

Republic of the Philippines
TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY
East Service Road, South Superhighway, Taguig City

83rd TESDA BOARD MEETING
17 September 2012, Monday; 2:00 p.m.
7th Floor TESDA Board Room, Office of the Chair
Taguig City

Resolution No. 2012 -12
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**APPROVING THE AMENDMENTS TO THE TRAINING REGULATIONS FOR
COMMERCIAL COOKING NC II**

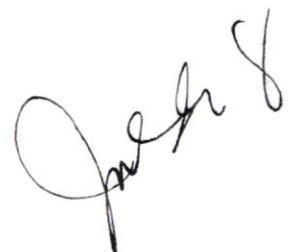
WHEREAS, Section 14 (b) of Republic Act No. 7796 mandates that TESDA shall develop and establish a national system of skills standardization, testing and certification and conduct research and development on various occupational areas in order to recommend policies, rules and regulations for effective and efficient skills standardization, testing and certification system in the country;

WHEREAS, there is a need to revisit and reconsider the Training Regulations for Commercial Cooking NC II based on the changes in current practice and the need to better reflect the present priority jobs in the current labor market;

WHEREAS, TESDA Board Resolution No. 2009-11 entitled "Approving the Amendments on the Training Regulations for Commercial Cooking NC II" was issued on 13 July 2009 during the 79th TESDA Board Meeting;

WHEREAS, in the 52nd Standards Setting and Systems Development (SSSD) Committee-TESDA Board-TESDA Secretariat Consultation Meeting held on 12 July 2012 at 10:00 a.m., the proposed amendments in the pertinent section of the Training Regulations for Commercial Cooking NC II were presented and deliberated on as follows:

Qualification Title	
Qualification Title in the Existing Promulgated Training Regulations (BR 2009-11)	Qualification Title Recommended
Commercial Cooking NC II	Cookery NC II



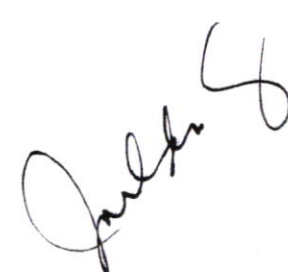
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Section 1-Definition of Qualification	
Definition of Qualification in the Existing Promulgated Training Regulations (BR 2009-11)	Definition of Qualification Recommended
The Commercial Cooking NC II Qualification consists of competencies that a person must achieve to clean kitchen areas, cook hot and cold meals, and prepare, portion and plate meat/food to guests in hotels, motels, restaurants clubs, canteens, resorts and luxury lines/cruises.	The Cookery NC II Qualification consists of competencies that a person must achieve to clean kitchen areas, prepare hot, cold meals and desserts for guests in various food and beverage service facilities.
Components of the Qualification	
CORE Competencies in the Existing Promulgated Training Regulations (BR 2009-11)	CORE Competencies Recommended
<ol style="list-style-type: none"> 1. Clean and maintain kitchen premises 2. Organize and prepare food 3. Select, prepare and cook meat 4. Receive and store kitchen supplies 5. Prepare stocks, sauces and soups 6. Prepare cook and serve food for menus 7. Prepare appetizers and salads 8. Prepare sandwiches 9. Prepare vegetables, fruit, eggs and starch products 10. Prepare and cook poultry and game 	<ol style="list-style-type: none"> 1. Clean and maintain kitchen premises 2. Prepare meat dishes 3. Prepare stocks, sauces and soups 4. Prepare appetizers 5. Prepare salads and dressing 6. Prepare sandwiches 7. Prepare vegetables dishes 8. Prepare egg dishes 9. Prepare starch dishes 10. Prepare poultry and game dishes 11. Prepare seafood dishes 12. Prepare desserts 13. Package prepared food



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11. Prepare and portion controlled meat cuts 12. Prepare and cook seafood 13. Prepare hot and cold desserts 14. Prepare pastry, cakes, and yeast-based products 15. Present food 16. Package prepared foodstuffs	
Occupational Job Title	
Occupational Job Title in the Existing Promulgated Training Regulations (BR 2009-11)	Occupational Recommended Job Title
Commis Pastry Cook Hot-Kitchen Cook Pantry Worker/Cold-Kitchen Cook	Cook Assistant Cook

Section 3-Training Standards	
Nominal Duration (CORE) in the Existing Promulgated Training Regulations (BR 2009-11)	Nominal Duration (CORE) Recommended
18 Hours – Basic	18 Hours – Basic
18 Hours – Common	18 Hours – Common
400 Hours- Core	280 Hours - Core

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National Assessment and Certification Arrangements	
National Assessment and Certification Arrangements in the Existing Promulgated Training Regulations (BR 2009-11)	National Assessment and Certification Recommended
National Certificate (NC) Demonstrate competence in all the units listed in Section 1	National Certificate (NC) Demonstrate competence in all the units of competency listed in Section 1
Certificate of Competency (COC) Accumulated of Certificate of Competency on the following groups of clusters of core units of the qualification	Certificate of Competency (COC) Accumulation of Certificate of Competency on the following groups of clusters of core units of the qualification.
1. Prepare and bake pastry products <ul style="list-style-type: none"> • Clean and maintain kitchen premises • Organize and prepare food • Receive and store kitchen supplies • Prepare pastry, cakes and yeast-based products 	1. Prepare hot meals <ul style="list-style-type: none"> • Clean and maintain kitchen premises • Prepare stocks, sauces' and soups • Prepare poultry and game dishes • Prepare meat dishes • Prepare eggs dishes • Prepare starch products • Prepare vegetable dishes • Package prepared food
2. Prepare and cook hot meals <ul style="list-style-type: none"> • Clean and maintain kitchen premises • Organize and prepare food • Receive and store kitchen supplies • Select, prepare and cook meats • Prepare stocks, sauces and soups 	2. Prepare cold meals <ul style="list-style-type: none"> • Clean and maintain kitchen premises • Prepare appetizers • Prepare salads and dressing • Prepare sandwiches • Package prepared food



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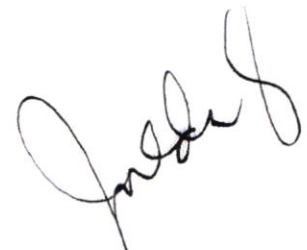
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<ul style="list-style-type: none"> • Prepare cook and serve food for menus • Prepare and cook poultry and game • Prepare and portion controlled meat cuts • Prepare and cook seafood • Present food • Package prepared foodstuffs 	<ul style="list-style-type: none"> • Prepare sweets • Clean and maintain kitchen premises • Prepare desserts • Package prepared food
<p>3. Perform pantry/cold kitchen operations</p> <ul style="list-style-type: none"> • Clean and maintain kitchen premises • Organize and prepare food • Receive and store kitchen supplies • Prepare sandwiches • Prepare appetizers and salads • Prepare vegetable, fruits, eggs and starch products 	<p>3. Prepare sweets</p> <ul style="list-style-type: none"> • Clean and maintain kitchen premises • Prepare desserts • Package prepared food

WHEREAS, during the 79th EXCOM-TESDA Board Meeting on 13 August 2012, the Standards Setting and Systems Development (SSSD) Committee- TESDA Board- TESDA Secretariat Consultation Meeting agreed to recommend for approval the aforesaid amendments to the Training Regulations for Commercial Cooking NCII;

WHEREAS, in the 83rd TESDA Board Meeting on 17 September 2012 at 2:00 p.m., the TESDA Board considered and approved the above amendments to the aforementioned Training Regulations;



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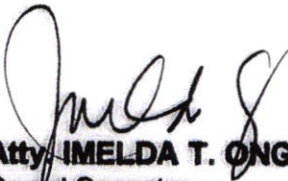
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**APPROVING THE AMENDMENTS TO THE TRAINING REGULATIONS FOR
COMMERCIAL COOKING NC II**


NOW, THEREFORE, BE IT RESOLVED AS IT IS HEREBY RESOLVED, that the TESDA Board in its meeting today, 17 September 2012 at 2:00 p.m., approves the above amendments to the aforementioned Training Regulations;

BE IT RESOLVED, FINALLY, that copies of this Resolution and the abovementioned Training Regulations be published and disseminated to all concerned, and the same shall be effective fifteen (15) days upon publication. All programs registered under these Training Regulations must comply with the requirements of the aforementioned Training Regulations. Graduates of TVET programs covered by the aforementioned Training Regulations shall be required to undergo mandatory assessment under the national assessment and certification program.

Adopted this 17th day of September 2012.


Atty. IMELDA T. ONG
Board Secretary

Attested by:


Sec. EMMANUEL JOEL J. VILLANUEVA
Alternate Chair, TESDA Board
Director General
Technical Education and Skills Development Authority

