



REGISTERED NATIONAL QUALIFICATION

Title:	National Certificate in Commercial Cookery Level 4				
Version :	1	Qualification type:	National qualification	TQF level:	4
Credits :	70	TQF Registration code:	QR-04-NQ-001-07-0903-20-01		
Approval date:	19 March 2020		Next review:	19 March 2025	
Qualification developer:	<ol style="list-style-type: none"> 1. Ministry of Tourism Tonga 2. <u>Consultants:</u> <ol style="list-style-type: none"> i. Dr. Semisi Taumoepeau ii. Dr. Nick Towner Auckland Institute of Studies Auckland New Zealand 				
Purpose:	<p>The purpose of this qualification is to provide competent employees for the hospitality industry who can work independently as cooks and chefs under general supervision, producing both basic and specialised dishes including a range of traditional dishes and Tongan cuisines, making use of local fruits, produce and traditional cooking techniques. Additionally, graduates will be able to display confidence in the operation and management of a commercial kitchen, supervising food outlets, cafes and takeaways as well as managing catering events</p>				
Rationale	<p>Tonga requires graduates of this qualification to support business sustainability and enhance visitor satisfaction in the growing Tongan tourism industry. Gastronomic tourism incorporating local cuisine is a rapidly growing niche in the global tourism market. Graduates will be able to tap into this market through being able to produce attractive and appealing dishes that promote a range of</p>				

	<p>traditional Tongan cuisines. At the same time graduates will be able to manage a wide range of food services and have high professional standards for complex cookery. Highly trained cookery employees increase productivity, utilises local produce and reduces overseas leakage. Well qualified and trained cooks and chefs would have the opportunity to be employed in the region including New Zealand and Australia.</p>																					
Outcomes Statement	<p>Graduates of this qualification will be able to:</p> <ol style="list-style-type: none"> 1. Work as cooks/chefs who can confidently supervise and manage a wide range of food services from commercial cooking facilities to takeaways, cafes, and catering; 2. Prepare and cook complex dishes in a commercial kitchen, including a range of traditional dishes and Tongan cuisines, making use of local fruits, produce and traditional cooking techniques; and 3. Produce high standards of professional practice for complex cookery that can provide customers with confidence in a range of hospitality environments. 																					
Qualification Components	<p>This qualification consists of the following units of competency:</p> <table border="1"> <thead> <tr> <th><i>Unit Code</i></th> <th><i>Unit Title</i></th> <th><i>Credit value</i></th> </tr> </thead> <tbody> <tr> <td>NS033-04</td> <td>Commercial kitchen supervision</td> <td>20</td> </tr> <tr> <td>NS034-04</td> <td>Prepare and present hot and cold cocktail food in a commercial kitchen</td> <td>10</td> </tr> <tr> <td>NS035-04</td> <td>Prepare and cook complex fish dishes in a commercial kitchen</td> <td>10</td> </tr> <tr> <td>NS036-04</td> <td>Prepare and cook complex seafood dishes in a commercial kitchen</td> <td>10</td> </tr> <tr> <td>NS037-04</td> <td>Prepare and cook complex meat dishes in a commercial kitchen</td> <td>10</td> </tr> <tr> <td>NS038-04</td> <td>Prepare and produce complex hot and cold desserts in a commercial kitchen</td> <td>10</td> </tr> </tbody> </table>	<i>Unit Code</i>	<i>Unit Title</i>	<i>Credit value</i>	NS033-04	Commercial kitchen supervision	20	NS034-04	Prepare and present hot and cold cocktail food in a commercial kitchen	10	NS035-04	Prepare and cook complex fish dishes in a commercial kitchen	10	NS036-04	Prepare and cook complex seafood dishes in a commercial kitchen	10	NS037-04	Prepare and cook complex meat dishes in a commercial kitchen	10	NS038-04	Prepare and produce complex hot and cold desserts in a commercial kitchen	10
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Entry Requirements	<p>All of the criteria below:</p> <ol style="list-style-type: none"> 1. Passed <i>National Certificate in Cookery Level 3</i> or equivalent; and 2. Have at least 6 months (or 960 hours) relevant work experience in a licensed workplace; and 3. Must be 18 years of age or older. 																					
Learning Assumed to be in Place	<p>Learners in this programme are assumed to have the following knowledge and/or skills:</p> <ul style="list-style-type: none"> • Mathematical literacy at TQF Level 1 • Communication literacy at Level 1 																					

	<ul style="list-style-type: none"> ICT literacy at Level 1 (including computer, internet, mobile technology, and instructional media); Tonga cultural awareness Level 1 (including Tongan language, protocol, etc.)
International Comparability	<ol style="list-style-type: none"> New Zealand Certificate in Cookery (Level 4)- offered by NZMA New Zealand Certificate in Cookery (Level 4)- offered by Manukau Institute of Technology New Zealand Certificate in Cookery (Level 4)- offered by Welltec
Recognition of Prior Learning	<p>This qualification may be achieved in part or in whole through Recognition of Prior Learning (RPL), and in accordance with relevant national and institutional policies and processes. Evidence of skills and knowledge acquired must be sufficiently demonstrated before recognition is given.</p>
Learning Pathways	<p><u>Pathways into:</u></p> <ol style="list-style-type: none"> Forms 5 – 7 School leavers; Graduates of Tonga Certificate in Cookery (level 3) and other relevant TNQAB accredited L3 programmes; and Candidates with more than 3 years hospitality and cooking experience in an established/commercial establishment. <p><u>Pathways out:</u></p> <ol style="list-style-type: none"> Existing Diploma programmes: Level 5 - Tourism Management - Tonga Institute of Higher Education; Overseas (New Zealand) Auckland Institute of Studies: <ol style="list-style-type: none"> New Zealand Diploma in Travel and Tourism Level 5-; and New Zealand Diploma in Hospitality Management Level 5 Employment – travel, tourism or hospitality – Tonga and abroad.
Support for Qualification	<p>The standards in this qualification have been endorsed by the Tourism Industry Training Advisory Committee as the Level 4 industry standards for commercial cookery. Both the Ministry of Tourism and Ministry of Education are supportive of this qualification.</p>
Accreditation Requirements	<p>Important accreditation requirements include:</p> <ol style="list-style-type: none"> Teaching staff must have must have at least a Level 5 qualification in cookery (or a related field) plus relevant industry experience; and

2. Physical resources (satisfied with standard of computers and other class room resources).
3. Specialised facilities and equipment including commercial kitchen facilities (Refer to *Minimum requirements for a commercial kitchen*).
4. General course outline is provided to students with details of Purpose, Learning outcomes, Qualification components, Credit values, Entry requirements, Learning assumed to be in place, and Name(s) of teaching team.
5. Unit outlines are provided to students with details of Learning outcomes, assessment plan/outline, moderation plan, recommended readings for students, and Names and contact details of teaching staff to be determined.

MINIMUM REQUIREMENTS FOR A COMMERCIAL KITCHEN			
	SMALL EQUIPMENT	DESCRIPTIONS	MINIMUM REQUIREMENT (for 15 - 20 students)
1	Baking tins	Stainless small, medium and large, Assorted depth and shapes	6 for each size
2	Baking trays	Stainless small, medium and large	3 for each size
3	Can/bottle opener	Stainless	3 sets
4	Chef Knives	Stainless, Set (Paring, All purpose, Fillet, Serrated Clever, Scissors)	12 Sets
5	Chinois	Stainless small or medium	3 pieces
6	Colander	Stainless or plastic	3 pieces
7	Cutting Boards	Plastic and Wooden, medium and large with colours	6 for each size and type
8	Food Posters	Meat, Fish, Shellfish, Herbs and Spices, Vegetables, Food commodities etc.	2 of each kind
9	Frying pans	for; Omelette and shallow frying (non-stick)	3 for each purpose
10	Grater	Manual, box or 4-sided or flat, stainless or plastics	3 sets either type
11	Ladles	Stainless in multiple sizes; small, medium and large	2 of each size
12	Lifter	Plastic or stainless	3 each type
13	Masher	Stainless (small or Large)	3 sets either size
14	Measuring Cups	Stainless or plastics (minimum of 4 sizes cups)	3 sets either type
15	Measuring Jugs	Stainless, plastics or Glass (minimum of 1000 milliliters)	3 either type
16	Measuring spoons	Stainless or plastics (minimum of 4 sizes spoons)	3 sets either type
17	Mixing bowls	Stainless and Plastic, small, medium and large	6 for each size
18	Moulds	Ceramic or stainless, small and medium	6 each size
19	Oven mitts	Assorted sizes, shapes and color with minimum of 3 layers of thickness	6 pairs
20	Peeler	Plastic or stainless	6 sets
21	Plates	Ceramic, small, medium and large (any design and color)	12 for each size
22	Pot holders	Assorted sizes, shapes and color with minimum of 3 layers of thickness	6 pairs
23	Pots	for; stock, soup, and boiling, preferably stainless	3 for each purpose
24	Rolling Pin	Wooden or Plastic (small and large)	3 each size (6 in total)
25	Sanitizer	Plastic bottle sprayers	3 containers refilled
26	Saucepans	Small to medium sizes, preferably stainless	6 of each size
27	Serving bowls	Ceramic, for Soup and pasta, small and medium (any design and color)	12 of each size
28	Sieve	Stainless or plastic (4 sizes in 1 set)	3 sets either type
29	Sifter	Stainless or plastic	3 either type

30	Spatulas	Wooden or Silicone	3 either type
31	Stirring spoons	Stainless and wooden, medium and large	6 stainless medium, 6 stainless large, 6 wooden medium, 6 wooden large)
32	Tea Towels	Cloth, any colour, sizes and designs	24 towels
33	Thermometer	Waterproof pocket Digital probe or Gun thermometer	2 pieces
34	Tongs	Stainless in multiple sizes; small, medium and large	3 of each size
35	Whisks	Stainless, sizes: medium and large	3 of each size
36	Wok	for; Saute and Stir-frying, either household or commercial brand	2 pieces

	LARGE EQUIPMENT	DESCRIPTIONS	MINIMUM REQUIREMENT (for 15 - 20 students)
1	Deep-Fryer	Gas burners or Electric heating element, either household or commercial brand	2 Fryers with minimum of 2 litres capacity each
2	Fire Extinguishers	Approved and valid to be used in the kitchen (OHS & SOP standards)	2 up to date extinguishers either sizes
3	Freezer	Chest or upright freezer or Walk-in freezer, either household or commercial brand	1 set
4	Handbasin	Single Stainless or Ceramic with or without hot water	1 set
5	Oven	Gas burners or Electric heating element, either household or commercial brand	3 Ovens with or without fan
6	Oven Griller or Salamander	Gas burners or Electric heating element, either household or commercial brand	3 Grillers or 1 Salamander
7	Pantry	Good air ventilation set up and well accessible (fixed or removable)	1 set
8	Range or Stovetop burners	Gas burners or Electric hot plates, either household or commercial brand	12 burners or 3 Range with 4 burners each
9	Refrigerator	Reach-in fridge or walk-in cooler, either household or commercial brand	1 set
10	Rubber Floor Mats	Cover the length of the work stations (above)	Enough to cover all Workstations
11	Sinks	Single or Double stainless installed with running water faucet (Hot water optional)	4 set singles or 2 sets double
12	Steamer	Layered Steaming pot	1 set
13	Umu Shed	Shed with well constructed Umu pit (including Huokauvao, Hakalo, Umu stones and Firewoods)	1 set

14	Work Benches and Tops	Stainless steel double benches and tops with or without drawers	2 sets
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	MECHANICAL EQUIPMENT	DESCRIPTIONS	MINIMUM REQUIREMENT (for 15 - 20 students)
1	Air Ventilation System	Electrical Air Suction or Fixed Air-Vent Ventilator	Designated to ventilate heat and smokes
2	Blender	Any Quality and brand (minimum of 500 milliliters capacity)	1 machine
3	Food Mixer	Any Quality and brand (minimum of 500 milliliters capacity)	1 machine
4	Food Processor	Any Quality and brand (minimum of 500 milliliters capacity)	1 machine
5	Meat Slicer	Stainless and can be any size and brand	1 machine
6	Pasta Machine	Stainless with processing cutters (Manual or electric)	2 sets
7	Kitchen Scale	Digital or mechanical	2 either qualities
8	Toaster	Industrial or household brands, minimum of two bread racks	1 set
9	Vegetable Slicer	Any Quality and brand	1 machine