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Provider Name: QPD Consultants (Pty) Ltd
 Date: 9 December 2011
 Provider Contact Person: Pool, Alice
 E-mail Address: alicep@dsih.co.za; andrep@qpd.co.za

Learning programme approval

Dear Ms Pool

With reference to the above, please be advised that the THETA Sector Education and Training Quality Assurance Body evaluated the submitted Qualification (**National Certificate: Professional Cookery , 14111**) and confirms that it addresses the requirements to award Full approval status with regards to the following unit standards.

Approval status valid: From 9 December 2011 to the learner registration end date of the Qualification / Unit Standard.

	ID	UNIT STANDARD TITLE	NEW LEVEL	CREDITS
Core	7751	Clean and store crockery and cutlery	NQF Level 02	1
Core	7749	Clean food production areas and equipment	NQF Level 02	3
Core	7816	Clean food production areas, equipment and utensils	NQF Level 02	1
Core	7793	Describe layout, services and facilities of the organisation	NQF Level 02	1
Core	7801	Describe the sectors of the Hospitality, Travel and Tourism Industries	NQF Level 02	2
Core	7705	Handle and maintain knives	NQF Level 02	2
Core	7717	Handle and maintain utensils and equipment	NQF Level 02	2
Core	7748	Handle and store food	NQF Level 02	2
Core	7799	Maintain a safe working environment	NQF Level 02	2
Core	7659	Prepare fruit for hot and cold dishes	NQF Level 02	1
Core	7660	Prepare vegetables for hot and cold dishes	NQF Level 02	2
Core	14754	Handle and store food	NQF Level 03	1
Core	7796	Maintain a secure working environment	NQF Level 03	1
Core	7637	Maintain hygiene in food preparation, cooking and storage	NQF Level 03	2
Core	7757	Prepare and cook basic sauces and soups	NQF Level 03	4
Core	7743	Accept and store food deliveries	NQF Level 04	3
Core	7821	Develop self within the job role	NQF Level 04	3
Core	7846	Maintain the cleaning programme for own area of responsibility	NQF Level 04	2
Core	7839	Maintain the receipt, storage and issue of goods	NQF Level 04	5
Core	7873	Manage one`s own development	NQF Level 04	3
Core	7841	Plan staff training and development in own area of responsibility	NQF Level 04	6

Core	7728	Prepare and cook basic meat, poultry, game or offal dishes	NQF Level 04	8
Core	7818	Conduct on-the-job coaching	Pend.	5
Core	7847	Maintain and promote food hygiene in the kitchen	Pend.	6
Core	7843	Maintain food production operations	Pend.	6
Core	7851	Maintain food production quality control systems, procedures and specifications	Pend.	6
Core	7858	Maintain supply levels	Pend.	10
Core	7845	Maintain the cleaning programme for kitchen areas and equipment	Pend.	6
Fundamental	7800	Maintain health, hygiene and a professional appearance	NQF Level 01	1
Fundamental	7813	Identify work opportunities	NQF Level 02	2
Fundamental	7812	Perform basic calculations	NQF Level 02	3
Fundamental	7815	Apply for a job or work experience placement	NQF Level 03	2
Fundamental	7794	Communicate verbally	NQF Level 03	8
Fundamental	11235	Maintain effective working relationships with other members of staff	NQF Level 03	1
Fundamental	7790	Process incoming and outgoing telephone calls	NQF Level 03	3
Fundamental	7791	Display cultural awareness in dealing with customers and colleagues	NQF Level 04	4
Fundamental	7822	Prepare written communications	NQF Level 04	3
Fundamental	7789	Provide Customer Service	NQF Level 04	8
Fundamental	7854	Provide First Aid	NQF Level 04	4
Elective	7762	Prepare and cook basic rice dishes	NQF Level 02	2
Elective	7661	Prepare cold and hot sandwiches and rolls	NQF Level 02	2
Elective	7754	Prepare and cook basic fish dishes	NQF Level 03	3
Elective	7806	Prepare and present food for cold presentation	NQF Level 03	2
Elective	7827	Source information about self-employment opportunities	NQF Level 04	3

The above unit standards will be added to your accreditation scope of training only for the period mentioned above.

The implementation of this programme will be verified at a visit when completed and non-compliance could result in the scope being revoked.

Should you require further assistance in this regard, kindly contact the THETA ETQA Programme Administrator.

Kind Regards

Anria Kromhout

External Verifier
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