of commercial food costs and portion control	4	4
2.	Present an international cuisine topic in the hospitality industry	4	4
3.	Demonstrate knowledge of characteristics and commercial catering preparation of complex larder items	4	3
4.	Demonstrate knowledge of commercial catering applications of complex sauces and soups	4	3
5.	Demonstrate knowledge of commercial catering applications of game animals in a commercial kitchen	4	3
6.	Demonstrate knowledge of commercial catering applications of rice and farinaceous products	4	3
7.	Prepare and cook complex egg dishes in a commercial kitchen	4	3

8.	Prepare and cook complex hot finger food and canapes in a commercial kitchen	4	4
9.	Prepare and cook complex sauces in a commercial kitchen	4	3
10.	Prepare and cook complex soups in a commercial kitchen	4	3
11.	Prepare and cook complex vegetable dishes in a commercial kitchen	4	4
12.	Prepare and present cold buffet products in a commercial kitchen	4	4
13.	Prepare and present cold hors d'oeuvres in a commercial kitchen	4	4
14.	Demonstrate knowledge of different food additives and agents used in modern cuisine	4	1
15.	Demonstrate knowledge of Molecular gastronomy	4	3
16.	Prepare and cook Vegetarian preparations	4	3
17.	Prepare and cook Mauritian dishes	4	3
18.	Demonstrate knowledge of commercial catering applications of complex leavened and unleavened dough	4	3
19.	Demonstrate knowledge of commercial catering applications of hot and cold desserts	4	3
20.	Demonstrate knowledge of commercial catering applications of pastry and baking items	4	3
21.	Demonstrate knowledge of commercial catering applications of shellfish	4	2
22.	Prepare and bake complex cakes and sponges in a commercial kitchen	4	3
23.	Prepare and cook complex fish dishes in a commercial kitchen	4	4
24.	Prepare and cook complex hot and cold desserts in a commercial kitchen	4	3
25.	Prepare and cook complex leavened and unleavened dough products in a commercial kitchen	4	4
26.	Prepare and cook complex meat dishes in a commercial kitchen	4	4
27.	Prepare and cook complex pasta dishes in a commercial kitchen	4	4
28.	Prepare and cook complex pastry dishes in a commercial kitchen	4	3
29.	Prepare and cook game animals in a commercial kitchen	4	4

30.	Prepare and cook jams and jellies in a commercial kitchen	4	3
31.	Prepare and cook pates, terrines, galantines and cold set coatings in a commercial kitchen	4	4
32.	Prepare and cook pickles, chutneys and preserves in a commercial kitchen	4	3
33.	Prepare and cook shellfish dishes in a commercial kitchen	4	4
34.	Coach adult learners	4	2
35.	Demonstrate knowledge of food allergens, contamination hazards and control methods used in a food business	4	3
36.	Plan and implement hospitality staff rosters	4	3
37.	Work in a food business under a food safety programme	4	2
<b>Associated Studies</b>			
38.	Demonstrate effective communications skills	4	3
39.	Demonstrate knowledge of entrepreneurship development	4	3
40.	Demonstrate understanding and use of information technology	4	3
	<b>Total Credits</b>		<b>128</b>

## 5. Purpose:

The purpose of this qualification is to equip prospective learners with professional cookery knowledge and skills. Holders of the qualification will be able to work as a Cook and is expected to participate in the daily routine of a commercial kitchen and to produce meal items with little or no supervision. The qualification will provide:

- a sound foundation for further training in Professional Cookery and Kitchen Management.
- knowledge, skills and attitudes involved in Professional Food Production techniques, proper use of kitchen equipment and materials and properties of food commodities used.
- knowledge, skills and attitudes involved in producing composite menu items.
- positive attitude towards safe, clean and economic working habits.

## 6. Qualification pathways:

Learners who possess the National Certificate Level 4 in Food Production can choose to enrol for qualifications at higher levels of the NQF in the field of Culinary Arts.