



Jabatan Pembangunan Kemahiran
Kementerian Sumber Manusia, Malaysia

NATIONAL OCCUPATIONAL SKILLS STANDARD
(*STANDARD KEMAHIRAN PEKERJAAN KEBANGSAAN*)

I561-003-3:2021

JAPANESE CUISINE PREPARATION
SUPERVISION

PENYELIAAN PENYEDIAAN MASAKAN JEPUN

LEVEL 3

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Department of Skills Development (DSD)
Federal Government Administrative Centre
62530 PUTRAJAYA, MALAYSIA

NATIONAL OCCUPATIONAL SKILLS STANDARD

JAPANESE CUISINE PREPARATION SUPERVISION

PENYELIAAN PENYEDIAAN MASAKAN JEPUN

LEVEL 3

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Preface

Standard Definition

The National Occupational Skills Standard (NOSS) is a Standard document that outlines the **minimum** competencies required by a skilled worker working in Malaysia for a particular area and level of occupational, also the path to achieve the competencies. The competencies are based on the needs of employment, according to the career structure for the occupational area and developed by industry experts and skilled workers.

The National Competency Standard (NCS) is a Standard document that outlines the competencies required by a skilled worker in Malaysia.

Description of Standard Components

The document is divided into three (3) components which includes: -

Component I Standard Practice

This component is about the information related to occupational area including introduction to the industry, Standard requirements, occupational structure, levelling of competency, authority and industry requirements as a whole.

Component II Standard Content

This component is a reference to industry employers in assessing and improving the competencies that is required for a skilled worker. The competencies are specific to the occupational area. The component is divided into two (2) section which are the chart (Competency Profile Chart, CPC) and details of the competencies (Competency Profile, CP).

Component III Curriculum of Competency Unit

This component is a reference for the training personnel to identify training requirements, design the curriculum, and develop assessment. The training hours that included in this component is based on the recommendations by the Standard Development Committee (SDC). If there are modifications to the training hours, the Department provides the medium for discussion and consideration for the matter.

Abbreviation

1	AR	As Required
2	CBT	Competency Based Training
3	CP	Competency Profile
4	CPC	Competency Profile Chart
5	CU	Competency Unit
6	DOSH	Department of Occupational Safety and Health
7	DSD	Department of Skills Development
8	ISCED	International Standard Classification of Education
9	JPS	also known as Standard Development Committee
10	JTPS	also known as Standard Technical Evaluation Committee
11	LMS	Learning Management System
12	MoHR	Ministry of Human Resources
13	MPKK	also known as National Skills Development Council
14	MQA	Malaysian Qualification Accreditation
15	MQF	Malaysian Qualification Framework
16	MS	Malaysian Standard
17	MSAD	Malaysian Skills Advanced Diploma
18	MSC	Malaysian Skills Certificate
19	MSD	Malaysian Skills Diploma
20	MSIC	Malaysian Standard Industrial Classification
21	NCS	National Competency Standard
22	NDTS	National Dual Training System
23	NOSS	National Occupational Skills Standard
24	OAS	Occupational Area Structure
25	OS	Occupational Structure
26	OSHA	Occupational Safety and Health Act
27	SOP	Standard Operating Procedures

28	STC	Standard Technical Committee
29	TEM	Tools, Equipment and Materials

Glossary

1	<i>Ajikami</i>	Young ginger pickle roots.
2	<i>Aka Gai</i>	Ark clam.
3	<i>Akira ebi</i>	Ming prawn.
4	<i>Amaebi</i>	Spot/sweet prawn.
5	<i>Atarigoma</i>	White sesame paste.
6	<i>Botan Ebi</i>	<i>Botan</i> shrimp.
7	<i>Chasoba</i>	Green tea noodle.
8	<i>Chawamushi</i>	Steam egg custard.
9	<i>Daikon</i>	White radish.
10	<i>Dashi</i>	Fish stock.
11	<i>Ebi</i>	Tiger prawn.
12	<i>Futo Maki</i>	A traditional thick and fat <i>Sushi</i> roll typically filled with fish, vegetable and condiment.
13	<i>Gai</i>	Sea Shell (scallop, oyster, ark shell, mussel).
14	<i>Gari</i>	Pickles ginger.
15	<i>Gindara</i>	Cod fish.
16	<i>Gunkan</i>	The boat-shaped cubes of <i>Sushi</i> rice are formed by hand and wrapped in a tall strip of seaweed to create a bowl that can be filled with fish eggs/crab amongst other things.
17	<i>Haigai</i>	Blood clam.
18	<i>Hamachi</i>	Japanese amberjack/ yellowtail.
19	<i>Hiyayako</i> sauce	Chill tofu sauce.
20	<i>Hondashi</i>	Fish stock.
21	<i>Honsho Maki</i>	A traditional small <i>Sushi</i> roll typically filled with fish or vegetable and condiment.
22	<i>Hotate Gai</i>	Scallop.
23	<i>Ika</i>	Squid.
24	<i>Inaniwa Udon</i>	Thin noodle.
25	<i>Inari</i>	<i>Sushi</i> Rice in a pouch made of seasoned Aburaage (deep fried thin tofu).

26	<i>Isebi</i>	Lobster.
27	<i>Kaki</i>	Oyster.
28	<i>Kanpachi</i>	Longfin yellowtail fish.
29	<i>Katsuoboshi</i>	Bonito flakes.
30	<i>Kisu</i>	Japanese whiting fish.
31	<i>Kizami Nori</i>	Slice seaweed.
32	<i>Kombu</i>	Kelp.
33	<i>Maguro</i>	Tuna.
34	<i>Maki Roll</i>	Rice cylinder with <i>Nori</i> usually stuff with additional ingredient in the middle such as fish, vegetable and condiment.
35	Sweet cooking sauce	Alternative Halal sauce replace Mirin.
36	<i>Miso</i>	Soya bean paste.
37	<i>Mongo Ika</i>	Cuttle fish.
38	<i>Naruto Maki</i>	Japanese fish cake.
39	<i>Nigata</i>	Japanese main kitchen.
40	<i>Nigiri</i>	A small oval block of cold rice topped with <i>Wasabi</i> and a thin slice of fish, prawn, etc, and sometimes held together by a thin band of seaweed.
41	<i>Nori</i>	Roasted seaweed.
42	<i>Oroshi</i>	Grated white radish.
43	<i>Osuimono</i>	Clear soup.
44	<i>Ponzu</i>	A citrus-based sauce commonly used in Japanese cuisine.
45	<i>Robatayaki</i>	A method of cooking, similar to barbecue in which items of food are cooked at varying speeds over hot charcoal.
46	<i>Saba</i>	Mackerel.
47	Rice Cooking sauce	Alternative Halal sauce replace Sake.
48	<i>Sanma</i>	Pike mackerel.
49	<i>Sashimi</i>	A Japanese dish of bite-sized pieces of raw fish eaten with soy sauce and <i>Wasabi</i> paste.
50	<i>Shake</i>	Salmon.
51	<i>Soba</i>	Buckwheat noodle.

52 <i>Suzuki</i>	Seabass.
53 <i>Tai</i>	Red snapper.
54 <i>Tako</i>	Octopus.
55 <i>Takuan</i>	Radish pickles.
56 <i>Tamagoyaki</i>	Japanese omelettes.
57 <i>Teigaebi</i>	Tiger prawn.
58 <i>Temaki</i>	A large cone-shaped piece of <i>Nori</i> on the outside and the ingredients spilling out the wide end.
59 <i>Tempura</i>	A typical Japanese dish usually consisting of seafood, meat, and vegetables that have been battered and deep fried.
60 <i>Teppanyaki</i>	A Japanese dish of meat, fish, or both, fried with vegetables on a hot steel plate forming the centre of the table.
61 <i>Tobanjan</i>	Chili bean paste.
62 <i>Tongarashi</i>	Japanese chili pepper.
63 <i>Udon</i>	Noodle.
64 <i>Unagi</i>	Eel.
65 <i>Uramaki</i>	A <i>Sushi</i> Roll consisting of <i>Sushi</i> rice, two or three types of stuffing and a sheet of seaweed, rolled so that the seaweed is on the inside and the rice on the outside filled with fish, vegetable and condiment.
66 <i>Wakame</i>	Seaweed.
67 <i>Wasabi</i>	Horse radish.
68 <i>Yari Ika</i>	Squid.

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1. Figure 1 Occupational Structure for Japanese Cuisine
2. Figure 2 Occupational Area Structure for Japanese Cuisine

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1. Appendix A Competency Profile Chart (CPC_{PdP}) For Teaching & Learning.
2. Appendix B Element Content Weightage.

Acknowledgement

Director General of Department of Skills Development (DSD) would like to extend his gratitude to the National Skills Development Council (MPKK), Standard Technical Committee (JTS), Standard Technical Evaluation Committee (JTPE), Standard Development Committee (JPS), and organisation and individuals who have been involved directly or indirectly for the contribution, persistence, and support in the development of this Standard until it is completed.

The Director General of DSD also would like to express his sincere thanks to the support and involvement of the Malaysian Association of Hotels and Kedah Chef Association in developing this Standard successfully.

STANDARD PRACTICE
NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:
JAPANESE CUISINE PREPARATION SUPERVISION
LEVEL 3

1. Introduction

This is a new NOSS developed for Japanese Cuisine Preparation under the Accommodation and Food Services Activities sector. There is a high demand for skilled personnel in this field as the industry is developing rapidly. Based on the various sectors for development in National Key Economic Activities (NKEA) Economic Transformation Programme's, Chapter 10 that food and beverages represents one of the core components of tourist leisure and business tourism, the need for skilled personnel from the Food Preparation and Production industry is in demand.

The Malaysian Government is expected to contribute RM1.4 billion by 2023 which will be driven by higher tourist volume into the precinct and increased retail spend, food and beverage sales and higher hotel occupancy rates. Food and beverages represents one of the core components of tourist spend. Given the increase in arrivals as well as the shift towards high-yield tourists, there is an opportunity to increase GNI from food and beverage outlets by RM3.6 billion in 2023. This will be achieved through an increase in the number of food and beverage outlets which will be driven by additional demand arising from growth in the number of tourist arrivals.

The government estimate the food and beverage segments will require approximately RM1.4 billion in capital expenditure. An estimated 9,600 job opportunities will also be generated due to this business opportunity, though these will predominantly be positions for lower-wage service workers given the nature of the industry.

To meet the government ambitious growth, plan the tourism industry will need approximately 497,000 additional workers and 17 per cent estimated job vacancies that need to be filled in the Food & Beverage service area. This is recognised globally as a huge growth area and there is a need for properly trained personnel at all levels. This will provide a structured career path and career guidance for individuals and organizations alike. Having a suitably skilled workforce will position Malaysia as a centre of excellence in the region and help towards inward investment in the country.¹

1.1 Occupation Overview

Japanese food is famous all over the world, but this cuisine is more than just a tasty meal, it says a lot about Japanese culture. The way that Japanese food is prepared, with great care and beautiful simplicity, says a lot about Japanese culture and the way Japanese people treat all of their work. In Japan, great pride is taken in one's work, which is why Japanese food is cooked to perfection.

A Japanese Chef de Partie or station chef, or line cook is a chef in charge of a particular area of production in a restaurant. In large kitchens, each Chef de Partie might have several cooks or assistants. A Chef de Partie runs a specific section in a kitchen, and report to the Sous Chef. They also ensure compliance to food safety, highest quality of food and hygiene standards at all times.

¹ <https://policy.asiapacificenergy.org/sites/default/files/ETP.pdf>

1.2 Rationale of NOSS Development

This is a new National Occupational Skills Standard (NOSS) developed specifically for Japanese Cuisine job area. The demands for qualified and experienced Japanese Chef De Partie personnel are presently high and may increase in the near future. Thus, the development of this NOSS is essential for the industry to have certain guidelines and standards based on the level of competencies that have been set by the industrial experts in this field. This NOSS is developed in response to the request made by the industry to produce Japanese Cuisine Preparation personnel. The global Japan food service market industry was valued at RM 622.5 billion in 2020 despite the strike of Pandemic Covid-19, and it is projected to witness a CAGR of 0.84% during the forecast period, 2021 – 2026 according to Mordor Intelligence report. Malaysia as one of developing country with diversified culture are included in this rapid growth of Food service sector. Japanese food service industry increasingly popular since 1980 in Malaysia when Malaysian government invited Japanese to start their investment in this country. The demand of quick and full-service Japanese restaurant rapidly rose in Malaysia and as 2020 there are 213 Japanese full-service restaurants in Kuala Lumpur alone excluding cafés and quick service restaurant. To meet this rapid growth of demand, a specific structured skill-based training is needed to train and developed skilled and semi-skilled workers in Japanese cuisine. Current trend of Japanese eatery and diversity of Japanese food that suits with Malaysian's palate, industry growth and labour market needs, it is substantial to establish this training to meet future economic growth of this nation.²

1.3 Rationale of Occupational Structure and Occupational Area Structure

Based on the Malaysia Standard Industry Classification (MSIC 2008) and Occupational Framework (OF) I56, Japanese Cuisine Preparation is in Section (I) Accommodation and Food Service Activities. The 3-digit code closely match for Japanese Cuisine Preparation is Group (561) Restaurants and Mobile Food Service Activities. The proposed Occupational Structure and Occupational Area Structure are depicted in Figure 1 and 2.

The NOSS development committee has agreed that the job level for Chef de Partie is at Level 3 based on the description of the Definition of Competency Levels set by the Department of Skills Development (DSD). The nature of job for this trade requires a person to be competent in performing a broad range of varied work activities, performed in a variety of contexts, most of which are complex and non-routine. There is considerable responsibility and autonomy and control or guidance of others is often required

² <https://www.mordorintelligence.com/industry-reports/japan-foodservice-market>

1.4 Regulatory/Statutory Body Requirements Related to Occupation

- a) Ministry of Health
 - i) Food Act 1983 [Act 281];
 - ii) Food Regulations 1985;
 - iii) Food Hygiene Regulations 2009; and
 - iv) Guideline for medical examination for food handlers in food industry in Malaysia, Ministry of Health.
- b) Jabatan Kemajuan Islam Malaysia (JAKIM)
 - i) Trade Descriptions Act 2011;
 - ii) Trade Descriptions (Definition of Halal) Order 201; and
 - iii) Trade Descriptions (Certification and Marking of Halal) Order 2011.
- c) Ministry of Human Resource
 - i) Occupational Safety and Health Act, 1994 [Act 514] - Department Occupational Safety and Health (DOSH).
- d) Fire and Rescue Department of Malaysia
 - i) Fire Services Act 1988 [Act 341]; and
 - ii) Fire Services (Fire Certificate) (Amendment) Regulations 2020.

1.5 Occupational Prerequisite

- a) Age 18 years and above (Employment Act 1955 – Act 265);
- b) Medically fit (to be certified by a licensed Medical Officer or Occupational Health Doctor);
- c) Food Handling Certificate; and
- d) Typhoid Injection.

1.6 General Training Prerequisite for Malaysian Skills Certification System

The minimum requirements set forth before enrolling for this course is possess Malaysian Skills Certificate I561-003-2:2021 Japanese Cuisine Preparation.

2. Occupational Structure (OS)

Section	(I) Accommodation And Food Service Activities		
Group	(561) Restaurants And Mobile Food Service Activities		
Area	Japanese Cuisine	Kitchen - Cooking	Food & Beverages
Level 5	Japanese Chef	Executive Chef	Food & Beverages Manager
Level 4	Chef De Cuisine	Sous Chef	Food & Beverages Outlet Manager
Level 3	Chef De Partie	Chef De Partie	Food & Beverages Supervisor
Level 2	Demi Chef	Demi Chef	Food & Beverages Captain
Level 1	Commis	Commis	Food & Beverages Waiter

Figure 1: Occupational Structure for Japanese Cuisine

3. Occupational Area Structure (OAS)

Section	(I) Accommodation And Food Service Activities		
Group	(561) Restaurants And Mobile Food Service Activities		
Area	Japanese Cuisine	Kitchen - Cooking	Food & Beverages
Level 5	Japanese Cuisine Management	Food Preparation and Production Service ((HT-012-5:2011))	Food & Beverage Management (HT-010-4:2012)
Level 4	Japanese Cuisine Administration	Food Preparation and Production Service (HT-012-4:2011)	Food & Beverage Outlet Management (HT-010-4:2012)
Level 3	Japanese Cuisine Preparation Supervision	Food Preparation and Production (HT-012-3:2012)	Food & Beverage Operation Supervision I561-002-3:2018
Level 2	Japanese Cuisine Preparation	Food Preparation and Production (HT-012-2:2012)	Food & Beverage Service Operation (I561-002-2:2018)
Level 1	Embedded to L2	Embedded to L2	Embedded to L2

Figure 2: Occupational Area Structure for Japanese Cuisine

4. Definition of Competency Levels

The NOSS is developed for various occupational areas. Below is a guideline of each NOSS Level as defined by the Department of Skills Development, Ministry of Human Resources, Malaysia.

- Level 1: Competent in performing a range of varied work activities, most of which are routine and predictable.
- Level 2: Competent in performing a significant range of varied work activities, performed in a variety of contexts. Some of the activities are non-routine and required individual responsibility and autonomy.
- Level 3: Competent in performing a broad range of varied work activities, performed in a variety of contexts, most of which are complex and non-routine. There is considerable responsibility and autonomy and control or guidance of others is often required.
- Level 4: Competent in performing a broad range of complex technical or professional work activities performed in a wide variety of contexts and with a substantial degree of personal responsibility and autonomy. Responsibility for the work of others and allocation of resources is often present.
- Level 5: Competent in applying a significant range of fundamental principles and complex techniques across a wide and often unpredictable variety of contexts. Very substantial personal autonomy and often significant responsibility for the work of others and for the allocation of substantial resources features strongly, as do personal accountabilities for analysis, diagnosis, planning, execution and evaluation.

5. Award of Certificate

The Director General may award, to any person upon conforming to the Standards the following skills qualifications as stipulated under the National Skills Development Act 2006 (Act 652):

- a) Malaysian Skills Certificate (MSC); or
- b) Statements of Achievement.

6. Occupational Competencies

The Japanese Cuisine Preparation Supervision Level 3 personnel is competent in performing the following core competencies:

- a) Prepare *Nigata*;
- b) Design japanese plating;
- c) Control kitchen stock;
- d) Control food preparation quality; and
- e) Supervise kitchen operation.

7. Work Conditions

Generally, Japanese Cuisine Preparation Supervision personnel task is according to work schedule and responsible to meet the operational requirements. They work on a specified food preparation and production operation activities in the food service establishment to provide the best of product and services to their customers. They may work individually or in a team in a conducive and safe environment.

The specific responsibilities of most kitchen staffs are determined by a number of factors, including the type of establishment in which they work, location, dining session, type of meals, type of customers, and other relevant factors. Japanese Cuisine Preparation Supervision usually prepare and produced a wider selection of menu, according to what is ordered by the customers and required by the operation.

Japanese Cuisine Preparation Supervision workers perform routine, repetitive tasks such as cutting, portioning, cooking and decorating, and other related tasks under the direction of Chefs and the customers. They are utmost important in the Food & Beverage industry because without them good food would not be able to be produced.

Workers usually must withstand the pressure and strain of standing for hours at a time, lifting heavy raw food stuffs, pot and pans, working with hot and sharp apparatus and objects and this come with job hazards that include slips and falls, cuts, and burns, but with proper precaution and training, injuries are seldom serious. Working hours at hotel and restaurant may include early mornings, late evenings holidays and weekends.

8. Employment Prospects

Japanese Cuisine Preparation Supervision personnel have a high employment prospect whether locally or internationally. This is because the local expertise workforce is recognised by other countries as being highly knowledgeable and skilled in the Food Preparation and Production industry. This in turn increases the demand for skilled personnel in this field to be employed locally or internationally.

As Malaysia had identified in the 3rd Industrial Master Plan and stated in the Tenth Malaysian Plan, renewable energy will be an important enabler for Malaysia to position itself at the international level. Employment growth in the food and beverages industry is significant and is in current demand. The food and beverages industry, specifically the Japanese Cuisine Preparation sector is growing rapidly in Malaysia and there are acute shortages of well-trained personnel in this area. Based on salary survey data collected from employers and employees in Malaysia by salaryexpert.com, the average Chef De Partie gross salary in Malaysia is RM2,200 – RM3,000 per month, while salary statistic for several other countries in Asian including the country of Indonesia and Thailand is RM1,600 – RM2,500 per month.

Other related occupation with respect to employment opportunities are:

- a) Food Promoter for Multinational Food Company;
- b) Instructor/ Trainer;
- c) Food Consultant;
- d) Professional Caterer;
- e) Restaurateur;
- f) Celebrity Chef;
- g) Chef for Airlines, Hotel, Restaurant, Cruise and Others
- h) Food Critics;
- i) Food Reviewer;
- j) Food Stylist; and
- k) Food Journalist.

Other related industries with respect to employment opportunities are:

- a) Institutional Food Service Sector;
- b) Accommodation Sector;
- c) Recreation & Entertainment Sector;
- d) Cruise and Yacht Industries;
- e) Royal, Club & Private House;
- f) Education Sector;
- g) Public Sector;
- h) Entrepreneurship;
- i) Oil and Gas Company;
- j) Airlines; and
- k) Healthcare Industry.

9. Up Skilling Opportunities

There are ample up skilling opportunities for Japanese Cuisine Preparation Supervision. With more advanced training and experience in a specific discipline of preference, they can be ventured into other related industries.

The Japanese Cuisine Preparation Supervision normally trains on the job, working with more experienced colleagues to learn and develop new techniques and skills. For now, there are no professional certificate available for this industry.

10. Organisation Reference for Sources of Additional Information

The following organisations can be referred as sources of additional information which can assist in defining the document's contents.

- a) Tourism Services Division, Ministry of Tourism Malaysia
Level 21 & 22, Menara Dato' Onn,
Putra World Trade Centre (PWTC),
45 Jalan Tun Ismail,
50695 Kuala Lumpur.
Tel : 03-2693 7111
Fax : 03-693 7451
Website : <http://www.motac.gov.my>

- b) Malaysian Association of Hotels (MAH)
C5-3 Wisma MAH, Jalan Ampang Utama 1/1,
One Ampang Avenue,
68000 Ampang,
Selangor Darul Ehsan
Tel : 03-42518477
Website : <http://www.hotels.org.my>

- c) Professional Culinaire Association of Malaysia
No 21, Jalan 51/225A, Zon Perindustrian PJCT,
46100 Petaling Jaya,
Selangor Darul Ehsan
Tel : 014-3336240
Website: <https://www.worldchefs.org/Country/Malaysia>

- d) Kedah Chef Association
House of Kedah Chef
No.7, Tingkat Atas Mpspk
Jalan Kuala Ketil
08000 Sungai Petani
Kedah
Tel : 014-9210671

- e) Malaysian Food and Beverage Executive Association (MFBEA)
Secretariat Office, 5-3-10, Danau Business Centre,
Jalan 3/109F, Taman Danau Desa
Kuala Lumpur
58100 Malaysia
Tel : 03-7980 3773
Fax : 03-7980 3773
Website : <http://mfbea.com.my/>

11. Standard Technical Evaluation Committee

NO	NAME	POSITION & ORGANISATION
CHAIRMAN		
1	Mahazrul bin Kamarrudin	Principal Assistant Director Department of Skills Development (DSD)
EVALUATION PANEL		
1	Yap Lip Seng	Chief Executive Officer (CEO) Malaysian Association of Hotels (MAH)
2	Azlan Bin Mohamad Ali	Secretary Malaysia Culinary Masters Association
3	Abdul Muluk Bin Rambli	Corporate Executive Chef Nestle Products Sdn. Bhd.
4	Khairil Azar Bin Badur	Chef De Cuisine Concorde Hotel Kuala Lumpur
5	Koh Mun Kong	Executive Head Chef Teppanyaki Properties Sdn. Bhd.
6	Mohd Rafie Bin Mohd Taib	Lecturer Unitar International University
7	Nasibah Binti Abd Hamid @ Majid	Assistant Manager Sushi King Sdn. Bhd.
8	Zulkifli Bin Ab. Aziz	Head Chef Live Consistant Sdn. Bhd.
SECRETARIAT		
1	Ts. Mohd Aidil Fitri Bin Ab Razak	Senior Assistant Director Department of Skills Development (DSD)

12. Standard Development Committee**JAPANESE CUISINE PREPARATION SUPERVISION****LEVEL 3**

NO	NAME	POSITION & ORGANISATION
DEVELOPMENT PANEL		
1	Mohamad Alwie Bin Abdul Manaf	Member Malaysia Association Of Hotel
2	Samsol Azaman Bin Abu Zaman	Executive Chef Melia Hotel Kuala Lumpur
3	Mohd Shuhaimi Bin Ahmad	Executive Chef Capri By Frasser
4	Mohd Yusof Bin Che Mansor	Japanese Head Chef Original Teppanyaki Restaurant
5	Asrul Affendi Bin Arifin	Japanese Cuisine Chef Ippai Sushi
6	Qhamarul Fahmy Bin Abd Munir	Japanese Sous Chef Weil Hotel
7	Mohamad Noorazam Bin Zainal	Head of F&B and Culinary Lecturer Malaysian Collage Of Hospitality and Management
8	Afif Naim Bin Abd Rani	Lecturer Quest International University
FACILITATOR		
1	Khairul Anuar Bin Yahya	CIAST/PPL/FDS-0022/2012 Precious Galaxy Resources Sdn Bhd

STANDARD CONTENT
NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:
JAPANESE CUISINE PREPARATION SUPERVISION
LEVEL 3

13. Competency Profile Chart (CPC)

SECTION	(I) ACCOMMODATION AND FOOD SERVICE ACTIVITIES		
GROUP	(561) RESTAURANTS AND MOBILE FOOD SERVICE ACTIVITIES		
AREA	JAPANESE CUISINE		
NOSS TITLE	JAPANESE CUISINE PREPARATION SUPERVISION		
NOSS LEVEL	THREE (3)	NOSS CODE	I561-003-3:2021

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	PREPARE <i>NIGATA</i>	PERFORM <i>DASHI</i> STOCK PREPARATION	PERFORM <i>MISO</i> SOUP PREPARATION	PERFORM HOT NOODLE SOUP PREPARATION	PERFORM COLD NOODLE SOUP PREPARATION
	I561-003-3:2021-C01	I561-003-3:2021- C01-W01	I561-003-3:2021- C01-W02	I561-003-3:2021- C01-W03	I561-003-3:2021- C01-W04
		PERFORM <i>OSUIMONO</i> SOUP PREPARATION	PERFORM <i>CHAWANMUSHI</i> PREPARATION	PERFORM <i>TEMPURA</i> SAUCE PREPARATION	PERFORM <i>HIYAYAKO</i> SAUCE PREPARATION
		I561-003-3:2021- C01-W05	I561-003-3:2021- C01-W06	I561-003-3:2021- C01-W07	I561-003-3:2021- C01-W08

←COMPETENCY UNIT→		←WORK ACTIVITIES→					
CORE	DESIGN JAPANESE PLATING I561-003-3:2021-C02	PERFORM <i>TERIYAKI</i> SAUCE PREPARATION I561-003-3:2021-C01-W09	PERFORM <i>UNAGI</i> SAUCE PREPARATION I561-003-3:2021-C01-W10	PERFORM <i>TAMAGOYAKI</i> PREPARATION I561-003-3:2021-C01-W11			
		PERFORM <i>SUSHI</i> PLATING I561-003-3:2021-C02-W01	PERFORM <i>SASHIMI</i> PLATING I561-003-3:2021-C02 -W02	PERFORM <i>TEMPURA</i> PLATING I561-003-3:2021-C02 W03	PERFORM <i>TEPPANYAKI</i> PLATING I561-003-3:2021-C02 W04		
			PERFORM <i>ROBATAYAKI</i> PLATING I561-003-3:2021-C02-W05				

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	CONTROL KITCHEN STOCK	IDENTIFY KITCHEN STOCK CONTROL REQUIREMENTS	ARRANGE KITCHEN STOCK CONTROL ACTIVITIES	CARRY OUT KITCHEN STOCK ORDERING ACTIVITIES	CHECK KITCHEN INVENTORY CONTROL ACTIVITIES
	I561-003-3:2021-C03	I561-003-3:2021- C03-W01	I561-003-3:2021- C03-W02	I561-003-3:2021- C03-W03	I561-003-3:2021- C03-W04
		PREPARE KITCHEN STOCK CONTROL REPORT			
	CONTROL FOOD PREPARATION QUALITY	IDENTIFY FOOD PREPARATION QUALITY REQUIREMENT	MONITOR FOOD PREPARATION QUALITY CONTROL	MONITOR FOOD SAFETY	RECORD DAILY FOOD PREPARATION QUALITY CONTROL CHECKLIST
	I561-003-3:2021-C04	I561-003-3:2021- C04-W01	I561-003-3:2021- C04-W02	I561-003-3:2021- C04-W03	I561-003-3:2021- C04-W04

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	<p>SUPERVISE KITCHEN OPERATION</p>	<p>COORDINATE KITCHEN MANPOWER ARRANGEMENT</p>	<p>MONITOR KITCHEN SUBORDINATE'S PERFORMANCE</p>	<p>PREPARE KITCHEN SUBORDINATES APPRAISAL</p>	<p>CONDUCT KITCHEN ON JOB TRAINING</p>
	<p>I561-003-3:2021-C05</p>	<p>I561-003-3:2021- C05-W01</p>	<p>I561-003-3:2021- C05-W02</p>	<p>I561-003-3:2021- C05-W03</p>	<p>I561-003-3:2021- C05-W04</p>
		<p>MONITOR KITCHEN WORKING AREA CLEANLINESS AND SAFETY</p>			
		<p>I561-003-3:2021- C05-W05</p>			

14. Competency Profile (CP)

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation Supervision		
NOSS LEVEL	Three (3)	NOSS CODE	I561-003-3:2021

CU TITLE & CU CODE	Prepare <i>Nigata</i> . I561-003-3:2021-C01
CU DESCRIPTOR	<p>Prepare <i>Nigata</i> describes the performance outcomes and skills required to preparation of main sauces and noodle soup for main dishes.</p> <p>The person who is competent in this CU should be able to perform <i>Dashi</i> stock preparation, perform <i>Miso</i> soup preparation, perform hot noodle soup preparation, perform cold noodle soup preparation, perform <i>Osuimono</i> soup preparation, perform <i>Chawanmushi</i> preparation, perform <i>Tempura</i> sauce preparation, perform <i>Hiyayako</i> sauce preparation, perform <i>Teriyaki</i> sauce preparation, perform <i>Unagi</i> sauce preparation and perform <i>Tamagoyaki</i> preparation.</p> <p>The outcome of this CU is main sauces and soup produced according to standard recipe.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Perform <i>Dashi</i> stock preparation.	1.1 Obtain <i>Dashi</i> stock standard recipe. 1.2 Identify kitchen utensil and equipment 1.3 Identify <i>Dashi</i> stock ingredients.	1.1 <i>Dashi</i> stock standard recipe interpreted. 1.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 1.3 Hygiene standards maintained when preparing <i>Dashi</i> according to food safety requirements. 1.4 <i>Dashi</i> stock ingredients quantity determined according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	1.4 Mix all ingredients into stock pot. 1.5 Boil mixture. 1.6 Strain <i>Dashi</i> stock.	1.5 All ingredient mixed into stock pot according to standard recipe. 1.6 Mixture boiled based on color, aroma and taste according to standard recipe. 1.7 <i>Dashi</i> stock need to strained until clear broth according to standard recipe.
2. Perform <i>Miso</i> soup preparation.	2.1 Obtain <i>Miso</i> soup standard recipe. 2.2 Identify kitchen utensil and equipment. 2.3 Identify <i>Miso</i> soup ingredients. 2.4 Mix all ingredient into stock pot. 2.5 Boil mixture. 2.6 Stir mixture. 2.7 Add in <i>Hondashi</i> . 2.8 Strain the <i>Miso</i> soup. 2.9 Serve <i>Miso</i> soup added with ingredient.	2.1 <i>Miso</i> soup standard recipe interpreted. 2.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 2.3 Hygiene standards maintained when preparing <i>Miso</i> soup according to food safety requirement. 2.4 <i>Miso</i> soup quantity ingredients determined according to standard recipe. 2.5 All ingredient mixed into stock pot. 2.6 Mixture boiled based on color, aroma, taste and consistency according to standard recipe. 2.7 Mixture stirred well and <i>Hondashi</i> added in according to standard recipe. 2.8 <i>Miso</i> soup strained well according to standard recipe. 2.9 <i>Miso</i> soup served with added Wakame, soft tofu and spring onion according to standard recipe.
3. Perform hot noodle soup preparation.	3.1 Obtain hot noodle soup standard recipe. 3.2 Identify kitchen utensil and equipment. 3.3 Identify soup ingredients. 3.4 Mix all ingredient into stock pot. 3.5 Boil mixture.	3.1 Hot noodle soup standard recipe interpreted. 3.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 3.3 Hygiene standards maintained when preparing hot noodle soup according to food safety requirement. 3.4 Soup ingredients quantity determined according to standard recipe. 3.5 All ingredient mixed into stock pot according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	3.6 Stir mixture. 3.7 Add in <i>Hondashi</i> . 3.8 Strain the soup. 3.9 Identify types of noodle. 3.10 Identify hot noodle soup ingredients. 3.11 Blanch noodle. 3.12 Pour into noodle bowl. 3.13 Reheat soup. 3.14 Pour hot soup into noodle bowl. 3.15 Serve noodle soup hot with garnishing.	3.6 Mixture boiled based on color, aroma, taste and consistency according to standard recipe. 3.7 Stir well mixture and <i>Hondashi</i> added in according to standard recipe. 3.8 Soup strained until clear broth according to standard recipe. 3.9 Type of noodle selected according to food order slip. 3.10 Hot noodle soup ingredient quantity determined according to standard recipe. 3.11 Noodle blanched in hot water for a moment to loosen stickiness and poured into noodle bowl 3.12 Soup reheat for a moment according to standard recipe. 3.13 Hot soup $\frac{3}{4}$ amount poured into noodle bowl according to standard serving. 3.14 Hot noodle soup garnished with boiled spinach, <i>Naruto Maki</i> , spring onion and <i>Tongarashi</i> according to standard recipe. 3.15 Noodle soup served while still hot.
4. Perform cold noodle soup preparation.	4.1 Obtain cold noodle soup standard recipe. 4.2 Identify kitchen utensil and equipment. 4.3 Identify cold soup ingredients. 4.4 Mix all ingredient into stock pot. 4.5 Boil mixture. 4.6 Stir well mixture 4.7 Add in <i>Hondashi</i> 4.8 Strain the cold soup. 4.9 Carry out ice bath process. 4.10 Identify types of noodle.	4.1 Cold noodle soup standard recipe interpreted. 4.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 4.3 Hygiene standards maintained when preparing cold noodle soup according to food safety requirement. 4.4 Cold soup ingredients quantity determined according to standard recipe. 4.5 All ingredient mixed into stock according to standard recipe. 4.6 Mixture boiled based on color, aroma, taste and consistency according to standard recipe. 4.7 Mixture stirred well and <i>Hondashi</i> added in according to standard recipe. 4.8 Soup strained until clear broth according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	4.11 Identify cold noodle soup ingredients. 4.12 Blanch noodle. 4.13 Wash noodle with ice water. 4.14 Soak noodle in ice water. 4.15 Drain cold noodle. 4.16 Place onto <i>Soba</i> tray. 4.17 Place crush ice around cold noodle. 4.18 Place <i>Kizami Nori</i> on top of noodle. 4.19 Serve noodle soup cold with side accompany.	4.9 Ice bath process carried out to cold down the soup temperature according to standard recipe. 4.10 Types of noodle selected according to food order slip. 4.11 Cold noodle soup ingredient quantity determined according to standard recipe. 4.12 Noodle blanched for a moment to loosen stickiness according to standard recipe. 4.13 Noodle washed with ice water for a moment to remove starch. 4.14 Noodle soaked with ice water for a moment. 4.15 Cold noodle drained using hand and place onto <i>Soba</i> tray according to standard recipe. 4.16 Crush ice placed around cold noodle to maintain chilled. 4.17 <i>Kizami Nori</i> put on top of noodle according to quantity of noodle. 4.18 Cold noodle served separately with cold soup, spring onion, <i>Wasabi</i> and raw quail egg. 4.19 Noodle soup served while still cold.
5. Perform <i>Osuimono</i> soup preparation.	5.1 Obtain <i>Osuimono</i> soup standard recipe. 5.2 Identify kitchen utensil and equipment. 5.3 Identify <i>Osuimono</i> soup ingredients. 5.4 Mix all ingredient into stock pot. 5.5 Boil mixture. 5.6 Stir well mixture. 5.7 Add in <i>Hondashi</i> . 5.8 Pour <i>Osuimono</i> soup into soup bowl.	4.1 <i>Osuimono</i> soup standard recipe interpreted. 4.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 4.3 Hygiene standards maintained when preparing clear soup according to food safety requirement. 4.4 <i>Osuimono</i> soup ingredients quantity determined according to standard recipe. 4.5 All ingredient mixed into stock pot according to standard recipe. 4.6 Mixture boiled based on color, aroma, taste and consistency according to standard recipe. 4.7 Mixture stirred well and <i>Hondashi</i> added in according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	5.9 Serve <i>Osuimono</i> soup with garnishing.	4.8 <i>Osuimono</i> soup $\frac{3}{4}$ amount poured into soup bowl according to standard serving. 4.9 <i>Osuimono</i> soup served while still hot.
6. Perform <i>Chawanmushi</i> preparation.	6.1 Obtain <i>Chawanmushi</i> standard recipe. 6.2 Identify kitchen utensil and equipment. 6.3 Identify <i>Chawanmushi</i> stock ingredients. 6.4 Mix all ingredient into mixing bowl. 6.5 Stir stock mixture and egg (1:2). 6.6 Strain the <i>Chawanmushi</i> stock. 6.7 Prepare <i>Chawanmushi</i> ingredients. 6.8 Add ingredients in <i>Chawanmushi</i> serving cup. 6.9 Pour <i>Chawanmushi</i> stock into serving cup. 6.10 Steam <i>Chawanmushi</i>	6.1 <i>Chawanmushi</i> standard recipe interpreted. 6.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 6.3 Hygiene standards maintained when preparing <i>Chawanmushi</i> stock according to food safety requirement. 6.4 <i>Chawanmushi</i> stock ingredients quantity determined according to standard recipe. 6.5 All ingredient mixed into mixing bowl based on color and taste according to standard recipe. 6.6 Stock mixture and egg (1:2) stirred well according to standard recipe. 6.7 <i>Chawanmushi</i> stock strained until clear broth based on color and taste according to standard recipe. 6.8 <i>Chawanmushi</i> ingredients quantity determined according to standard recipe. 6.9 Ingredients added in <i>Chawanmushi</i> serving cup according to standard menu. 6.10 <i>Chawanmushi</i> stock $\frac{3}{4}$ amount poured into serving cup according to standard serving. 6.11 <i>Chawanmushi</i> steamed based on color, aroma, taste and texture according to specified steaming time.
7. Perform <i>Tempura</i> sauce preparation.	7.1 Obtain <i>Tempura</i> sauce standard recipe. 7.2 Identify kitchen utensil and equipment.	7.1 <i>Tempura</i> sauce standard recipe interpreted. 7.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 7.3 Hygiene standards maintained when preparing <i>Tempura</i> sauce according to food safety requirement.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	7.3 Identify <i>Tempura</i> ingredients sauce. 7.4 Mix <i>Tempura</i> sauce ingredients. 7.5 Simmer <i>Tempura</i> sauce ingredient.	7.4 <i>Tempura</i> ingredients sauce quantity determine according to standard recipe. 7.5 <i>Tempura</i> sauce ingredient mixed well according to standard recipe. 7.6 <i>Tempura</i> sauce ingredient simmered for a while based on color, taste and aroma according to standard recipe. 7.7 <i>Tempura</i> sauce served while still hot.
8. Perform <i>Hiyayako</i> sauce preparation.	8.1 Obtain <i>Hiyayako</i> sauce standard recipe. 8.2 Identify kitchen utensil and equipment. 8.3 Identify <i>Hiyayako</i> ingredients sauce. 8.4 Mix <i>Dashi</i> stock and <i>Shoyu</i> sauce (1:2).	8.1 <i>Hiyayako</i> sauce standard recipe interpreted. 8.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 8.3 Hygiene standards maintained when preparing <i>Hiyayako</i> sauce according to food safety requirement. 8.4 <i>Hiyayako</i> ingredients sauce quantity determined according to standard recipe. 8.5 <i>Dashi</i> stock and <i>Shoyu</i> sauce (1:2) mixed based color and taste according to standard recipe. 8.6 Serve <i>Hiyayako</i> sauce while still cold/hot according to type of menu.
9. Perform <i>Teriyaki</i> sauce preparation.	9.1 Obtain <i>Teriyaki</i> sauce standard recipe. 9.2 Identify kitchen utensil and equipment. 9.3 Identify <i>Teriyaki</i> ingredients sauce. 9.4 Roast chicken bone. 9.5 Roast onion, carrot and leek. 9.6 Boil sweet cooking sauce and rice cooking sauce into stock pot.	9.1 <i>Teriyaki</i> sauce standard recipe interpreted. 9.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 9.3 Hygiene standards maintained when preparing <i>Teriyaki</i> sauce according to food safety requirement. 9.4 <i>Teriyaki</i> ingredients sauce quantity determined according to standard recipe. 9.5 Chicken bone roasted until brown color according to standard recipe. 9.6 Onion, carrot and leek roasted until brown color according to standard recipe. 9.7 Sweet cooking sauce and rice cooking sauce mixed into stock pot and boiled according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	9.7 Add <i>Shoyu</i> sauce, sugar and continue boiling. 9.8 Add roasted chicken bone and roasted vegetable 9.9 Simmer <i>Teriyaki</i> sauce.	9.8 <i>Shoyu</i> sauce & sugar added to continue boiled according to standard recipe. 9.9 Roasted chicken bone and roasted vegetable added into stock pot according to standard recipe. 9.10 <i>Teriyaki</i> sauce simmered until reduce 1/3 from original based 9.11 <i>Teriyaki</i> sauce prepared based on color, aroma, taste and consistency according to standard recipe.
10. Perform <i>Unagi</i> sauce preparation.	10.1 Obtain <i>Unagi</i> sauce standard recipe. 10.2 Identify kitchen utensil and equipment. 10.3 Identify <i>Unagi</i> ingredient sauce. 10.4 Roast <i>Unagi</i> trimming. 10.5 Boil sweet cooking sauce and rice cooking sauce into stock pot. 10.6 Add <i>Shoyu</i> sauce, sugar and continue boiling. 10.7 Add <i>Unagi</i> trimming. 10.8 Simmer <i>Unagi</i> sauce.	10.1 <i>Unagi</i> sauce standard recipe interpreted. 10.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 10.3 Hygiene standards maintained when preparing <i>Unagi</i> sauce according to food safety requirement. 10.4 <i>Unagi</i> ingredients sauce quantity determined according to standard recipe. 10.5 <i>Unagi</i> trimming roasted until brown color according to standard recipe. 10.6 Sweet cooking sauce and rice cooking sauce mixed into stock pot and boiled according to standard recipe. 10.7 <i>Shoyu</i> sauce, sugar added and continue boiling according to standard recipe. 10.8 Roasted <i>Unagi</i> trimming added into stock pot according to standard recipe. 10.9 <i>Unagi</i> sauce simmered until reduce 1/3 from original based according to standard recipe. 10.10 <i>Unagi</i> sauce prepared based on color, aroma, taste and consistency according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
11. Perform <i>Tamagoyaki</i> preparation.	11.1 Obtain <i>Tamagoyaki</i> standard recipe. 11.2 Identify kitchen utensil and equipment. 11.3 Identify <i>Tamagoyaki</i> ingredients. 11.4 Prepare <i>Tamagoyaki</i> mixture. 11.5 Carry out <i>Tamagoyaki</i> preparation method. 11.6 Serve <i>Tamagoyaki</i> within specified shelf life.	11.1 <i>Tamagoyaki</i> standard recipe interpreted. 11.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 11.3 Hygiene standards maintained when preparing <i>Tamagoyaki</i> according to food safety requirement. 11.4 <i>Tamagoyaki</i> ingredients quantity determine according to standard recipe. 11.5 <i>Tamagoyaki</i> mixture prepared according to standard recipe. 11.6 <i>Tamagoyaki</i> preparation carried out based on shape, firmness, color, aroma and taste according to standard recipe. 11.7 Serve <i>Tamagoyaki</i> within specified shelf life according to type of menu.

CU TITLE & CU CODE	Design japanese plating. I561-003-3:2021-C02
CU DESCRIPTOR	<p>Design japanese plating describes the art of modifying, processing, arranging, or decorating food to enhance its aesthetic appeal.</p> <p>The person who is competent in this CU should be able to perform <i>Sushi</i> plating, perform <i>Sashimi</i> plating, perform <i>Tempura</i> plating, perform <i>Teppanyaki</i> plating and perform <i>Robatayaki</i> plating.</p> <p>The outcome of this CU is Japanese plating designed in accordance with standard recipe and customer requirements.</p>

WORK ACTIVITIES	WORK STEP	PERFORMANCE CRITERIA
1. Perform <i>Sushi</i> plating.	1.1 Obtain food order slip and <i>Sushi</i> standard recipe. 1.2 Identify type of <i>Sushi</i> . 1.3 Identify type of plating item. 1.4 Apply <i>Sushi</i> plating technique.	1.1 Food order slip and <i>Sushi</i> standard recipe interpreted. 1.2 Type of <i>Sushi</i> determined according to food order slip. 1.3 Hygiene standards maintained when preparing <i>Sushi</i> plating according to food safety requirements. 1.4 Type of plating item quantity determined according to type of <i>Sushi</i> . 1.5 Plating item prepared according to standard plating design. 1.6 <i>Sushi</i> served based on positioning, style, theme and color harmony according to plating technique.
2. Perform <i>Sashimi</i> plating.	2.1 Obtain food order slip and <i>Sashimi</i> standard recipe. 2.2 Identify type of <i>Sashimi</i> . 2.3 Identify type of plating item. 2.4 Apply <i>Sashimi</i> plating technique.	2.1 Food order slip and <i>Sashimi</i> standard recipe interpreted 2.2 Type of <i>Sashimi</i> determined according to food order slip. 2.3 Hygiene standards maintained when preparing <i>Sashimi</i> plating according to food safety requirements. 2.4 Type of plating item quantity determined according to type <i>Sashimi</i> . 2.5 Plating item prepared according to standard plating design. 2.6 <i>Sashimi</i> served based on positioning, style, theme, philosophy and color harmony according to plating technique.

WORK ACTIVITIES	WORK STEP	PERFORMANCE CRITERIA
3. Perform <i>Tempura</i> plating.	3.1 Obtain food order slip and <i>Tempura</i> standard recipe. 3.2 Identify type of <i>Tempura</i> . 3.3 Identify type of plating. 3.4 Apply <i>Tempura</i> plating technique.	3.1 Food order slip and <i>Tempura</i> standard recipe interpreted. 3.2 Type of <i>Tempura</i> determined according to food order slip. 3.3 Hygiene standards maintained when preparing <i>Tempura</i> plating according to food safety requirements. 3.4 Type of plating item quantity determined according to type of <i>Tempura</i> . 3.5 Plating item prepared according to standard plating design. 3.6 <i>Tempura</i> served based on positioning, style, theme and color harmony according to plating technique.
4. Perform <i>Teppanyaki</i> plating.	4.1 Obtain food order slip and <i>Teppanyaki</i> standard recipe. 4.2 Identify type of <i>Teppanyaki</i> . 4.3 Identify type of plating item. 4.4 Apply <i>Teppanyaki</i> plating technique.	4.1 Food order slip and <i>Teppanyaki</i> standard recipe interpreted. 4.2 Type of <i>Teppanyaki</i> determined according to food order slip. 4.3 Hygiene standards maintained when preparing <i>Teppanyaki</i> plating according to food safety requirements. 4.4 Type of plating item quantity determined according to type of <i>Teppanyaki</i> . 4.5 Plating item prepared according to standard plating design. 4.6 <i>Teppanyaki</i> served based on positioning, style, theme and color harmony according to plating technique.
5. Perform <i>Robatayaki</i> plating.	5.1 Obtain food order slip and <i>Robatayaki</i> standard recipe. 5.2 Identify type of <i>Robatayaki</i> . 5.3 Identify type of plating item. 5.4 Apply <i>Robatayaki</i> plating technique.	5.1 Food order slip and <i>Robatayaki</i> standard recipe interpreted. 5.2 Type of <i>Robatayaki</i> determined according to food order slip. 5.3 Hygiene standards maintained when preparing <i>Robatayaki</i> plating according to food safety requirements. 5.4 Type of plating item quantity determined according to type of <i>Robatayaki</i> . 5.5 Plating item prepared according to standard plating design. 5.6 <i>Robatayaki</i> served based on positioning, style, theme and color harmony according to plating technique.

CU TITLE & CU CODE	Control kitchen stock. I561-003-3:2021-C03
CU DESCRIPTOR	<p>Control kitchen stock describes the activity of checking a kitchen stock. It is the process of ensuring that the right amount of supply is available within a kitchen operation.</p> <p>The person who is competent in this CU should be able to identify kitchen stock control requirements, arrange kitchen stock control activities, carry out kitchen stock ordering activities, check kitchen inventory control activities and prepare kitchen stock control report.</p> <p>The outcome of this CU is to reduce the costs of holding stock and ensure enough stock for kitchen operation.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Identify kitchen stock control requirements.	1.1 Determine production quantity. 1.2 Determine types of kitchen stock. 1.3 Determine storage area. 1.4 Determine stock control Standard Operating Procedures (SOP). 1.5 Determine stock control workflow.	1.1 Production quantity confirmed according to kitchen order and sales projection. 1.2 Types of kitchen stock confirmed according to kitchen inventory. 1.3 Storage area requirement confirmed according to types of stock. 1.4 Stock control Standard Operating Procedures (SOP) interpreted. 1.5 Stock control workflow confirmed according to company policy.
2. Arrange kitchen stock control activities.	2.1 Identify personnel/ department involved. 2.2 Obtain stock control documentation. 2.3 Organise schedule for receiving and issuing of stock.	2.1 Personnel/ department involved determined according to job scope. 2.2 Stock control documentation prepared according to SOP. 2.3 Schedule for receiving and issuing of stock coordinate according to SOP.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
3. Carry out kitchen stock ordering activities.	3.1 Identify consumption of kitchen stock. 3.2 Fill up stock requisition form. 3.3 Verify stock receiving. 3.4 Verify stock arrangement.	3.1 Consumption of kitchen goods determined according to kitchen order and sales projection. 3.2 Stock requisition form filled up accurately and timely according to par stock. 3.3 Stock receiving quantity and quality confirmed according to purchase order and delivery order. 3.4 Stock arrangement verified according to replenishment of par stock and shelf life.
4. Check kitchen inventory control activities.	4.1 Identify inventory management procedure/ system requirement. 4.2 Identify types of stock. 4.3 Verify stock inventory record. 4.4 Verify stock level. 4.5 Calculate stock level. 4.6 Identify stock inventory pilferage. 4.7 Analyse causes for pilferage. 4.8 Report stock inventory pilferage. 4.9 Replenish/ replace stock. 4.10 Update stock inventory record.	4.1 Inventory management procedure/ system requirement interpreted according to company SOP. 4.2 Types of stock determined according to inventory records. 4.3 Stock inventory quantity and quality confirmed according to inventory record. 4.4 Stock level confirmed according to inventory record. 4.5 Stock level calculated according to inventory record. 4.6 Stock inventory pilferage identified according to inventory record. 4.7 Causes for pilferage analyse according to inventory record. 4.8 Stock inventory pilferage reported according to inventory record. 4.9 Stock replenished/ replaced according to inventory record. 4.10 Stock inventory record accurately and timely updated according to company SOP.
5. Prepare kitchen stock control report.	5.1 Identify personnel involved. 5.2 Identify types of stock control report. 5.3 Generate stock control report. 5.4 Submit stock control report to related department	5.1 Personnel involved determined according to company SOP. 5.2 Types of stock control report determined according to company SOP. 5.3 Stock control report accurately produce and timely submitted according to company SOP.

CU TITLE & CU CODE	Control food preparation quality. I561-003-3:2021-C04
CU DESCRIPTOR	<p>Control food preparation quality describes the inspection of raw materials, checks on the food preparation process and inspecting the final product to ensure that no poor quality are sent to the consumer.</p> <p>The person who is competent in this CU should be able to identify food preparation quality requirement, monitor food preparation quality control, monitor food safety and record daily food preparation quality control checklist.</p> <p>The outcome of this CU is assurance that food will not cause any harm to the consumers.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Identify food preparation quality requirement.	1.1 Determine food standard recipes. 1.2 Obtain food safety procedures. 1.3 Determine food preparation requirement.	1.1 Food standard recipes interpreted according to company policy. 1.2 Food safety procedures interpreted according to company policy. 1.3 Food preparation requirement confirmed according to company policy.
2. Monitor food preparation quality control.	2.1 Obtain food order slip. 2.2 Obtain food standard recipe. 2.3 Check food specification. 2.4 Check food plating quality. 2.5 Check food preparation timeframe. 2.6 Check food availability.	2.1 Food order slip and standard recipe interpreted. 2.2 Food specification based on color, odour, texture, taste, consistency and shape verified according to standard recipe. 2.3 Food plating based on theme, style, color harmony and philosophy verified according to plating standard design. 2.4 Food preparation timeframe verified according to standard recipe. 2.5 Food availability verified according to kitchen stock.
3. Monitor food safety.	3.1 Check utensil and equipment functionality. 3.2 Check utensil and equipment sanitation process.	3.1 Utensil and equipment functionality inspected according to manufacturer instructions. 3.2 Utensil and equipment sanitation process verified according to sanitation SOP.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	3.3 Observe food preparation process. 3.4 Identify food hazards that may affect the health and safety. 3.5 Prevent food contamination. 3.6 Prevent unnecessary direct contact with ready to consume food. 3.7 Observe hygienic cleaning practices. 3.8 Observe hand washing procedures.	3.3 Hygiene standards compliance observed when preparing food according to food safety requirements. 3.4 Food preparation process supervised according to standard recipe and food safety SOP. 3.5 Food hazards identified that may affect the health and safety of customers, colleagues and self. 3.6 Food contamination prevented according to food safety procedure. 3.7 Unnecessary direct contact with ready to consume food prevented according to food safety procedure. 3.8 Hygienic cleaning practices applied that prevent food-borne illnesses. 3.9 Hand washing procedures observed consistently at appropriate times.
4. Record daily food preparation quality control checklist.	4.1 Identify types of daily food preparation quality control checklist. 4.2 Fill up daily food preparation quality control checklist. 4.3 Submit daily food preparation quality control checklist.	4.1 Types of daily food preparation quality control checklist determined according to company policy. 4.2 Daily food preparation quality control checklist accurately and timely filled up according to company policy. 4.3 Daily food preparation quality control checklist timely submitted according to company policy.

CU TITLE & CU CODE	Supervise kitchen operation. I561-003-3:2021-C05
CU DESCRIPTOR	<p>Supervise kitchen operation describes competency in preparing, coordinating and handling kitchen operation as per work requirements.</p> <p>The person who is competent in this CU should be able to coordinate kitchen manpower arrangement, monitor kitchen subordinate's performance, prepare kitchen subordinates appraisal, conduct kitchen on job training and monitor kitchen working area cleanliness and safety.</p> <p>The outcome of this CU is overseeing the entire operation so that a seamless operation in accordance with job orders and requirements.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Coordinate kitchen manpower arrangement.	1.1 Identify work schedule. 1.2 Identify manpower job scope. 1.3 Identify food preparation workflow. 1.4 Check manpower capability and availability. 1.5 Set time frame for food preparation workflow. 1.6 Allocate manpower.	1.1 Work schedule interpreted according to company SOP. 1.2 Manpower job scope interpreted according company SOP. 1.3 Food preparation workflow detailed out according to company SOP. 1.4 Time frame for food preparation workflow set according to company SOP. 1.5 Manpower allocated based on skill required according to food section requirement.
2 Monitor kitchen subordinate's performance.	2.1 Identify work schedule. 2.2 Identify kitchen job scope. 2.3 Check subordinates' performance. 2.4 Carry out subordinates counselling.	2.1 Work schedule interpreted according to company SOP. 2.2 Kitchen job scope interpreted according to company SOP. 2.3 Subordinates' performance based on work quality, productivity, discipline and competency observed according to company SOP. 2.4 Subordinates counselling carried out depending on situation according to company policy.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	2.5 Apply supervisory skills.	2.5 Supervisory skills demonstrated according to company SOP.
3 Prepare kitchen subordinates appraisal.	3.1 Identify appraisal requirements. 3.2 Apply appraisal method. 3.3 Appraise subordinate performance. 3.4 Complete appraisal form. 3.5 Make recommendation based on appraisal result.	3.1 Appraisal requirements interpreted according to company SOP. 3.2 Appraisal method applied according to company SOP. 3.3 Subordinate performance based on work quality, productivity, discipline and competency appraised according to company SOP. 3.4 Appraisal form completely filled up according to company SOP. 3.5 Recommendation based on appraisal result timely prepared according to company SOP.
4 Conduct kitchen on job training.	4.1 Identify training scope. 4.2 Prepare training materials. 4.3 Carry out training programme. 4.4 Assess training programme.	4.1 Training scope determined according to company SOP. 4.2 Training materials prepared based on theoretical and practical according to company SOP. 4.3 Training programme executed according to company SOP. 4.4 Training programme evaluated according to training feedback analysis.
5 Monitor kitchen working area cleanliness and safety.	5.1 Check workstation cleanliness. 5.2 Ensure workstation safety. 5.3 Check safety defect list. 5.4 Inspect kitchen opening and closing. 5.5 Check kitchen equipment and utensil well organize. 5.6 Check chemical storage requirement.	5.1 Workstation tidiness and cleanliness ensure according to company SOP. 5.2 Workstation safety ensure according to company SOP. 5.3 Safety defect list verified according to safety defect list. 5.4 Kitchen operation opening and closing shift ensured according to kitchen opening and closing procedure. 5.5 Kitchen equipment and utensil ensured available, well arrange and organise. 5.6 Chemical storage requirement verified according to storage requirement.

CURRICULUM OF COMPETENCY UNIT
NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:
JAPANESE CUISINE PREPARATION SUPERVISION
LEVEL 3

15. Curriculum of Competency Unit

15.1. Prepare *Nigata*.

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation Supervision		
COMPETENCY UNIT TITLE	Prepare <i>Nigata</i> .		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to prepare of main sauces and noodle soup for main dishes.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Perform <i>Dashi</i> stock preparation. 2. Perform <i>Miso</i> soup preparation. 3. Perform hot noodle soup preparation. 4. Perform cold noodle soup preparation. 5. Perform <i>Osuimono</i> soup preparation. 6. Perform <i>Chawanmushi</i> preparation. 7. Perform <i>Tempura</i> sauce preparation. 8. Perform <i>Hiyayako</i> sauce preparation. 9. Perform <i>Teriyaki</i> sauce preparation. 10. Perform <i>Unagi</i> sauce preparation. 11. Perform <i>Tamagoyaki</i> preparation. 		
TRAINING PREREQUISITE (SPECIFIC)	Not available.		
CU CODE	I561-003-3:2021-C01	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Perform <i>Dashi</i> stock preparation.	1.1 Introduction to Japanese cuisine: <ul style="list-style-type: none"> • Kitchen/ingredient terminology • Food culture • Japanese working culture 1.2 Kitchen utensil and equipment: <ul style="list-style-type: none"> • Stock Pot • Ladle • Strainer • Muslin cloth • Stove • Weighing scale • Measuring cup 1.3 <i>Dashi</i> stock ingredients: <ul style="list-style-type: none"> • <i>Kombu</i> • <i>Katsuoboshi</i> • Water 	1.1 Interpret <i>Dashi</i> stock standard recipe. 1.2 Prepare kitchen utensil and equipment. 1.3 Determine <i>Dashi</i> stock ingredients. 1.4 Mix all ingredients into stock pot. 1.5 Boil mixture. 1.6 Strain <i>Dashi</i> stock.	<u>ATTITUDE</u> 1.1 Meticulous in preparing <i>Dashi</i> stock. 1.2 Systematic in organising work area. <u>SAFETY</u> 1.1 Wear appropriate Personal Protective Equipment (PPE). 1.2 Caution when handling sharp utensils and electrical equipment. 1.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 1.1 Minimise waste. 1.2 Dispose food waste at designated area. 1.3 Save energy and water. 1.4 Concern about sustainability and wastage; practice 3R	<u>COGNITIVE DOMAIN</u> 1.1 Introduction to Japanese cuisine explained. 1.2 Kitchen utensil and equipment listed out and explained. 1.3 <i>Dashi</i> stock ingredient listed out and explained. 1.4 <i>Dashi</i> stock preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 1.1 <i>Dashi</i> stock standard recipe interpreted. 1.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 1.3 <i>Dashi</i> stock ingredients quantity determined according to standard recipe. 1.4 All ingredient mixed into stock pot according to standard recipe. 1.5 Mixture boiled based on color, aroma and taste according to standard recipe. 1.6 <i>Dashi</i> stock need to strained until clear broth according to standard recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	1.4 <i>Dashi</i> stock preparation method:		concept (Reduce, Reuse, Recycle).	<p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Meticulous in preparing <i>Dashi</i> stock demonstrated.</p> <p>1.2 Organising work area observed.</p> <p>1.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>1.4 Sharp utensils and electrical equipment handling observed.</p> <p>1.5 Kitchen safety, hygiene and health procedure observed.</p> <p>1.6 Food waste minimisation complied.</p> <p>1.7 Food waste disposal at designated area observed.</p> <p>1.8 Energy and water saving observed.</p> <p>1.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. Perform <i>Miso</i> soup preparation.	2.1 Kitchen utensil and equipment: <ul style="list-style-type: none"> • Stock Pot • Ladle • Strainer • Wire whisk • Stove • Weighing scale • Measuring cup 2.2 <i>Miso</i> soup ingredients: <ul style="list-style-type: none"> • <i>Dashi</i> stock • <i>Miso</i> paste • <i>Katsuoboshi</i> • <i>Hondashi</i> • Soft tofu • <i>Wakame</i> • Spring onion 2.3 <i>Miso</i> soup preparation method:	2.1 Interpret <i>Miso</i> soup standard recipe. 2.2 Prepare kitchen utensil and equipment. 2.3 Identify <i>Miso</i> soup ingredient. 2.4 Mix all ingredient into stock pot. 2.5 Boil mixture. 2.6 Stir mixture. 2.7 Add in <i>Hondashi</i> . 2.8 Strain <i>Miso</i> soup. 2.9 Serve <i>Miso</i> soup added with ingredient.	<u>ATTITUDE</u> 2.1 Meticulous in preparing <i>Miso</i> soup. 2.2 Systematic in organising work area. <u>SAFETY</u> 2.1 Wear appropriate Personal Protective Equipment (PPE). 2.2 Caution when handling sharp utensils and electrical equipment. 2.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 2.1 Minimise waste. 2.2 Dispose food waste at designated area. 2.3 Save energy and water. 2.4 Concern about sustainability and wastage; practice 3R	<u>COGNITIVE DOMAIN</u> 2.1 Utensil and equipment listed out and explained. 2.2 <i>Miso</i> soup ingredient listed out and explained. 2.3 <i>Miso</i> soup preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 2.1 <i>Miso</i> soup standard recipe interpreted. 2.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 2.3 <i>Miso</i> soup quantity ingredients determined according to standard recipe. 2.4 All ingredient mixed into stock pot. 2.5 Mixture boiled based on color, aroma, taste and consistency according to standard recipe. 2.6 Mixture stirred well and <i>Hondashi</i> added in according to standard recipe. 2.7 <i>Miso</i> soup strained well according to standard recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			concept (Reduce, Reuse, Recycle).	<p>2.8 <i>Miso</i> soup served with added Wakame, soft tofu and spring onion according to standard recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>2.1 Meticulous in preparing <i>Miso</i> soup demonstrated.</p> <p>2.2 Organising work area observed.</p> <p>2.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>2.4 Sharp utensils and electrical equipment handling observed.</p> <p>2.5 Kitchen safety, hygiene and health procedure observed.</p> <p>2.6 Food waste minimisation complied.</p> <p>2.7 Cooking oil waste or food waste disposal at designated area observed.</p> <p>2.8 Energy and water saving observed.</p> <p>2.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
3. Perform hot noodle soup preparation.	3.1 Kitchen utensil and equipment: <ul style="list-style-type: none"> • Stock Pot • Ladle • Strainer • Wire whisk • Stove • Measuring cup • Noodle bowls 3.2 Hot soup ingredients: <ul style="list-style-type: none"> • <i>Dashi</i> stock • <i>Shoyu</i> sauce • <i>Katsuboshi</i> • <i>Hondashi</i> • Sweet cooking sauce • <i>Kombu</i> • <i>Dry Shitake</i> 3.3 Hot soup preparation method.	3.1 Interpret hot noodle soup standard recipe. 3.2 Prepare kitchen utensil and equipment. 3.3 Identify hot soup ingredients. 3.4 Mix all ingredient into stock pot. 3.5 Boil mixture. 3.6 Stir mixture. 3.7 Add in <i>Hondashi</i> . 3.8 Strain hot soup. 3.9 Identify types of noodle. 3.10 Identify hot noodle soup ingredients. 3.11 Blanch noodle and pour into noodle bowl. 3.12 Reheat hot soup. 3.13 Pour hot soup into noodle bowl. 3.14 Serve noodle soup while still hot with garnishing.	<u>ATTITUDE</u> 3.1 Meticulous in preparing hot noodle soup. 3.2 Systematic in organising work area. <u>SAFETY</u> 3.1 Wear appropriate Personal Protective Equipment (PPE). 3.2 Caution when handling sharp utensils and electrical equipment. 3.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 3.1 Minimise waste. 3.2 Dispose food waste at designated area. 3.3 Save energy and water. 3.4 Concern about sustainability and wastage; practice 3R	<u>COGNITIVE DOMAIN</u> 3.1 Utensil and equipment listed out and explained. 3.2 Hot soup ingredient listed out and explained. 3.3 Hot soup preparation method 3.4 Types of noodle listed out and explained. 3.5 Hot noodle ingredient listed out and explained 3.6 Hot noodle preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Hot noodle soup standard recipe interpreted. 3.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 3.3 Soup ingredients quantity determined according to standard recipe. 3.4 All ingredient mixed into stock pot according to standard recipe. 3.5 Mixture boiled based on color, aroma, taste and consistency according to standard recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • <i>Soba</i> (Buckwheat noodle) • Ramen • <i>Chasoba</i> (Green tea noodle) • <i>Inaniwa Udon</i>(Thin noodle) <p>3.5 Hot noodle soup ingredients:</p> <ul style="list-style-type: none"> • Boil spinach • <i>Naruto Maki</i> (Japanese fish cake) • Spring onion • <i>Tongarashi</i> (Japanese chili pepper) <p>3.6 Hot noodle soup preparation method.</p>		concept (Reduce, Reuse, Recycle).	<p>3.6 Stir well mixture and <i>Hondashi</i> added in according to standard recipe.</p> <p>3.7 Soup strained until clear broth according to standard recipe.</p> <p>3.8 Type of noodle selected according to food order slip.</p> <p>3.9 Hot noodle soup ingredient quantity determined according to standard recipe.</p> <p>3.10 Noodle blanched in hot water for a moment to loosen stickiness and poured into noodle bowl</p> <p>3.11 Soup reheat for a moment according to standard recipe.</p> <p>3.12 Hot soup $\frac{3}{4}$ amount poured into noodle bowl according to standard serving.</p> <p>3.13 Hot noodle soup garnished with boiled spinach, <i>Naruto Maki</i>, spring onion and <i>Tongarashi</i> according to standard recipe.</p> <p>3.14 Noodle soup served while still hot.</p> <p>AFFECTIVE DOMAIN</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.1 Meticulous in preparing hot noodle soup demonstrated. 3.2 Organising work area observed. 3.3 Appropriate Personal Protective Equipment (PPE) observed. 3.4 Sharp utensils and electrical equipment handling observed. 3.5 Kitchen safety, hygiene and health procedure observed. 3.6 Food waste minimisation complied. 3.7 Food waste disposal at designated area observed. 3.8 Energy and water saving observed. 3.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
4. Perform cold noodle soup preparation.	4.1 Kitchen utensil and equipment: <ul style="list-style-type: none"> • Stock Pot • Ladle • Strainer • Wire whisk • Stove 	4.1 Interpret cold noodle soup standard recipe. 4.2 Prepare kitchen utensil and equipment. 4.3 Identify cold soup ingredients.	<u>ATTITUDE</u> 4.1 Meticulous in preparing cold noodle soup. 4.2 Systematic in organising work area.	<u>COGNITIVE DOMAIN</u> 4.1 Utensil and equipment listed out and explained. 4.2 Cold soup ingredient listed out and explained. 4.3 Cold soup preparation method described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Measuring cup • Cold <i>Soba</i> tray • Noodle bowls <p>4.2 Cold soup ingredients:</p> <ul style="list-style-type: none"> • <i>Dashi</i> stock • <i>Shoyu</i> sauce • <i>Katsuoboshi</i> • <i>Hondashi</i> • Sweet cooking sauce • <i>Kombu</i> • Dry <i>Shitake</i> <p>4.3 Cold soup preparation method.</p> <p>4.4 Types of noodle</p> <ul style="list-style-type: none"> • <i>Udon</i> • <i>Soba</i> (Buckwheat noodle) • <i>Chasoba</i> (Green tea noodle) 	<p>4.4 Mix all ingredient into stock pot.</p> <p>4.5 Boil mixture.</p> <p>4.6 Stir mixture</p> <p>4.7 Add in <i>Hondashi</i></p> <p>4.8 Strain the cold soup.</p> <p>4.9 Carry out ice bath process.</p> <p>4.10 Identify types of noodle.</p> <p>4.11 Identify cold noodle ingredients.</p> <p>4.12 Blanch noodle.</p> <p>4.13 Wash noodle with ice water.</p> <p>4.14 Soak noodle in ice water.</p> <p>4.15 Drain cold noodle.</p> <p>4.16 Place noodle onto cold <i>Soba</i> tray.</p> <p>4.17 Place crush ice around cold noodle.</p> <p>4.18 Place <i>Kizami Nori</i> on top of noodle.</p> <p>4.19 Serve noodle cold with side accompany.</p>	<p><u>SAFETY</u></p> <p>4.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>4.2 Caution when handling sharp utensils and electrical equipment.</p> <p>4.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>4.1 Minimise waste.</p> <p>4.2 Dispose food waste at designated area.</p> <p>4.3 Save energy and water.</p> <p>4.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>4.4 Types of noodle listed out and explained.</p> <p>4.5 Cold noodle ingredient listed out and explained.</p> <p>4.6 Cold noodle preparation method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>4.1 Cold noodle soup standard recipe interpreted.</p> <p>4.2 Kitchen utensil used safely and hygienically according to manufacturer instructions.</p> <p>4.3 Cold soup ingredients quantity determined according to standard recipe.</p> <p>4.4 All ingredient mixed into stock according to standard recipe.</p> <p>4.5 Mixture boiled based on color, aroma, taste and consistency according to standard recipe.</p> <p>4.6 Mixture stirred well and <i>Hondashi</i> added in according to standard recipe.</p> <p>4.7 Soup strained until clear broth according to standard recipe.</p> <p>4.8 Ice bath process carried out to cold down the soup</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • <i>Inaniwa Udon</i>(Thin noodle) <p>4.5 Cold noodle ingredient</p> <ul style="list-style-type: none"> • Spring onion • <i>Wasabi</i> • Raw quail egg • <i>Kizami Nori</i> <p>4.6 Cold noodle preparation method.</p>			<p>temperature according to standard recipe.</p> <p>4.9 Types of noodle selected according to food order slip.</p> <p>4.10 Cold noodle soup ingredient quantity determined according to standard recipe.</p> <p>4.11 Noodle blanched for a moment to loosen stickiness according to standard recipe.</p> <p>4.12 Noodle washed with ice water for a moment to remove starch.</p> <p>4.13 Noodle soaked with ice water for a moment.</p> <p>4.14 Cold noodle drained using hand and place onto <i>Soba</i> tray according to standard recipe.</p> <p>4.15 Crush ice placed around cold noodle to maintain chilled.</p> <p>4.16 <i>Kizami Nori</i> put on top of noodle according to quantity of noodle.</p> <p>4.17 Cold noodle served separately with cold soup, spring onion, <i>Wasabi</i> and raw quail egg.</p> <p>4.18 Noodle soup served while still cold with side accompany.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p><u>AFFECTIVE DOMAIN</u></p> <p>4.1 Meticulous in preparing cold noodle soup demonstrated.</p> <p>4.2 Organising work area observed.</p> <p>4.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>4.4 Sharp utensils and electrical equipment handling observed.</p> <p>4.5 Kitchen safety, hygiene and health procedure observed.</p> <p>4.6 Food waste minimisation complied.</p> <p>4.7 Food waste disposal at designated area observed.</p> <p>4.8 Energy and water saving observed.</p> <p>4.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>
5. Perform <i>Osuimono</i> soup preparation.	5.1 Kitchen utensil and equipment: <ul style="list-style-type: none"> • Stock pot • Ladle • Strainer • Wire whisk 	5.1 Interpret <i>Osuimono</i> soup standard recipe. 5.2 Prepare kitchen utensil and equipment.	<u>ATTITUDE</u> 5.1 Meticulous in preparing <i>Osuimono</i> soup. 5.2 Systematic in organising work area.	<u>COGNITIVE DOMAIN</u> 5.1 Utensil and equipment listed out and explained. 5.2 <i>Osuimono</i> soup ingredient listed out and explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Stove • Measuring cup • Soup bowl <p>5.2 <i>Osuimono</i> soup ingredients:</p> <ul style="list-style-type: none"> • <i>Dashi</i> stock • Light <i>Shoyu</i> sauce • <i>Hondashi</i> • <i>Katsuboshi</i> <p>5.3 <i>Osuimono</i> soup preparation method.</p>	<p>5.3 Identify <i>Osuimono</i> soup ingredients.</p> <p>5.4 Mix all ingredient into stock pot.</p> <p>5.5 Boil mixture.</p> <p>5.6 Stir mixture.</p> <p>5.7 Add in <i>Hondashi</i>.</p> <p>5.8 Pour <i>Osuimono</i> into soup bowl.</p> <p>5.9 Serve <i>Osuimono</i> soup with garnishing.</p>	<p><u>SAFETY</u></p> <p>5.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>5.2 Caution when handling sharp utensils and electrical equipment.</p> <p>5.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>5.1 Minimise waste.</p> <p>5.2 Dispose food waste at designated area.</p> <p>5.3 Save energy and water.</p> <p>5.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>5.3 <i>Osuimono</i> soup preparation method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>5.1 <i>Osuimono</i> soup standard recipe interpreted.</p> <p>5.2 Kitchen utensil used safely and hygienically according to manufacturer instructions.</p> <p>5.3 Hygiene standards maintained when preparing clear soup according to food safety requirement.</p> <p>5.4 <i>Osuimono</i> soup ingredients quantity determined according to standard recipe.</p> <p>5.5 All ingredient mixed into stock pot according to standard recipe.</p> <p>5.6 Mixture boiled based on color, aroma, taste and consistency according to standard recipe.</p> <p>5.7 Mixture stirred well and <i>Hondashi</i> added in according to standard recipe.</p> <p>5.8 <i>Osuimono</i> soup $\frac{3}{4}$ amount poured into soup bowl according to standard serving.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p>5.9 <i>Osuimono</i> soup served while still hot.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>5.1 Meticulous in preparing <i>Osuimono</i> soup.</p> <p>5.2 Organising work area observed.</p> <p>5.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>5.4 Sharp utensils and electrical equipment handling observed.</p> <p>5.5 Kitchen safety, hygiene and health procedure observed.</p> <p>5.6 Food waste minimisation complied.</p> <p>5.7 Food waste disposal at designated area observed.</p> <p>5.8 Energy and water saving observed.</p> <p>5.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
6. Perform <i>Chawanmushi</i> preparation.	6.1 Kitchen utensil and equipment: <ul style="list-style-type: none"> • Mixing bowl • Ladle • Strainer • Wire whisk • Measuring cup • <i>Chawanmushi</i> cup • Steamer 6.2 <i>Chawanmushi</i> stock ingredient: <ul style="list-style-type: none"> • Cold <i>Dashi</i> stock • <i>Shoyu</i> sauce • <i>Hondashi</i> • Sweet cooking sauce • Egg • Salt 6.3 <i>Chawanmushi</i> stock preparation method.	6.1 Interpret <i>Chawanmushi</i> standard recipe. 6.2 Prepare kitchen utensil and equipment. 6.3 Identify stock ingredient. 6.4 Mix all ingredient into mixing bowl. 6.5 Stir stock mixture and egg. 6.6 Strain <i>Chawanmushi</i> stock. 6.7 Prepare <i>Chawanmushi</i> ingredients. 6.8 Add ingredients in <i>Chawanmushi</i> cup. 6.9 Pour <i>Chawanmushi</i> stock into serving cup. 6.10 Steam <i>Chawanmushi</i>	<u>ATTITUDE</u> 6.1 Meticulous in preparing <i>Chawanmushi</i> soup. 6.2 Systematic in organising work area. <u>SAFETY</u> 6.1 Wear appropriate Personal Protective Equipment (PPE). 6.2 Caution when handling sharp utensils and electrical equipment. 6.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 6.1 Minimise waste. 6.2 Dispose food waste at designated area. 6.3 Save energy and water. 6.4 Concern about sustainability and wastage; practice 3R	<u>COGNITIVE DOMAIN</u> 6.1 Utensil and equipment listed out and explained. 6.2 <i>Chawanmushi</i> stock ingredient listed out and explained. 6.3 <i>Chawanmushi</i> stock preparation method listed out and explained. 6.4 Choice of <i>Chawanmushi</i> ingredient based on menu listed out and explained. 6.5 <i>Chawanmushi</i> preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 6.1 <i>Chawanmushi</i> standard recipe interpreted. 6.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 6.3 <i>Chawanmushi</i> stock ingredients quantity determined according to standard recipe. 6.4 All ingredient mixed into mixing bowl based on color and taste according to standard recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>6.4 Choice of <i>Chawanmushi</i> ingredient based on menu:</p> <ul style="list-style-type: none"> • Mushroom • Crab stick • Chicken cube • Prawn • Gingko nut • Kamaboko • Mitsokba <p>6.5 <i>Chawanmushi</i> preparation method.</p>		<p>concept (Reduce, Reuse, Recycle).</p>	<p>6.5 Stock mixture and egg (1:2) stirred well according to standard recipe.</p> <p>6.6 <i>Chawanmushi</i> stock strained until clear broth based on color and taste according to standard recipe.</p> <p>6.7 <i>Chawanmushi</i> ingredients quantity determined according to standard recipe.</p> <p>6.8 Ingredients added in <i>Chawanmushi</i> serving cup according to standard menu.</p> <p>6.9 <i>Chawanmushi</i> stock $\frac{3}{4}$ amount poured into serving cup according to standard serving.</p> <p>6.10 <i>Chawanmushi</i> steamed based on color, aroma, taste and texture according to specified steaming time.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>6.1 Meticulous in preparing <i>Chawanmushi</i> soup demonstrated.</p> <p>6.2 Organising work area observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p>6.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>6.4 Sharp utensils and electrical equipment handling observed.</p> <p>6.5 Kitchen safety, hygiene and health procedure observed.</p> <p>6.6 Food waste minimisation complied.</p> <p>6.7 Food waste disposal at designated area observed.</p> <p>6.8 Energy and water saving observed.</p> <p>6.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>
<p>7. Perform <i>Tempura</i> sauce preparation.</p>	<p>7.1 Kitchen utensil and equipment:</p> <ul style="list-style-type: none"> • Mixing bowl • Ladle • Strainer • Wire whisk • Measuring cup • Spoon • Sauce dish 	<p>7.1 Interpret <i>Tempura</i> sauce standard recipe.</p> <p>7.2 Prepare kitchen utensil and equipment.</p> <p>7.3 Identify <i>Tempura</i> ingredient sauce.</p> <p>7.4 Mix <i>Tempura</i> sauce ingredient.</p>	<p><u>ATTITUDE</u></p> <p>7.1 Meticulous in preparing <i>Tempura</i> sauce.</p> <p>7.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p> <p>7.1 Wear appropriate Personal Protective Equipment (PPE).</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>7.1 Kitchen utensil and equipment listed out and explained.</p> <p>7.2 <i>Tempura</i> sauce ingredient listed out and explained.</p> <p>7.3 <i>Tempura</i> sauce preparation method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>7.1 <i>Tempura</i> sauce standard recipe interpreted.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>7.2 <i>Tempura</i> ingredients sauce:</p> <ul style="list-style-type: none"> • <i>Dashi</i> stock • <i>Shoyu</i> sauce • Sweet cooking sauce • <i>Hondashi</i> <p>7.3 <i>Tempura</i> sauce preparation method.</p>	<p>7.5 Simmer <i>Tempura</i> sauce ingredient for a while.</p> <p>7.6 Serve <i>Tempura</i> sauce into sauce dish.</p>	<p>7.2 Caution when handling sharp utensils and electrical equipment.</p> <p>7.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>7.1 Minimise waste.</p> <p>7.2 Dispose food waste at designated area.</p> <p>7.3 Save energy and water.</p> <p>7.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>7.2 Kitchen utensil used safely and hygienically according to manufacturer instructions.</p> <p>7.3 <i>Tempura</i> ingredients sauce quantity determine according to standard recipe.</p> <p>7.4 <i>Tempura</i> sauce ingredient mixed well according to standard recipe.</p> <p>7.5 <i>Tempura</i> sauce ingredient simmered for a while based on color, taste and aroma according to standard recipe.</p> <p>7.6 <i>Tempura</i> sauce served while still hot.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>7.1 Meticulous in preparing <i>Tempura</i> sauce demonstrated.</p> <p>7.2 Organising work area observed.</p> <p>7.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>7.4 Sharp utensils and electrical equipment handling observed.</p> <p>7.5 Kitchen safety, hygiene and health procedure observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				7.6 Food waste minimisation complied. 7.7 Food waste disposal at designated area observed. 7.8 Energy and water saving observed. 7.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
8. Perform <i>Hiyayako</i> sauce preparation.	8.1 Kitchen utensil and equipment: <ul style="list-style-type: none"> • Mixing bowl • Ladle • Strainer • Wire whisk • Measuring cup • Spoon • Stove 8.2 <i>Hiyayako</i> sauce ingredients: <ul style="list-style-type: none"> • <i>Dashi</i> stock • <i>Shoyu</i> sauce 8.3 <i>Hiyayako</i> sauce preparation method.	8.1 Interpret <i>Hiyayako</i> sauce standard recipe. 8.2 Prepare kitchen utensil and equipment. 8.3 Identify <i>Hiyayako</i> sauce ingredients. 8.4 Mix <i>Dashi</i> stock and <i>Shoyu</i> sauce. 8.5 Serve <i>Hiyayako</i> sauce while still cold or hot.	<u>ATTITUDE</u> 8.1 Meticulous in preparing <i>Hiyayako</i> sauce. 8.2 Systematic in organising work area. <u>SAFETY</u> 8.1 Wear appropriate Personal Protective Equipment (PPE). 8.2 Caution when handling sharp utensils and electrical equipment.	<u>COGNITIVE DOMAIN</u> 8.1 Kitchen utensil and equipment listed out and explained. 8.2 <i>Hiyayako</i> sauce ingredients listed out and explained. 8.3 <i>Hiyayako</i> sauce preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 8.1 <i>Hiyayako</i> sauce standard recipe interpreted. 8.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 8.3 <i>Hiyayako</i> ingredients sauce quantity determined according to standard recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			<p>8.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>8.1 Minimise waste.</p> <p>8.2 Dispose food waste at designated area.</p> <p>8.3 Save energy and water.</p> <p>8.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>8.4 <i>Dashi</i> stock and <i>Shoyu</i> sauce (1:2) mixed based color and taste according to standard recipe.</p> <p>8.5 Serve <i>Hiyayako</i> sauce while still cold or hot according to type of menu.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>8.1 Meticulous in preparing <i>Hiyayako</i> sauce demonstrated.</p> <p>8.2 Organising work area observed.</p> <p>8.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>8.4 Sharp utensils and electrical equipment handling observed.</p> <p>8.5 Kitchen safety, hygiene and health procedure observed.</p> <p>8.6 Food waste minimisation complied.</p> <p>8.7 Food waste disposal at designated area observed.</p> <p>8.8 Energy and water saving observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				8.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
9. Perform <i>Teriyaki</i> sauce preparation.	9.1 <i>Teriyaki</i> sauce ingredients: <ul style="list-style-type: none"> • Rock sugar • White sugar • <i>Shoyu</i> sauce • Sweet cooking sauce • Rice cooking sauce • Chicken bone • Onion • Carrot • Leek 9.2 Kitchen utensil and equipment: <ul style="list-style-type: none"> • Stock pot • Ladle • Strainer • Wire whisk 	9.1 Interpret <i>Teriyaki</i> sauce standard recipe. 9.2 Identify <i>Teriyaki</i> sauce ingredients. 9.3 Prepare kitchen utensil and equipment. 9.4 Roast chicken bone. 9.5 Roast onion, carrot and leek. 9.6 Boil sweet cooking sauce and rice cooking sauce into stock pot. 9.7 Add <i>Shoyu</i> sauce, sugar and continue boiling. 9.8 Add roasted chicken bone and roasted vegetable.	<u>ATTITUDE</u> 9.1 Meticulous in preparing <i>Teriyaki</i> sauce. 9.2 Systematic in organising work area. <u>SAFETY</u> 9.1 Wear appropriate Personal Protective Equipment (PPE). 9.2 Caution when handling sharp utensils and electrical equipment. 9.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 9.1 Minimise waste.	<u>COGNITIVE DOMAIN</u> 9.1 <i>Teriyaki</i> sauce ingredients listed out and explained. 9.2 Kitchen utensil and equipment listed out and explained. 9.3 <i>Teriyaki</i> sauce preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 9.1 <i>Teriyaki</i> sauce standard recipe interpreted. 9.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 9.3 <i>Teriyaki</i> ingredients sauce quantity determined according to standard recipe. 9.4 Chicken bone roasted until brown color according to standard recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Stove • Weighing scale • Measuring cup 9.3 <i>Teriyaki</i> sauce preparation method.	9.9 Simmer <i>Teriyaki</i> sauce.	9.2 Dispose food waste at designated area. 9.3 Save energy and water. 9.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	9.5 Onion, carrot and leek roasted until brown color according to standard recipe. 9.6 Sweet cooking sauce and rice cooking sauce mixed into stock pot and boiled according to standard recipe. 9.7 <i>Shoyu</i> sauce & sugar added to continue boiled according to standard recipe. 9.8 Roasted chicken bone and roasted vegetable added into stock pot according to standard recipe. 9.9 <i>Teriyaki</i> sauce simmered until reduce 1/3 from original based 9.10 <i>Teriyaki</i> sauce prepared based on color, aroma, taste and consistency according to standard recipe. <u>AFFECTIVE DOMAIN</u> 9.1 Meticulous in preparing <i>Teriyaki</i> sauce demonstrated. 9.2 Organising work area observed.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				9.3 Appropriate Personal Protective Equipment (PPE) observed. 9.4 Sharp utensils and electrical equipment handling observed. 9.5 Kitchen safety, hygiene and health procedure observed. 9.6 Food waste minimisation complied. 9.7 Food waste disposal at designated area observed. 9.8 Energy and water saving observed. 9.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
10. Perform <i>Unagi</i> sauce preparation	10.1 <i>Unagi</i> sauce ingredients: <ul style="list-style-type: none"> • Rock sugar • <i>Shoyu</i> sauce • Sweet cooking sauce • Rice cooking sauce • <i>Unagi</i> trimming 	10.1 Interpret <i>Unagi</i> sauce standard recipe. 10.2 Identify <i>Unagi</i> sauce ingredients. 10.3 Prepare kitchen utensil and equipment. 10.4 Roast <i>Unagi</i> trimming until brown color.	<u>ATTITUDE</u> 10.1 Meticulous in preparing <i>Unagi</i> sauce. 10.2 Systematic in organising work area. <u>SAFETY</u> 10.1 Wear appropriate Personal Protective Equipment (PPE).	<u>COGNITIVE DOMAIN</u> 10.1 <i>Unagi</i> sauce ingredients listed out and explained. 10.2 Kitchen utensil and equipment listed out and explained. 10.3 <i>Unagi</i> sauce preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 10.1 <i>Unagi</i> sauce standard recipe interpreted.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>10.2 Kitchen utensil and equipment:</p> <ul style="list-style-type: none"> • Stock pot • Ladle • Strainer • Wire whisk • Stove • Weighing scale • Measuring cup <p>10.3 <i>Unagi</i> sauce preparation method.</p>	<p>10.5 Boil sweet cooking sauce and rice cooking sauce into stock pot.</p> <p>10.6 Add <i>Shoyu</i> sauce, sugar and continue boiling.</p> <p>10.7 Add roast <i>Unagi</i> trimming.</p> <p>10.8 Simmer <i>Unagi</i> sauce.</p>	<p>10.2 Caution when handling sharp utensils and electrical equipment.</p> <p>10.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>10.1 Minimise waste.</p> <p>10.2 Dispose food waste at designated area.</p> <p>10.3 Save energy and water.</p> <p>10.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>10.2 Kitchen utensil used safely and hygienically according to manufacturer instructions.</p> <p>10.3 <i>Unagi</i> ingredients sauce quantity determined according to standard recipe.</p> <p>10.4 <i>Unagi</i> trimming roasted until brown color according to standard recipe.</p> <p>10.5 Sweet cooking sauce and rice cooking sauce mixed into stock pot and boiled according to standard recipe.</p> <p>10.6 <i>Shoyu</i> sauce, sugar added and continue boiling according to standard recipe.</p> <p>10.7 Roasted <i>Unagi</i> trimming added into stock pot according to standard recipe.</p> <p>10.8 <i>Unagi</i> sauce simmered until reduce 1/3 from original based according to standard recipe.</p> <p>10.9 <i>Unagi</i> sauce prepared based on color, aroma, taste and consistency according to standard recipe.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p><u>AFFECTIVE DOMAIN</u></p> <p>10.1 Meticulous in preparing <i>Unagi</i> sauce demonstrated.</p> <p>10.2 Organising work area observed.</p> <p>10.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>10.4 Sharp utensils and electrical equipment handling observed.</p> <p>10.5 Kitchen safety, hygiene and health procedure observed.</p> <p>10.6 Food waste minimisation complied.</p> <p>10.7 Food waste disposal at designated area observed.</p> <p>10.8 Energy and water saving observed.</p> <p>10.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
11. Perform <i>Tamagoyaki</i> preparation	11.1 <i>Tamagoyaki</i> ingredients: <ul style="list-style-type: none"> • Egg • <i>Dashi</i> stock • <i>Shoyu</i> sauce • Sweet cooking sauce • <i>Hondashi</i> • Oil 11.2 Kitchen utensil and equipment: <ul style="list-style-type: none"> • <i>Tamagoyaki</i> pan • Chopstick • Kitchen paper towel • Wire Whisk • Mixing bowl • Strainer • Oil paper • Serving tray • Bamboo matt • Plastic wrap • Spatula • Kitchen knife 	11.1 Interpret <i>Tamagoyaki</i> standard recipe. 11.2 Identify <i>Tamagoyaki</i> ingredients. 11.3 Prepare kitchen utensil and equipment. 11.4 Prepare <i>Tamagoyaki</i> sauce. 11.5 Carry out <i>Tamagoyaki</i> preparation. 11.6 Serve <i>Tamagoyaki</i> within specified shelf life.	<u>ATTITUDE</u> 11.1 Meticulous in preparing <i>Tamagoyaki</i> . 11.2 Systematic in organising work area. <u>SAFETY</u> 11.1 Wear appropriate Personal Protective Equipment (PPE). 11.2 Caution when handling sharp utensils and electrical equipment. 11.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 11.1 Minimise waste. 11.2 Dispose food waste at designated area. 11.3 Save energy and water. 11.4 Concern about sustainability and	<u>COGNITIVE DOMAIN</u> 11.1 <i>Tamagoyaki</i> ingredient listed out and explained. 11.2 Kitchen utensil and equipment listed out and explained. 11.3 <i>Tamagoyaki</i> sauce preparation method described. 11.4 <i>Tamagoyaki</i> preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 11.1 <i>Tamagoyaki</i> standard recipe interpreted. 11.2 Kitchen utensil used safely and hygienically according to manufacturer instructions. 11.3 <i>Tamagoyaki</i> ingredients quantity determine according to standard recipe. 11.4 <i>Tamagoyaki</i> mixture prepared according to standard recipe. 11.5 <i>Tamagoyaki</i> preparation carried out based on shape, firmness, color, aroma and taste according to standard recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • White cutting board • Ladle (90 ml) • Measuring cup <p>11.3 <i>Tamagoyaki</i> sauce preparation method.</p> <p>11.4 <i>Tamagoyaki</i> preparation method.</p>		wastage; practice 3R concept (Reduce, Reuse, Recycle).	<p>11.6 Serve <i>Tamagoyaki</i> within specified shelf life according to type of menu.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>11.1 Meticulous in preparing <i>Tamagoyaki</i> demonstrated.</p> <p>11.2 Organising work area observed.</p> <p>11.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>11.4 Sharp utensils and electrical equipment handling observed.</p> <p>11.5 Kitchen safety, hygiene and health procedure observed.</p> <p>11.6 Food waste minimisation complied.</p> <p>11.7 Cooking oil waste or food waste disposal at designated area observed.</p> <p>11.8 Energy and water saving observed.</p> <p>11.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

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- 2 Hachisu, N.2018. Japan: The Cook Book.Japan. Phaidon Press. ISBN-EAN 13 Number 978-0714874746.
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- 4 Japanese Culinary Academy. 2017. Flavor and Seasoning: Dashi, Umami and Fermented Food. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325045.
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- 8 Nozaki.H. Klippensteen.K.2013. Japanese Kitchen Knives. United States. Kodansha International. ISBN-EAN 13 Number 9781568364902.
- 9 Rahim M. Sail et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training. Serdang. Department of Skills Development (DSD). ISBN 978-967-5026-21-8.

15.2. Design japanese plating.

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation Supervision		
COMPETENCY UNIT TITLE	Design japanese plating.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to design Japanese plating in accordance with standard recipe.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Perform <i>Sushi</i> plating. 2. Perform <i>Sashimi</i> plating. 3. Perform <i>Tempura</i> plating. 4. Perform <i>Teppanyaki</i> plating. 5. Perform <i>Robatayaki</i> plating. 		
TRAINING PREREQUISITE (SPECIFIC)	Not available.		
CU CODE	I561-003-3:2021-C02	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Perform <i>Sushi</i> plating.	1.1 Type of <i>Sushi</i> : <ul style="list-style-type: none"> • <i>Maki</i> Roll • <i>Temaki</i> • <i>Inari</i> • <i>Gunkan</i> • <i>Nigiri</i> 	1.1 Interpret <i>Sushi</i> standard recipe. 1.2 Identify type of <i>Sushi</i> . 1.3 Identify type of plating item. 1.4 Prepare plating item.	<u>ATTITUDE</u> 1.1 Creative in performing <i>Sushi</i> plating. 1.2 Systematic in organising work area.	<u>COGNITIVE DOMAIN</u> 1.1 Type of <i>Sushi</i> listed out and explained. 1.2 Type of plating item listed out and explained. 1.3 <i>Sushi</i> plating technique described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>1.2 Type of plating item:</p> <ul style="list-style-type: none"> • Bamboo leaf • Edible Flower • <i>Sushi Gari</i> • <i>Wasabi</i> • Plate • <i>Temaki</i> stand <p>1.3 <i>Sushi</i> plating technique:</p> <ul style="list-style-type: none"> • Positioning • Theme • Style • Color harmony 	<p>1.5 Apply <i>Sushi</i> plating technique.</p>	<p><u>SAFETY</u></p> <p>1.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>1.2 Caution when handling sharp utensils and electrical equipment.</p> <p>1.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Save energy and water.</p> <p>1.2 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Food order slip and <i>Sushi</i> standard recipe interpreted.</p> <p>1.2 Type of <i>Sushi</i> determined according to food order slip.</p> <p>1.3 Type of plating item quantity determined according to type of <i>Sushi</i>.</p> <p>1.4 Plating item prepared according to standard plating design.</p> <p>1.5 <i>Sushi</i> served based on positioning, style, theme and color harmony according to plating technique.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Creative in performing <i>Sushi</i> plating demonstrated.</p> <p>1.2 Organising work area observed.</p> <p>1.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>1.4 Sharp utensils and electrical equipment handling observed.</p> <p>1.5 Kitchen safety, hygiene and health procedure observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				1.6 Energy and water saving observed. 1.7 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
2. Perform <i>Sashimi</i> plating.	2.1 Type of <i>Sashimi</i> : <ul style="list-style-type: none"> • Fish • <i>Tako/Ika</i> • <i>Gai</i> • <i>Ebi</i> 2.2 Type of plating item: <ul style="list-style-type: none"> • Bamboo leaf • Edible Flower • <i>Wasabi</i> • Plate • Chopstick • Japanese Cucumber • <i>Oba</i> leaf • <i>Mizuna</i> leaf • Maple leaf • Shoga • <i>Oroshi</i> (Grated) 	2.1 Interpret <i>Sashimi</i> standard recipe. 2.2 Identify type of <i>Sashimi</i> . 2.3 Identify type of plating item. 2.4 Prepare plating item. 2.5 Apply <i>Sashimi</i> plating technique.	<u>ATTITUDE</u> 2.1 Creative in performing <i>Sashimi</i> plating. 2.2 Systematic in organising work area. <u>SAFETY</u> 2.1 Wear appropriate Personal Protective Equipment (PPE). 2.2 Caution when handling sharp utensils and electrical equipment. 2.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 2.1 Save energy and water.	<u>COGNITIVE DOMAIN</u> 2.1 Type of <i>Sashimi</i> listed out and explained. 2.2 Type of plating item listed out and explained. 2.3 <i>Sashimi</i> plating technique described. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Food order slip and <i>Sashimi</i> standard recipe interpreted 2.2 Type of <i>Sashimi</i> determined according to food order slip. 2.3 Type of plating item quantity determined according to type <i>Sashimi</i> . 2.4 Plating item prepared according to standard plating design. 2.5 <i>Sashimi</i> served based on positioning, style, theme,

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	young Ginger0 <ul style="list-style-type: none"> • <i>Daikon</i> (White radish) • Carrot • <i>Myoga</i> • Spring onion • Lemon • Micro green 2.3 <i>Sashimi</i> plating technique: <ul style="list-style-type: none"> • Positioning • Theme • Style • Color harmony • Philosophy 		2.2 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	philosophy and color harmony according to plating technique. <u>AFFECTIVE DOMAIN</u> 2.1 Creative in performing <i>Sashimi</i> plating demonstrated. 2.2 Organising work area observed. 2.3 Appropriate Personal Protective Equipment (PPE) observed. 2.4 Sharp utensils and electrical equipment handling observed. 2.5 Kitchen safety, hygiene and health procedure observed. 2.6 Energy and water saving observed. 2.7 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
3. Perform <i>Tempura</i> plating.	3.1 Type of <i>Tempura</i> : <ul style="list-style-type: none"> • <i>Sakana</i> • <i>Ika</i> • <i>Ebi</i> • <i>Yasai</i> 	3.1 Interpret <i>Tempura</i> standard recipe. 3.2 Identify type of <i>Tempura</i> . 3.3 Identify type of plating item.	<u>ATTITUDE</u> 3.1 Creative in performing <i>Sashimi</i> plating. 3.2 Systematic in organising work area.	<u>COGNITIVE DOMAIN</u> 3.1 Type of <i>Tempura</i> listed out and explained. 3.2 Type of plating item listed out and explained. 3.3 <i>Tempura</i> plating technique described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>3.2 Type of plating item:</p> <ul style="list-style-type: none"> • Plate • Chopstick • Grated young Ginger • Grated White radish • <i>Tempura</i> sauce • Doily paper • Lemon wedge • Glass noodle <p>3.3 <i>Tempura</i> plating technique:</p> <ul style="list-style-type: none"> • Positioning • Style • Color harmony 	<p>3.4 Apply <i>Tempura</i> plating technique.</p>	<p><u>SAFETY</u></p> <p>3.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>3.2 Caution when handling sharp utensils and electrical equipment.</p> <p>3.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>3.1 Save energy and water.</p> <p>3.2 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>3.1 Food order slip and <i>Tempura</i> standard recipe interpreted.</p> <p>3.2 Type of <i>Tempura</i> determined according to food order slip.</p> <p>3.3 Type of plating item quantity determined according to type of <i>Tempura</i>.</p> <p>3.4 Plating item prepared according to standard plating design.</p> <p>3.5 <i>Tempura</i> served based on positioning, style, theme and color harmony according to plating technique.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>3.1 Creative in performing <i>Sashimi</i> plating demonstrated.</p> <p>3.2 Organising work area observed.</p> <p>3.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>3.4 Sharp utensils and electrical equipment handling observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.5 Kitchen safety, hygiene and health procedure observed. 3.6 Energy and water saving observed. 3.7 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
4. Perform <i>Teppanyaki</i> plating.	4.1 Type of <i>Teppanyaki</i> : <ul style="list-style-type: none"> • Fish • Seafood • Sea shell • Vegetable • Beef • Chicken • Noodle • Rice 4.2 Type of plating item: <ul style="list-style-type: none"> • Plate • Chopstick • Lemon wedge • <i>Ponzu</i> sauce • <i>Gomadare</i> sauce • Spring onion 	4.1 Interpret <i>Teppanyaki</i> standard recipe. 4.2 Identify type of <i>Teppanyaki</i> . 4.3 Identify type of plating item. 4.4 Prepare plating item. 4.5 Apply <i>Teppanyaki</i> plating technique.	<u>ATTITUDE</u> 4.1 Creative in performing <i>Teppanyaki</i> plating. 4.2 Systematic in organising work area. <u>SAFETY</u> 4.1 Wear appropriate Personal Protective Equipment (PPE). 4.2 Caution when handling sharp utensils and electrical equipment. 4.3 Adhere to kitchen safety, hygiene and health procedure.	<u>COGNITIVE DOMAIN</u> 4.1 Type of <i>Teppanyaki</i> listed out and explained. 4.2 Type of plating item listed out and explained. 4.3 <i>Teppanyaki</i> plating technique described. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Food order slip and <i>Teppanyaki</i> standard recipe interpreted. 4.2 Type of <i>Teppanyaki</i> determined according to food order slip. 4.3 Type of plating item quantity determined according to type of <i>Teppanyaki</i> . 4.4 Plating item prepared according to standard plating design.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Fried slice garlic <p>4.3 <i>Teppanyaki</i> plating technique:</p> <ul style="list-style-type: none"> • Positioning • Style • Color harmony • Theme 		<p><u>ENVIRONMENT</u></p> <p>4.1 Save energy and water.</p> <p>4.2 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>4.5 <i>Teppanyaki</i> served based on positioning, style, theme and color harmony according to plating technique.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>4.1 Creative in performing <i>Sashimi</i> plating observed.</p> <p>4.2 Organising work area observed.</p> <p>4.3 Awareness of safety, health and hygiene practices requirements observed.</p> <p>4.4 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>4.5 Sharp utensils and electrical equipment handling observed.</p> <p>4.6 Kitchen safety, hygiene and health procedure observed.</p> <p>4.7 Energy and water saving observed.</p> <p>4.8 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
5. Perform <i>Robatayaki</i> plating.	5.1 Type of <i>Robatayaki</i> : <ul style="list-style-type: none"> • Fish • Seafood • Sea shell • Chicken • Beef 5.2 Type of plating item: <ul style="list-style-type: none"> • Bamboo leaf • Plate • Chopstick • Grated White radish • Lemon wedge • <i>Teriyaki</i> sauce • <i>Unagi</i> sauce 5.3 <i>Robatayaki</i> plating technique: <ul style="list-style-type: none"> • Positioning • Theme • Style • Color harmony 	5.1 Interpret <i>Robatayaki</i> standard recipe. 5.2 Identify type of <i>Robatayaki</i> . 5.3 Identify type of plating item. 5.4 Prepare plating item. 5.5 Apply <i>Robatayaki</i> plating technique.	<u>ATTITUDE</u> 5.1 Creative in performing <i>Robatayaki</i> plating. 5.2 Systematic in organising work area. <u>SAFETY</u> 5.1 Wear appropriate Personal Protective Equipment (PPE). 5.2 Caution when handling sharp utensils and electrical equipment. 5.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 5.1 Save energy and water. 5.2 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	<u>COGNITIVE DOMAIN</u> 5.1 Type of <i>Robatayaki</i> listed out and explained. 5.2 Type of plating item listed out and explained. 5.3 <i>Robatayaki</i> plating technique described. <u>PSYCHOMOTOR DOMAIN</u> 5.1 Food order slip and <i>Robatayaki</i> standard recipe interpreted. 5.2 Type of <i>Robatayaki</i> determined according to food order slip. 5.3 Type of plating item quantity determined according to type of <i>Robatayaki</i> . 5.4 Plating item prepared according to standard plating design. 5.5 <i>Robatayaki</i> served based on positioning, style, theme and color harmony according to plating technique.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p><u>AFFECTIVE DOMAIN</u></p> <p>5.1 Creative in performing <i>Robatayaki</i> plating demonstrated.</p> <p>5.2 Organising work area observed.</p> <p>5.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>5.4 Sharp utensils and electrical equipment handling observed.</p> <p>5.5 Kitchen safety, hygiene and health procedure observed.</p> <p>5.6 Energy and water saving observed.</p> <p>5.7 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Barber,K, Takemura.H. 2017.Sushi: Taste and Technique (Publish Number). United States.DK Publishing. ISBN-EAN 13 Number 978-1-4654-2984-1.
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15.3. Control kitchen stock

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation Supervision		
COMPETENCY UNIT TITLE	Control kitchen stock.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to control kitchen stock and inventory according to SOP.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Identify kitchen stock control requirements. 2. Arrange kitchen stock control activities. 3. Carry out kitchen stock ordering activities. 4. Check kitchen inventory control activities. 5. Prepare kitchen stock control report. 		
TRAINING PREREQUISITE (SPECIFIC)	Not available.		
CU CODE	I561-003-3:2021-C03	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Identify kitchen stock control requirements.	1.1 Production quantity. 1.2 Types of kitchen stock: <ul style="list-style-type: none"> • Perishable • Non Perishable • Consumable 	1.1 Determine production quantity. 1.2 Determine types of kitchen stock. 1.3 Determine storage area. 1.4 Determine stock control Standard	<u>ATTITUDE</u> 1.1 Resourceful in identifying stock control requirements. <u>SAFETY</u> Not available.	<u>COGNITIVE DOMAIN</u> 1.1 Production quantity described. 1.2 Types of kitchen stock described. 1.3 Storage area described listed out and explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>1.3 Storage area requirement:</p> <ul style="list-style-type: none"> • Dry food storage. • Freezer storage • Chiller storage • Chemical storage • Consumable storage <p>1.4 Stock control Standard Operating Procedures (SOP):</p> <ul style="list-style-type: none"> • Date • Labelling • FIFO • LIFO <p>1.5 Stock control workflow.</p>	<p>Operating Procedures (SOP).</p> <p>1.5 Determine stock control workflow.</p>	<p><u>ENVIRONMENT</u></p> <p>1.1 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>1.4 Stock control Standard Operating Procedures (SOP) listed out and explained.</p> <p>1.5 Stock control workflow described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Production quantity confirmed according to kitchen order and sales projection.</p> <p>1.2 Types of kitchen stock confirmed according to kitchen inventory.</p> <p>1.3 Storage area requirement confirmed according to types of stock.</p> <p>1.4 Stock control Standard Operating Procedures (SOP) interpreted.</p> <p>1.5 Stock control workflow confirmed according to company policy.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Resourceful in identifying stock control requirements observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				1.2 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
2. Arrange kitchen stock control activities.	2.1 Personnel/ department involved: <ul style="list-style-type: none"> • Procurement • Kitchen coordinator/ store keeper • Cost control department 2.2 Stock control documentation <ul style="list-style-type: none"> • Market list • Inter Kitchen Transfer (IKT) • Stock card/ bin card • Spoilage form 2.3 Schedule for receiving and issuing of stock	2.1 Determine personnel/ department involved 2.2 Identify stock control documentation. 2.3 Organise schedule for receiving and issuing of stock.	<u>ATTITUDE</u> 2.1 Organise in planning stock control activities. <u>SAFETY</u> Not available. <u>ENVIRONMENT</u> 2.1 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	<u>COGNITIVE DOMAIN</u> 2.1 Personnel/ department involved listed out and explained. 2.2 Stock control documentation listed out and explained. 2.3 Schedule for receiving and issuing of stock described. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Personnel/ department involved determined according to job scope. 2.2 Stock control documentation prepared according to SOP. 2.3 Schedule for receiving and issuing of stock coordinated according to SOP. <u>AFFECTIVE DOMAIN</u> 2.1 Planning stock control activities organised.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.2 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).
3. Carry out kitchen stock ordering activities.	3.1 Consumption of kitchen stock. 3.2 Stock requisition procedure: <ul style="list-style-type: none"> • Fill up requisition form. • Approval from superior. • Requisition form submission to related department (store/ purchasing). 3.3 Par stock 3.4 Stock receiving procedure:	3.1 Determine consumption of kitchen stock. 3.2 Fill up stock requisition form. 3.3 Verify stock receiving. 3.4 Verify stock arrangement.	<u>ATTITUDE</u> 3.1 Meticulous in updating inventory record. <u>SAFETY</u> Not Available. <u>ENVIRONMENT</u> 3.1 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	<u>COGNITIVE DOMAIN</u> 3.1 Consumption of kitchen goods described. 3.2 Stock requisition procedure listed out and explained. 3.3 Par stock described. 3.4 Stock receiving procedure listed out and explained. 3.5 Stock arrangement procedure described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Consumption of kitchen goods determined according to kitchen order and sales projection. 3.2 Stock requisition form filled up accurately and timely according to par stock. 3.3 Stock receiving quantity and quality confirmed according to

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Delivery order (DO) against purchase order (PO) checking • Standard quality and quantity item checking. • Discrepancy. • Stock receiving verification <p>3.5 Stock arrangement procedure:</p> <ul style="list-style-type: none"> • LIFO • FIFO 			<p>purchase order and delivery order.</p> <p>3.4 Stock arrangement verified according to replenishment of par stock and shelf life.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>3.1 Updating inventory record observed.</p> <p>3.2 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>
4. Check kitchen inventory control activities.	<p>4.1 Inventory management procedure.</p> <p>4.2 Kitchen inventory item:</p> <ul style="list-style-type: none"> • Utensil • Equipment • Perishable 	<p>4.1 Interpret inventory management procedure.</p> <p>4.2 Identify kitchen inventory item.</p> <p>4.3 Inspect stock inventory record.</p> <p>4.4 Inspect stock level.</p>	<p><u>ATTITUDE</u></p> <p>4.1 Systematic in maintaining stock inventory.</p> <p>4.2 Analytical in identifying inventory deviation.</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>4.1 Inventory management procedure/ system requirement described.</p> <p>4.2 Kitchen inventory item listed out and explained.</p> <p>4.3 Stock inventory record listed out and explained.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Non Perishable • Consumable • Crockeries and cutleries <p>4.3 Stock inventory record:</p> <ul style="list-style-type: none"> • Expiry date • Shelf life • Quantity • Par stock • Defect packaging <p>4.4 Stock inventory pilferage.</p> <p>4.5 Stock replacement procedure.</p>	<p>4.5 Calculate stock level.</p> <p>4.6 Identify stock inventory pilferage.</p> <p>4.7 Analyse causes for pilferage.</p> <p>4.8 Report stock inventory pilferage.</p> <p>4.9 Replenish/ replace stock.</p> <p>4.10 Update stock inventory record.</p>	<p>4.3 Responsible and accountable for maintaining stock.</p> <p><u>SAFETY</u> Not Available.</p> <p><u>ENVIRONMENT</u> 4.1 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>4.4 Stock inventory pilferage described.</p> <p>4.5 Stock replacement procedure described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>4.1 Inventory management procedure/ system requirement interpreted according to company SOP.</p> <p>4.2 Types of stock determined according to inventory records.</p> <p>4.3 Stock inventory quantity and quality verified according to inventory record.</p> <p>4.4 Stock level verified according to inventory record.</p> <p>4.5 Stock level calculated according to inventory record.</p> <p>4.6 Stock inventory pilferage identified according to inventory record.</p> <p>4.7 Causes for pilferage analyse according to inventory record.</p> <p>4.8 Stock inventory pilferage reported according to inventory record.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p>4.9 Stock replenished/ replaced according to inventory record.</p> <p>4.10 Stock inventory record accurately and timely updated according to company SOP.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>4.1 Systematic in maintaining stock inventory observed.</p> <p>4.2 Analytical in identifying inventory deviation observed.</p> <p>4.3 Responsible and accountable for maintaining stock observed.</p> <p>4.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>
5. Prepare kitchen stock control report.	<p>5.1 Personnel involved.</p> <p>5.2 Types of stock control report:</p> <ul style="list-style-type: none"> • Inventory record • Ordering record • Par stock record 	<p>5.1 Determine personnel involved.</p> <p>5.2 Identify types of stock control report.</p> <p>5.3 Generate stock control activities report.</p> <p>5.4 Follow procedure of reporting stock control activities.</p>	<p><u>ATTITUDE</u></p> <p>5.1 Meticulous in writing report.</p> <p>5.2 Clarity and responsible in reporting stock control activities.</p> <p>5.3 Adhere to report submission dateline.</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>5.1 Personnel involved determined according to company SOP.</p> <p>5.2 Types of stock control report determined according to company SOP.</p> <p>5.3 Stock control report accurately produce and timely submitted according to company SOP.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Pilferage and spoilage record 5.3 Stock control activities report preparation.		<p><u>SAFETY</u> Not Available</p> <p><u>ENVIRONMENT</u> 5.1 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>5.1 Personnel involved determined according to company SOP.</p> <p>5.2 Stock control report identified according to company SOP.</p> <p>5.3 Stock control activities report generated according to company SOP.</p> <p>5.4 Procedure of reporting stock control activities followed according to company SOP.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>5.1 Meticulous in writing report observed.</p> <p>5.2 Clarity and responsible in reporting stock control activities observed.</p> <p>5.4 Adhere to report submission dateline observed.</p> <p>5.5 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Barber,K, Takemura.H. 2017.Sushi: Taste and Technique (Publish Number). United States.DK Publishing. ISBN-EAN 13 Number 978-1-4654-2984-1.
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- 4 Japanese Culinary Academy. 2017. Flavor and Seasoning: Dashi, Umami and Fermented Food. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325045
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15.4. Control food preparation quality.

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation Supervision		
COMPETENCY UNIT TITLE	Control food preparation quality.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to control food preparation quality and safety in accordance with food standard recipe and to provide food for guest satisfaction.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Identify food preparation quality requirement. 2. Monitor food preparation quality control. 3. Monitor food safety. 4. Record daily food preparation quality control checklist. 		
TRAINING PREREQUISITE (SPECIFIC)	Not available.		
CU CODE	I561-003-3:2021-C04	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Identify food preparation quality requirement.	1.1 Food standard recipes: <ul style="list-style-type: none"> • <i>Sushi</i> • <i>Sashimi</i> • <i>Tempura</i> • <i>Robotayaki</i> • <i>Teppanyaki</i> 	1.1 Interpret food standard recipes. 1.2 Interpret food safety procedure. 1.3 Determine food preparation requirement.	<u>ATTITUDE</u> 1.1 Meticulous in identifying food preparation quality requirement.	<u>COGNITIVE DOMAIN</u> 1.1 Food standard recipes listed out and explained. 1.2 Food preparation requirement listed out and explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Nigata 1.2 Food preparation requirement: <ul style="list-style-type: none"> • Quality • Quantity • Consistency • Timeframe • Temperature 		<p><u>SAFETY</u></p> 1.1 Wear appropriate Personal Protective Equipment (PPE). 1.2 Adhere to kitchen safety, hygiene and health procedure. <p><u>ENVIRONMENT</u></p> 1.1 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	<p><u>PSYCHOMOTOR DOMAIN</u></p> 1.1 Food standard recipes interpreted according to company policy. 1.2 Food safety procedures interpreted according to company policy. 1.3 Food preparation requirement interpreted according to company policy. <p><u>AFFECTIVE DOMAIN</u></p> 1.1 Meticulous in identifying food preparation quality requirement observed. 1.2 Appropriate Personal Protective Equipment (PPE) observed. 1.3 Kitchen safety, hygiene and health procedure observed. 1.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. Monitor food preparation quality control.	2.1 Food order slip: <ul style="list-style-type: none"> • Order taker • Food • Quantity • Table number • Date and time 2.2 Food specification: <ul style="list-style-type: none"> • Color • Odour • Texture • Taste • Consistency • Shape 2.3 Food plating: <ul style="list-style-type: none"> • Arrangement • Theme • Style • Color harmony • Philosophy 2.4 Food availability.	2.1 Identify food order slip. 2.2 Interpret food standard recipe. 2.3 Check food specification. 2.4 Check food plating quality. 2.5 Check food preparation timeframe. 2.6 Check food availability.	<u>ATTITUDE</u> 2.1 Responsible in checking effectiveness of food preparation control activities. <u>SAFETY</u> 2.1 Wear appropriate Personal Protective Equipment (PPE). 2.2 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 2.1 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	<u>COGNITIVE DOMAIN</u> 2.1 Order slip / chit listed out and explained. 2.2 Food specification listed out and explained. 2.3 Food plating listed out and explained. 2.4 Food availability explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Food order slip and standard recipe interpreted. 2.2 Food specification based on color, odour, texture, taste, consistency and shape verified according to standard recipe. 2.3 Food plating based on theme, style, color harmony and philosophy verified according to plating standard design. 2.4 Food preparation timeframe verified according to standard recipe. 2.5 Food availability verified according to kitchen stock.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<u>AFFECTIVE DOMAIN</u> 2.1 Responsible in checking effectiveness of food preparation control activities observed. 2.2 Appropriate Personal Protective Equipment (PPE) observed. 2.3 Kitchen safety, hygiene and health procedure observed. 2.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
3. Monitor food safety.	3.1 Food safety procedure: <ul style="list-style-type: none"> • High risk (hand washing procedure) • Medium risk (proper usage of utensil, wastages handling procedure) 	3.1 Interpret food safety policy. 3.2 Check utensil and equipment functionality. 3.3 Check utensil and equipment usage. 3.4 Check utensil and equipment sanitation process. 3.5 Check equipment maintenance and services schedule.	<u>ATTITUDE</u> 3.1 Responsible in monitoring food safety. <u>SAFETY</u> 3.1 Wear appropriate Personal Protective Equipment (PPE). 3.2 Adhere to kitchen safety, hygiene and health procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Food safety procedure described. 3.2 Utensil and equipment functionality listed out and explained. 3.3 Utensil and equipment sanitation process method listed out and explained. 3.4 Maintenance and services schedule listed out and explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Low risk (equipment maintenance) <p>3.2 Utensil and equipment functionality.</p> <p>3.3 Utensil and equipment sanitation process method.</p> <p>3.4 Maintenance and services schedule:</p> <ul style="list-style-type: none"> • Water filtration system • Equipment • Grease trap 	<p>3.6 Observe hygiene standards compliance when preparing food.</p> <p>3.7 Observe food preparation process.</p> <p>3.8 Identify food hazards that may affect the health and safety.</p> <p>3.9 Prevent food contamination.</p> <p>3.10 Prevent unnecessary direct contact with ready to consume food.</p> <p>3.11 Observe hygienic cleaning practices.</p> <p>3.12 Observe hand washing procedures.</p>	<p><u>ENVIRONMENT</u></p> <p>3.1 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>3.1 Utensil and equipment functionality inspected according to manufacturer instructions.</p> <p>3.2 Utensil and equipment sanitation process verified according to sanitation SOP.</p> <p>3.3 Hygiene standards compliance observed when preparing food according to food safety requirements.</p> <p>3.4 Food preparation process supervised according to standard recipe and food safety SOP.</p> <p>3.5 Food hazards identified that may affect the health and safety of customers, colleagues and self.</p> <p>3.6 Food contamination prevented according to food safety procedure.</p> <p>3.7 Unnecessary direct contact with ready to consume food prevented according to food safety procedure.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p>3.8 Hygienic cleaning practices applied that prevent food-borne illnesses.</p> <p>3.9 Hand washing procedures observed consistently at appropriate times.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>3.2 Responsible in monitoring food safety observed.</p> <p>3.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>3.1 Kitchen safety, hygiene and health procedure observed.</p> <p>3.2 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>
4. Record daily food preparation quality control checklist.	4.1 Daily food preparation quality control checklist.	4.1 Determine daily food preparation quality control checklist. 4.2 Fill up daily food preparation quality control checklist.	<u>ATTITUDE</u> 4.1 Meticulous in writing report. 4.2 Clarity and responsible in recording quality control activities.	<u>COGNITIVE DOMAIN</u> 4.1 Daily food preparation quality control checklist described. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Types of daily determined food preparation quality control

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
		4.3 Submit daily food preparation quality control checklist.	<p>4.3 Adhere to report submission dateline.</p> <p><u>SAFETY</u> Not Available.</p> <p><u>ENVIRONMENT</u> 4.1 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>checklist according to company SOP.</p> <p>4.2 Daily food preparation quality control checklist filled up according to company SOP.</p> <p>4.3 Daily food preparation quality control checklist submitted according to company SOP.</p> <p><u>AFFECTIVE DOMAIN</u> 4.1 Meticulous in writing report observed. 4.2 Clarity and responsible in recording quality control activities observed. 4.3 Adhere to report submission dateline observed. 4.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

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- 1 Barber,K, Takemura.H. 2017.Sushi: Taste and Technique (Publish Number). United States.DK Publishing. ISBN-EAN 13 Number 978-1-4654-2984-1.
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- 7 Kawasumi.K. 2017.Sushi Art Cookbook: The Complete Guide To Kazari Sushi (Publish Number). Tuttle Publishing. ISBN-EAN 13 Number 978-4-8053-1437-1
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15.5. Supervise kitchen operation.

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation Supervision		
COMPETENCY UNIT TITLE	Supervise kitchen operation.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to supervise staffs' competencies gap and performance.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Coordinate kitchen manpower arrangement. 2. Monitor kitchen subordinate's performance. 3. Prepare kitchen subordinates appraisal. 4. Conduct kitchen on job training. 5. Monitor kitchen working area cleanliness and safety. 		
TRAINING PREREQUISITE (SPECIFIC)	Not available.		
CU CODE	I561-003-3:2021-C05	NOSS LEVEL	Three (3)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Coordinate kitchen manpower arrangement.	1.1 Workload requirements for scope of work: <ul style="list-style-type: none"> • Estimation of manpower. • Job capacity. 	1.1 Identify work schedule. 1.2 Identify manpower job scope. 1.3 Identify work preparation work flow.	<u>ATTITUDE</u> 1.1 Systematic in coordinating manpower. 1.2 Equality and equity in coordinating manpower.	<u>COGNITIVE DOMAIN</u> 1.1 Workload requirements for scope of work described. 1.2 Manpower allocation described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Manpower allocation. 	1.4 Check manpower capability and availability. 1.5 Set time frame for food preparation workflow. 1.6 Allocate manpower.	<u>SAFETY</u> Not available <u>ENVIRONMENT</u> Not available	<u>PSYCHOMOTOR DOMAIN</u> 1.1 Work schedule format determined according to company SOP. 1.2 Detail out workflow determined according to company SOP. 1.3 Set time frame for workflow according to company SOP. 1.4 Allocate manpower according to workflow. 1.5 Produce work schedule according to company SOP. <u>AFFECTIVE DOMAIN</u> 1.1 Coordinating manpower observed. 1.2 Equality and equity in coordinating manpower adhered.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. Monitor kitchen subordinate's performance.	2.1 Work schedule information. 2.2 Kitchen job scope. 2.3 Subordinates' performance supervising method: <ul style="list-style-type: none"> • Observation • Interview/ Q&A • Feed back 2.4 Subordinates counselling. 2.5 Supervisory skills.	2.1 Interpret work schedule. 2.2 Interpret kitchen job scope. 2.3 Check subordinates' performance. 2.4 Carry out subordinates counselling. 2.5 Apply supervisory skills	<u>ATTITUDE</u> 2.1 Knowledgeable and meticulous in monitoring staff performance. 2.2 Diligent in supervising staff performance. 2.3 Equality and equity in supervising staff performance. <u>SAFETY</u> Not available. <u>ENVIRONMENT</u> Not available.	<u>COGNITIVE DOMAIN</u> 2.1 Work schedule described. 2.2 Kitchen job scope described. 2.3 Subordinates' performance supervising method 2.4 Subordinates counselling described. 2.5 Supervisory skills described. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Work schedule interpreted according to company SOP. 2.2 Kitchen job scope interpreted according to company SOP. 2.3 Subordinates' performance based on work quality, productivity, discipline and competency observed according to company SOP. 2.4 Subordinates counselling carried out depending on situation according to company policy. 2.5 Supervisory skills demonstrated according to company SOP.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<u>AFFECTIVE DOMAIN</u> 2.4 Knowledgeable and meticulous in monitoring staff performance observed. 2.5 Diligent in supervising staff performance observed. 2.6 Equality and equity in supervising staff performance observed.
3. Prepare kitchen subordinate's appraisal.	3.1 Subordinate evaluation appraisal criteria: <ul style="list-style-type: none"> • Work quality • Productivity • Discipline • Competency • Leadership • Teamwork 3.2 Subordinate evaluation appraisal recommendation: <ul style="list-style-type: none"> • Conformation 	3.1 Interpret appraisal requirements. 3.2 Apply appraisal method. 3.3 Appraise subordinate performance. 3.4 Complete appraisal form. 3.5 Make recommendation based on appraisal result.	<u>ATTITUDE</u> 3.1 Cognise of emotional intelligence. 3.2 Adhere to cultural awareness. 3.3 Sustain result-oriented practices. 3.4 Ensure coaching and mentoring implementation. <u>SAFETY</u> 3.1 Intolerant to unsafe work practices.	<u>COGNITIVE DOMAIN</u> 3.1 Subordinate evaluation appraisal criteria listed out and explained. 3.2 Subordinate evaluation appraisal recommendation listed out and explained. 3.3 Appraisal method described. 3.4 Key Performance Indicator (KPI) described. 3.5 Appraisal form format described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Appraisal requirements interpreted according to company SOP.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Promotion • Training • Motivation • Probation • Termination <p>3.3 Appraisal method.</p> <p>3.4 Key Performance Indicator (KPI).</p> <ul style="list-style-type: none"> • Definition • Purpose <p>3.5 Appraisal form format.</p>		<p><u>ENVIRONMENT</u></p> <p>3.1 Comply with challenges environment and sensitivity.</p>	<p>3.2 Appraisal method applied according to company SOP.</p> <p>3.3 Subordinate performance based on work quality, productivity, discipline and competency appraised according to company SOP.</p> <p>3.4 Appraisal form completely filled up according to company SOP.</p> <p>3.5 Recommendation based on appraisal result timely prepared according to company SOP.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>3.1 Cognise of emotional intelligence observed.</p> <p>3.2 Adhere to cultural awareness observed.</p> <p>3.3 Sustain result-oriented practices observed.</p> <p>3.4 Coaching and mentoring implementation observed.</p> <p>3.5 Intolerant to unsafe work practices observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.6 Comply with challenges and environment sensitivity observed.
4. Conduct kitchen on job training.	4.1 Training scope: <ul style="list-style-type: none"> • Objective • Outline • Content 4.2 Training materials: <ul style="list-style-type: none"> • Theoretical • Practical 4.3 Training programme methodology: <ul style="list-style-type: none"> • Internal • External 4.4 Training programme evaluation.	4.1 Determine training scope. 4.2 Prepare training materials. 4.3 Execute training programme. 4.4 Evaluate training programme.	<u>ATTITUDE</u> 4.1 Systematic and well-organized in coordinating staff training. <u>SAFETY</u> Not available. <u>ENVIRONMENT</u> Not available.	<u>COGNITIVE DOMAIN</u> 4.1 Training scope listed out and explained. 4.2 Training materials listed out and explained. 4.3 Training programme methodology listed out and explained. 4.4 Training programme evaluation described. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Training scope determined according to company SOP. 4.2 Training materials prepared based on theoretical and practical according to company SOP. 4.3 Training programme executed according to company SOP. 4.4 Training programme evaluated according to training feedback analysis.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<u>AFFECTIVE DOMAIN</u> 4.2 Systematic and well-organized in coordinating staff training observed.
5. Monitor kitchen working area cleanliness and safety.	5.1 Workstation cleaning method: <ul style="list-style-type: none"> • Cleaning Material • Hygiene and Sanitation process • Utensil and equipment 5.2 Introduction of Hazard Identification Risk Assessment and Risk Control (HIRARC): <ul style="list-style-type: none"> • Equipment safety • Safety working area 	5.1 Ensure workstation tidy and clean. 5.2 Ensure workstation safety. 5.3 Check safety defect list. 5.4 Inspect kitchen opening and closing activities. 5.5 Check kitchen equipment and utensil well organise. 5.6 Check chemical storage requirement.	<u>ATTITUDE</u> 5.1 Awareness of safety, health and hygiene practices requirements. <u>SAFETY</u> 5.1 Wear appropriate Personal Protective Equipment (PPE). 5.2 Caution when handling sharp utensils and electrical equipment. 5.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 5.1 Concern about sustainability and wastage; practice 3R	<u>COGNITIVE DOMAIN</u> 5.1 Workstation cleaning method 5.2 HIRARC listed out and explained. 5.3 Free trouble working station described. 5.4 Kitchen opening and closing procedure described. <u>PSYCHOMOTOR DOMAIN</u> 5.1 Workstation tidiness and cleanliness ensure according to company SOP. 5.2 Workstation safety ensure according to company SOP. 5.3 Safety defect list verified according to safety defect list. 5.4 Kitchen operation opening and closing shift ensured according to kitchen opening and closing procedure.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Free trouble working station • Conducive working area • Well organize 5.3 Kitchen opening and closing procedure.		concept (Reduce, Reuse, Recycle).	5.5 Kitchen equipment and utensil ensured available, well arrange and organise. 5.6 Chemical storage requirement verified according to storage requirement. <u>AFFECTIVE DOMAIN</u> 5.1 Awareness of safety, health and hygiene practices requirements observed. 5.2 Appropriate Personal Protective Equipment (PPE) observed. 5.3 Sharp utensils and electrical equipment handling observed. 5.4 Kitchen safety, hygiene and health procedure observed. 5.5 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 David Evans. 2006. 5th Edition. Supervisory Management. Thomson Learning. ISBN-13: 978-0-82645-733-2
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- 4 Louis V.Imundo. 1993. 2nd Edition. The Effective Supervisor Handbook. AMACOM. ISBN: 0-8144-5072-5
- 5 Rahim M. Sail et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training. Serdang. Department of Skills Development (DSD). ISBN 978-967-5026-21-8.
- 6 Robin Shoet. 2008. Passionate Supervision. Jessica Kingsley Publishers. ISBN: 9781843105565

16. Delivery Mode

The following are the **recommended** training delivery modes: -

KNOWLEDGE	SKILL
<ul style="list-style-type: none"> • Lecture • Group discussion • E-learning, self-paced • E-learning, facilitate • Case study or Problem based learning (PBL) • Self-paced learning, non-electronic • One-on-one tutorial • Shop talk • Seminar 	<ul style="list-style-type: none"> • Demonstration • Simulation • Project • Scenario based training (SBT) • Role play • Coaching • Observation • Mentoring

Skills training and skills assessment of trainees should be implemented in accordance with TEM requirements and actual situation.

17. Tools, Equipment and Materials (TEM)

JAPANESE CUISINE PREPARATION SUPERVISION

LEVEL 3

CU	CU CODE	COMPETENCY UNIT TITLE
C01	I561-003-3:2021-C01	Prepare <i>Nigata</i> .
C02	I561-003-3:2021-C02	Design japanese plating.
C03	I561-003-3:2021-C03	Control kitchen stock.
C04	I561-003-3:2021-C04	Control food preparation quality.
C05	I561-003-3:2021-C05	Supervise kitchen operation.

* Items listed refer to TEM's **minimum requirement** for skills delivery only.

NO.	ITEM*	RATIO (TEM : Trainees or AR = As Required)				
		C01	C02	C03	C04	C05
A. Tools						
1	Bamboo leaf	AR	AR	AR		
2	Bamboo matt	1:1	1:1	1:1		
3	Box grater	1:10	1:10	1:10		
4	Chopping board rack	1:5	1:5	1:5		
5	Chopstick	1:1	1:1	1:1		
6	Crockeries	AR	AR	AR		
7	Face mask	1:1	1:1	1:1	1:1	
8	Frying pan	1:5	1:5	1:5		
9	Garbage bin (Dry & Wet)	1:10	1:10	1:10		
10	Gastronomy Tray	1:2	1:2	1:2		
11	Gastronomy(G/N) pan (1/4, 1/6, 1/2)	AR	AR	AR		

NO.	ITEM*	RATIO (TEM : Trainees or AR = As Required)				
		C01	C02	C03	C04	C05
12	Hand glove	1:1	1:1	1:1	1:1	
13	Japanese Mandolin	1:10	1:10	1:10		
14	Kitchen knife set (<i>Deba, Nakiri, Yanagiba, Hamokiri and Kiritsuke</i>)	1:1	1:1	1:1		
15	Kitchen paper towel	AR	AR	AR		
16	Knife holder	1:10	1:10	1:10		
17	Ladle (90 ml, 180 ml, 360 ml)	1:1		1:1		
18	Measuring cup	1:10	1:10	1:10		
19	Mixing bowl	1:5	1:5	1:5		
20	Muslin cloth	1:1	1:1	1:1		
21	Noodle blancher	1:10	1:10	1:10		
22	Oil container	1:10	1:10	1:10		
23	Oil paper	AR	AR	AR		
24	Plastic wrap	1:1	1:1	1:1		
25	Plate	1:1	1:1	1:1		
26	Safety shoes	1:1	1:1	1:1	1:1	
27	Salt & Paper shaker	1:5	1:5	1:5		
28	Sauce pot (0.5 L, 1L, 2L)	1:10	1:10	1:10		
29	Saute pan	1:10	1:10	1:10		
30	Scraper	1:1	1:1	1:1		
31	Seasoning container	1:10	1:10	1:10		
32	Serving tray	1:1	1:1	1:1		
33	Silicon Spatula	1:1	1:1	1:1		
34	Squeeze bottle (250 ml, 500 ml, 1 L)	AR	AR	AR		
35	Stainless Skewer	AR	AR	AR		
36	Stock Pot	1:5		1:5		
37	Stock pot	1:5	1:5	1:5		

NO.	ITEM*	RATIO (TEM : Trainees or AR = As Required)				
		C01	C02	C03	C04	C05
38	Strainer	1:10		1:10		
39	Strainer	1:5	1:5	1:5		
40	Table Fork	1:1	1:1	1:1		
41	Table Spoon	1:1	1:1	1:1		
42	<i>Tamagoyaki</i> pan	1:5		1:5		
43	<i>Temaki</i> stand	1:5	1:5	1:5		
44	Thermometer				1:10	
45	Weighing scale	1:10	1:10	1:10		
46	White cutting board	1:1	1:1	1:1		
47	Wire whisk	1:5	1:5	1:5		
B. Equipment						
1	3 tier trolley	1:10	1:10	1:10	1:10	1:10
2	4 burner stove	1:2	1:2	1:2	1:2	1:2
3	4 door chiller	1:25	1:25	1:25	1:25	1:25
4	4 door freezer	1:25	1:25	1:25	1:25	1:25
5	Clay pot	1:1	1:1	1:1	1:1	1:1
6	Combi oven	1:25	1:25	1:25	1:25	1:25
7	Deep fryer	1:25	1:25	1:25	1:25	1:25
8	Griller	1:25	1:25	1:25	1:25	1:25
9	Heavy duty food processor	1:25	1:25	1:25	1:25	1:25
10	High pressure stove	1:25	1:25	1:25	1:25	1:25
11	Kitchen setup (Grease trap, sink, exhaust fan & hood, Air conditioner, stainless steel shelf, gas piping system, washing area, LPG Gas)	1:25	1:25	1:25	1:25	1:25
12	Microwave	1:25	1:25	1:25	1:25	1:25
13	Noodle boiler	1:25	1:25	1:25	1:25	1:25
14	Noodle boiler (noodle)	1:5	1:5	1:5	1:5	1:5

NO.	ITEM*	RATIO (TEM : Trainees or AR = As Required)				
		C01	C02	C03	C04	C05
15	Rice cooker	1:25	1:25	1:25	1:25	1:25
16	Steamer	1:10	1:10	1:10	1:10	1:10
17	<i>Sushi</i> case	1:25	1:25	1:25	1:25	1:25
18	<i>Teppanyaki</i> hot plate	1:25	1:25	1:25	1:25	1:25
C. Materials						
1	Beef		AR	AR		
2	Carrot	AR	AR	AR		
3	Chicken		AR	AR		
4	Chicken Bone	AR				
5	<i>Daikon</i>		AR	AR		
6	Doily paper		AR	AR		
7	Dry <i>Shitake</i>	AR		AR		
8	Edible Flower		AR	AR		
9	Egg	AR	AR	AR		
10	<i>Gai</i>		AR	AR		
11	Glass noodle		AR	AR		
12	Grated young Ginger		AR	AR		
13	<i>Hondashi</i>	AR		AR		
14	Japanese Cucumber		AR	AR		
15	Japanese <i>Sushi</i> Rice		AR	AR		
16	<i>Katsuoboshi</i> / anchovies	AR		AR		
17	<i>Kombu</i>	AR		AR		
18	Leek	AR	AR	AR		
19	Lemon		AR	AR		
20	Light <i>Shoyu</i> sauce	AR	AR	AR		
21	Maple leaf		AR	AR		
22	Micro green		AR	AR		

NO.	ITEM*	RATIO (TEM : Trainees or AR = As Required)				
		C01	C02	C03	C04	C05
23	<i>Mizuna</i> leaf		AR	AR		
24	<i>Myoga</i>		AR	AR		
25	Noodle		AR	AR		
26	<i>Oba</i> leaf		AR	AR		
27	Oil	AR		AR		
28	Onion	AR	AR	AR		
29	Rice cooking sauce (e.g <i>Hinode/Yamasa</i> etc)	AR		AR		
30	Rock sugar	AR		AR		
31	<i>Sakana</i>		AR	AR		
32	Salt	AR	AR	AR		
33	Sample of stock card/ bin card			1:1	1:1	1:1
34	Sample of cleaning checklist					AR
35	Sample of cleaning schedule					AR
36	Sample of daily food preparation quality control checklist				AR	
37	Sample of evaluation appraisal form					AR
38	Sample of food safety policy					AR
39	Sample of Inter Kitchen Transfer (IKT)			1:1	1:1	1:1
40	Sample of inventory record			AR	AR	
41	Sample of kitchen job scope					AR
42	Sample of maintenance and services schedule				AR	
43	Sample of market list			1:1	1:1	1:1
44	Sample of pest control schedule					AR
45	Sample of temperature record control			AR	AR	AR
46	Sample of work schedule					AR
47	Seafood		AR	AR		
48	<i>Shiro Miso</i> paste	AR		AR		

NO.	ITEM*	RATIO (TEM : Trainees or AR = As Required)				
		C01	C02	C03	C04	C05
49	<i>Shoyu</i> sauce	AR	AR	AR		
50	Soft tofu	AR		AR		
51	Spring onion	AR	AR	AR		
52	<i>Sushi Gari</i>		AR	AR		
53	Sweet cooking sauce (e.g <i>Hinode/Yamasa</i> etc)	AR		AR		
54	<i>Tongarashi</i>	AR				
55	<i>Unagi</i>	AR				
56	<i>Wakame</i>	AR		AR		
57	<i>Wasabi</i>		AR	AR		
58	Water	AR				
59	White sugar	AR		AR		
60	<i>Yasai</i>		AR	AR		

18. Competency Weightage

The following table shows the percentage of training priorities based on consensus made by the Standard Development Committee (SDC).

JAPANESE CUISINE PREPARATION SUPERVISION

LEVEL 3

CU CODE	COMPETENCY UNIT TITLE	COMPETENCY UNIT WEIGHTAGE	WORK ACTIVITIES	WORK ACTIVITIES WEIGHTAGE
I561-003-3:2021-C01	Prepare <i>Nigata</i> .	40%	1. Perform <i>Dashi</i> stock preparation.	5%
			2. Perform <i>Miso</i> soup preparation.	10%
			3. Perform hot noodle soup preparation.	5%
			4. Perform cold noodle soup preparation.	5%
			5. Perform <i>Osuimono</i> soup preparation.	10%
			6. Perform <i>Chawanmushi</i> preparation.	10%
			7. Perform <i>Tempura</i> sauce preparation.	10%
			8. Perform <i>Hiyayako</i> sauce preparation.	10%
			9. Perform <i>Teriyaki</i> sauce preparation.	10%
			10. Perform <i>Unagai</i> sauce preparation.	10%
			11. Perform <i>Tamagoyaki</i> preparation.	15%
I561-003-3:2021-C02	Design japanese plating.	15%	1. Perform <i>Sushi</i> plating.	20%
			2. Perform <i>Sashimi</i> plating.	20%
			3. Perform <i>Tempura</i> plating.	20%
			4. Perform <i>Teppanyaki</i> plating.	20%

			5. Perform <i>Robatayaki</i> plating.	20%
I561-003-3:2021-C03	Control kitchen stock.	15%	1. Identify kitchen stock control requirements.	20%
			2. Arrange kitchen stock control activities.	20%
			3. Carry out kitchen stock ordering activities.	20%
			4. Check kitchen inventory control activities.	20%
			5. Prepare kitchen stock control report.	20%
I561-003-3:2021-C04	Control food preparation quality.	15%	1. Identify food preparation quality requirement.	30%
			2. Monitor food preparation quality control.	25%
			3. Monitor food safety.	25%
			4. Record daily food preparation quality control checklist.	20%
I561-003-3:2021-C05	Supervise kitchen operation.	15%	1. Coordinate kitchen manpower arrangement.	20%
			2. Monitor kitchen subordinate's performance.	20%
			3. Prepare kitchen subordinates appraisal.	20%
			4. Conduct kitchen on job training.	20%
			5. Monitor kitchen working area cleanliness and safety.	20%
TOTAL PERCENTAGE (CORE COMPETENCY)		=100%		

APPENDICES

NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:

JAPANESE CUISINE PREPARATION SUPERVISION

LEVEL 3

19. Appendices

19.1 Appendix A: Competency Profile Chart For Teaching & Learning (CPC_{PdP})

SECTION	(I) ACCOMMODATION AND FOOD SERVICE ACTIVITIES		
GROUP	(561) RESTAURANTS AND MOBILE FOOD SERVICE ACTIVITIES		
AREA	JAPANESE CUISINE		
NOSS TITLE	JAPANESE CUISINE PREPARATION SUPERVISION		
NOSS LEVEL	THREE (3)	NOSS CODE	I561-003-3:2021

CU CODE	CU TITLE	CU _{PdP} TITLE For Teaching & Learning
I561-003-3:2021-C01	PREPARE <i>NIGATA</i>	<i>NIGATA</i> PREPARATION
I561-003-3:2021-C02	DESIGN JAPANESE PLATING	JAPANESE PLATING DESIGN
I561-003-3:2021-C03	CONTROL KITCHEN STOCK	KITCHEN STOCK CONTROL
I561-003-3:2021-C04	CONTROL FOOD PREPARATION QUALITY	FOOD PREPARATION QUALITY CONTROL
I561-003-3:2021-C05	SUPERVISE KITCHEN OPERATION	KITCHEN OPERATION SUPERVISION

SECTION	(I) ACCOMMODATION AND FOOD SERVICE ACTIVITIES		
GROUP	(561) RESTAURANTS AND MOBILE FOOD SERVICE ACTIVITIES		
AREA	JAPANESE CUISINE		
NOSS TITLE	JAPANESE CUISINE PREPARATION SUPERVISION		
NOSS LEVEL	THREE (3)	NOSS CODE	I561-003-3:2021

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	NIGATA PREPARATION	PERFORM <i>DASHI</i> STOCK PREPARATION	PERFORM <i>MISO</i> SOUP PREPARATION	PERFORM HOT NOODLE SOUP PREPARATION	PERFORM COLD NOODLE SOUP PREPARATION
	I561-003-3:2021-C01	I561-003-3:2021- C01-W01	I561-003-3:2021- C01-W02	I561-003-3:2021- C01-W03	I561-003-3:2021- C01-W04
		PERFORM <i>OSUIMONO</i> SOUP PREPARATION	PERFORM <i>CHAWANMUSHI</i> PREPARATION	PERFORM <i>TEMPURA</i> SAUCE PREPARATION	PERFORM <i>HIYAYAKO</i> SAUCE PREPARATION
		I561-003-3:2021- C01-W05	I561-003-3:2021- C01-W06	I561-003-3:2021- C01-W07	I561-003-3:2021- C01-W08

←COMPETENCY UNIT→		←WORK ACTIVITIES→				
CORE	JAPANESE PLATING DESIGN	<p style="text-align: center;">PERFORM <i>TERIYAKI</i> SAUCE PREPARATION</p> <p style="text-align: center;">I561-003-3:2021- C01-W09</p>	<p style="text-align: center;">PERFORM <i>UNAGI</i> SAUCE PREPARATION</p> <p style="text-align: center;">I561-003-3:2021- C01-W10</p>	<p style="text-align: center;">PERFORM <i>TAMAGOYAKI</i> PREPARATION</p> <p style="text-align: center;">I561-003-3:2021- C01-W11</p>	<p style="text-align: center;">PERFORM <i>TEPPANYAKI</i> PLATING</p> <p style="text-align: center;">I561-003-3:2021- C02-W04</p>	
	I561-003-3:2021-C02	<p style="text-align: center;">PERFORM <i>SUSHI</i> PLATING</p> <p style="text-align: center;">I561-003-3:2021- C02-W01</p>	<p style="text-align: center;">PERFORM <i>SASHIMI</i> PLATING</p> <p style="text-align: center;">I561-003-3:2021- C02-W02</p>	<p style="text-align: center;">PERFORM <i>TEMPURA</i> PLATING</p> <p style="text-align: center;">I561-003-3:2021- C02-W03</p>		
		<p style="text-align: center;">PERFORM <i>ROBATAYAKI</i> PLATING</p> <p style="text-align: center;">I561-003-3:2021- C02-W05</p>				

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	STOCK CONTROL	IDENTIFY KITCHEN STOCK CONTROL REQUIREMENTS	ARRANGE KITCHEN STOCK CONTROL ACTIVITIES.	CARRY OUT KITCHEN STOCK ORDERING ACTIVITIES.	CHECK KITCHEN INVENTORY CONTROL ACTIVITIES
	I561-003-3:2021-C03	I561-003-3:2021-C03-W01	I561-003-3:2021-C03-W02	I561-003-3:2021-C03-W03	I561-003-3:2021-C03-W04
	PREPARE KITCHEN STOCK CONTROL REPORT				
	I561-003-3:2021-C03-W05				
	FOOD PREPARATION QUALITY CONTROL	IDENTIFY FOOD PREPARATION QUALITY REQUIREMENT	MONITOR FOOD PREPARATION QUALITY CONTROL	MONITOR FOOD SAFETY	RECORD DAILY FOOD PREPARATION QUALITY CONTROL CHECKLIST
	I561-003-3:2021-C04	I561-003-3:2021-C04-W01	I561-003-3:2021-C04-W02	I561-003-3:2021-C04-W03	I561-003-3:2021-C04-W04

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	KITCHEN OPERATION SUPERVISION	COORDINATE KITCHEN MANPOWER ARRANGEMENT	MONITOR KITCHEN SUBORDINATE'S PERFORMANCE	PREPARE KITCHEN SUBORDINATES APPRAISAL	CONDUCT KITCHEN ON JOB TRAINING
	I561-003-3:2021-C05	I561-003-3:2021- C05-W01	I561-003-3:2021- C05-W02	I561-003-3:2021- C05-W03	I561-003-3:2021- C05-W04
		MONITOR KITCHEN WORKING AREA CLEANLINESS AND SAFETY			
		I561-003-3:2021- C05-W05			

Notes:

CPC_{PdP} is meant to be used in Teaching & Learning context which is generated by conversion of the action verb in the CU Title to a noun in the CU_{PdP} Title from given CPC sets.

19.2 Appendix B: Element Content Weightage

**OSH - OCCUPATIONAL SAFETY AND HEALTH
SD - SUSTAINABLE DEVELOPMENT
M&A - MANAGEMENT AND ADMINISTRATION
IT - INDUSTRY TECHNOLOGICAL ADVANCES**

JAPANESE CUISINE PREPARATION SUPERVISION LEVEL 3

CU CODE	CU TITLE	ELEMENT CONTENT WEIGHTAGE				NOTES
		OSH	SD	M&A	IT	
I561-003-3:2021-C01	Prepare <i>Nigata</i> .	30%	20%	10%	0%	All the CU of this NOSS consist the element of occupational safety and health especially CU 1 more element content weightage than other CU. These elements appear in the following CP on pages 18 – 34 and CoCU on pages 36 - 99
I561-003-3:2021-C02	Design japanese plating.	20%	20%	15%	0%	All the CU of this NOSS consist the element of sustainable development. These elements appear in the following CP on pages 18 – 34 and CoCU on pages 36 - 99
I561-003-3:2021-C03	Control kitchen stock.	10%	20%	15%	50%	All the CU of this NOSS consist the element of management & administration especially CU 5 more element content weightage than other CU. These
I561-003-3:2021-C04	Control food preparation quality.	10%	20%	15%	10%	

CU CODE	CU TITLE	ELEMENT CONTENT WEIGHTAGE				NOTES
		OSH	SD	M&A	IT	
I561-003-3:2021-C05	Supervise kitchen operation.	30%	20%	45%	40%	elements appear in the following CP on pages 18 – 34 and CoCU on pages 36 - 99
Total weightage		100/100	100/100	100/100	100/100	All the CU of this NOSS consist the element of industrial technological advances especially CU 3 more element content weightage than other CU. These elements appear in the following CP on pages 18 – 34 and CoCU on pages 36 - 99