

School of Technical and Vocational Education

Cookery NC II

PWC 100	Participate in Workplace Communication	5.00
WTE 100	Work in a Team Environment	5.00
PCP 100	Practice Career Professionalism	4.00
POHSP 100	Practice Occupational Health and Safety Procedures	4.00
DUIK 100	Develop and Update Industry Knowledge	4.00
OWHP 100	Observe Workplace Hygiene Procedures	4.00
PCO 100	Perform Computer Operations	2.00
PWSP 100	Perform Workplace and Safety Practices	4.00
PECS 100	Provide Effective Customer Service	4.00
CMKP 100	Clean and Maintain Kitchen Premises	8.00
PSSS 100	Prepare Stocks, Sauces, and Soups	24.00
PA 100	Prepare Appetizers	24.00
PSD 100	Prepare Salads and Dressing	24.00
PS 100	Prepare Sandwiches	24.00
PMD 100	Prepare Meat Dishes	24.00
PVD 100	Prepare Vegetables Dishes	24.00
PED 100	Prepare Egg Dishes	24.00
PSD 101	Prepare Starch Dishes	24.00
PPGD 100	Prepare Poultry and Game Dishes	24.00
PSD 102	Prepare Seafood Dishes	24.00
PD 100	Prepare Desserts	24.00
PPF 100	Package Prepared Food	8.00
	Number of Hours	316.00
	Number of Laboratory	4.00