



NATIONAL COMPETENCY STANDARDS (NCS)

FOOD PRODUCTION CERTIFICATE 2 &3

TOURISM AND HOSPITALITY SECTOR

**TECHNICAL & VOCATIONAL EDUCATION AND
TRAINING QUALITY COUNCIL**

**BHUTAN QUALIFICATIONS AND
PROFESSIONALS CERTIFICATION AUTHORITY
THIMPHU, BHUTAN
AUGUST 2026**

First Publication: 2012
First Revision: 2016
2nd Revision: 2022
3rd Revision: 2026
© TVET Quality Council

FOREWORD

The TVET Quality Council, BQPCA, is pleased to present the National Competency Standards (NCS) for **Food Production**, Certificate 2 and 3 developed in collaboration with industry experts and trainers. These standards establish a nationally recognized qualification aligned with international best practices, setting a benchmark for TVET qualifications in Bhutan.

The NCS ensures that trainees acquire the necessary skills, knowledge, and attitude required by industries. Developed through close consultation with experts, it enhances the relevance of training to labor market needs, equipping graduates to meet industry expectations and improving their employability. A strong and responsive TVET system will also make vocational education more attractive to youth.

The Council acknowledges the valuable contributions of industry experts and trainers in the development of these standards. We urge employers and training providers to continue their support in implementing the NCS, fostering a skilled and productive workforce that contributes to national socio-economic development. Moving forward, we look forward to enhanced industry engagement and collaborative efforts in building a quality-assured, demand-driven TVET system.

Director
BQPCA

ACKNOWLEDGEMENT

Date of Endorsement : 21 August 2031
Date of Revision : 22 August 2026

The TVET Quality Council, Bhutan Qualifications and Professionals Certification Authority would like to express our deepest appreciation to the following industry and subject matter experts who have participated in development of the National Competency Standards for Food Production Associate:

Experts involved in the development and validation of the NCS			
SN	Name	Designation	Organization
1	Singye Dema	Trainer	NLD
2	Ras Maya Rai	Trainer	NLD
3	Bhakta Bdr. Darjee	Chef	Peling Resort
4	Jamyang Lhamo	Trainer	KC institute
5	Suraj Chetteri	Chef	Hotel Khamsum
6	Passang Dorji	Chef	Hotel Druk
7	Pema Jambay	Training Director	KC institute

PACKAGING OF QUALIFICATIONS

CERTIFICATE 3



Prepare Bhutanese Dishes (5172-U11-L3)

Prepare Desserts and Pastry items (5172-U10-L3)

Prepare Meat, Seafood and Poultry Dishes (5172-U9-L3)

Prepare Rice and Farinaceous Dishes (5172-U8-L3)

Prepare Vegetable and Vegan Dishes (5172-U7-L3)

Prepare Egg dishes and Porridge (5172-U6-L3)

Prepare Stock and Sauce (5172-U5-L3)

Prepare Appetizers (5172-U4-L3)

CERTIFICATE 2



Prepare Basic Dishes (5172-U3-L2)

Operate and Maintain Food Production Tools and Equipment (5172-U2-L2)

Maintain Food Safety, Hygiene and Kitchen Operations (5172-U1-L2)



ENTRY

Unit Title	Element of Competence
1. Maintain Food Safety, Hygiene and Kitchen Operations	1.1 Maintain personal and workplace hygiene 1.2 Handle and protect food safely 1.3 Maintain safe food production practices 1.4 Maintain the kitchen work environment 1.5 Manage waste and resources appropriately 1.6 Perform Food Production Work Effectively
2. Operate And Maintain Food Production Tools and Equipment	2.1 Handle food production tools and equipment 2.2 Maintain equipment during food production 2.3 Store equipment appropriately
3. Prepare Basic Dishes	3.1 Prepare for production of basic dishes 3.2 Prepare a range a basic dishes 3.3 Maintain and present the finished dishes
4. Prepare Appetizers	4.1 Prepare for Production of appetizers 4.2 Prepare soup 4.3 Prepare salads
5. Prepare Stock and Sauce	5.1 Prepare for production of stock and Sauce 5.2 Prepare stock 5.3 Prepare mother sauces
6. Prepare Egg dishes and Porridge	6.1 Prepare for production of egg dishes and porridge 6.2 Prepare egg dishes 6.3 Prepare Porridge
7. Prepare Vegetarian and Vegan Dishes	7.1 Prepare Vegetarian and Vegan Dishes 7.2 Prepare Vegetable dishes 7.3 Prepare vegan dishes
8. Prepare Farinaceous Dishes	8.1 Prepare for production of farinaceous dishes 8.2 Prepare rice 8.3 Prepare Pasta dishes
9. Prepare Meat, Seafood and Poultry Dishes	9.1 Prepare for production of meat, seafood and Poultry dishes (mise en place) 9.2 Prepare meat dishes 9.3 Prepare Seafood dishes

	8.1 Prepare poultry dishes
10. Prepare Desserts and Pastry items	10.1. Prepare for production of desserts and pastry item 10.2. Prepare desserts 10.3. Prepare basic pastry items
11. Prepare Bhutanese Dishes	11.1. Prepare for production of Bhutanese dishes 11.2. Prepare starter dishes 11.3. Prepare grain-based and ceremonial dishes 11.4. Prepare vegetable and farinaceous dishes

UNIT TITLE	Maintain Food Safety, Hygiene and Kitchen Operations
DESCRIPTOR	This unit consists of the competencies required to maintain personal and workplace hygiene, handle and protect food safely, maintain safe food production practices, maintain a clean and orderly kitchen environment, manage waste and resources, and perform assigned food production work effectively under general supervision in accordance with workplace requirements and standard procedures.
CODE	5172-U1-L2
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Maintain personal and workplace hygiene	1.1 Maintain personal cleanliness according to workplace requirements 1.2 Maintain appropriate protective clothing and personal hygiene practices 1.3 Maintain hygienic practices during food production 1.4 Report conditions that may affect food safety
2. Handle food safely	2.1 Handle food according to established food safety requirements 2.2 Maintain separation of raw, cooked and ready-to-eat foods 2.3 Maintain appropriate food temperatures and storage conditions

	2.4 Protect food from contamination during production
3. Maintain safe food production practices	3.1 Control common food safety and workplace hazards 3.2 Use appropriate safe work practices during food production 3.3 Report hazards, accidents and unsafe conditions
4. Maintain the kitchen work environment	4.1 Maintain preparation and production areas in a hygienic condition 4.2 Maintain orderly work areas during production 4.3 Clean and sanitize work areas according to established requirements
5. Manage waste and resources appropriately	5.1 Handle waste according to workplace requirements 5.2 Optimize resources and eliminate food waste 5.3 Report waste, resource or environmental issues
6. Perform Food Production Work Effectively	6.1 Organize food production work 6.2 Communicate and work with others 6.3 Complete assigned food production work

RANGE STATEMENT

Food safety practices	
• Personal hygiene • hand hygiene • food handling • contamination prevention • temperature control	• Cleaning • Sanitizing • Storage and waste management
Food may include but not limited to:	
• Raw • Cooked • Chilled	• Frozen • processed and ready-to-eat food
Contamination may include but not limited to:	
• Physical • Chemical	Biological and allergenic
Work areas may include but not limited to:	
• Food preparation • Cooking	• Storage • Service and waste disposal areas
<i>Critical Aspects</i>	
• Demonstrate competencies to apply occupational health and safety procedures at work • Demonstrate Competencies in maintaining personal and workplace hygiene	

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
• Ethics and Integrity • Basic first aid	• Team Work • Communication

- Temperature Control Management
- Kitchen Layout
- Environmental Control (FATTOM)
- HACCP
- Cross Contamination
- Sustainable Resource Management
- Grooming
- Relevant rules and regulation

- Problem Solving
- Interpersonal Relationship
- Creativity
- Time Management
- Innovation

UNIT TITLE	Operate and Maintain Food Production Tools and Equipment
DESCRIPTOR	This unit contains the competencies required to handle, operate, maintain, clean and store food production tools and equipment safely and effectively according to established procedures and workplace requirements, under general supervision.
CODE	5172-U2-L2
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Handle food production tools and equipment	1.1 Organize <i>tools and equipment</i> according to requirements 1.2 Operate <i>tools and equipment</i> according to established operating procedure and as per the safety requirement 1.3 Address equipment problems as per the established standard
2. Maintain tools and equipment during food production	2.1 Monitor equipment operation as per the establishment procedure 2.2 Maintain tools and equipment in suitable condition during production as per the established standards 2.3 Address equipment problems arising during use as per the established standard

3. Clean and store tools and equipment appropriately	3.1 Clean tools and equipment after use 3.2 Store tools and equipment safely and hygienically after use as per the establishment procedures 3.3 Maintain tools and equipment ready for subsequent use
--	---

RANGE STATEMENT

Tools and equipment may include but not limited to:

- | | |
|---|---|
| <ul style="list-style-type: none"> • Ovens • Cookers • Burners • Induction • Grills • Fryers • Steamers • Mixers • Blenders • Food processors | <ul style="list-style-type: none"> • Salamander • Refrigerators • Freezers • Dishwashing equipment • Measuring and weighing equipment • Pots and pans • Knives and cutting tools • Chopping board |
|---|---|

Critical Aspects

- Demonstrate competencies to follow occupational health and safety procedures
- Demonstrate competencies in operating tools and equipment

UNDERPINNING KNOWLEDGE

- Ethics and Integrity
- Kinetic Hazard Mitigation
- Safety Interlock Systems

UNDERPINNING SKILLS

- Team Work
- Communication
- Problem Solving

● Load and Torque Dynamics ● Direct Radiant Heat ● Residual Thermal Expansion ● Porosity and Biofilm Control ● Leverage and Friction Control ● Calibration and Accuracy ● Types of knives	● Interpersonal Relationship ● Time Management ● Innovation
---	---

UNIT TITLE	Prepare Basic Dishes
DESCRIPTOR	This unit contains competencies required to prepare for production of simple/basic dishes, using basic cookery methods. The simple dishes could range from vegetable to meat with the distinction being that they are cooked using simple cooking method under general supervision
CODE	5172-U3-L2
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Prepare for production of basic dishes	1.1 Interpret basic recipes and production instructions 1.2 Prepare ingredients according to established requirements (mis-en place) 1.3 Organize ingredients and equipment for preparing dishes 1.4 Perform butchering as per the established standards
2. Prepare a range of simple dishes	2.1 Prepare simple soup as per the standard recipe

	2.2 Prepare green salad according to established recipes 2.3 Prepares stock as per the standards recipe 2.4. Prepare mother sauce as per the recipe according to established recipes 2.6. Prepare simple farinaceous dishes as per the standards recipe 2.7. Prepare simple meat dishes 2.8. Prepare sea food dishes as per the standard recipe 2.9. Prepare simple chicken dishes 2.10. Prepare simple egg dishes 2.11. Prepare simple vegetarian and vegan dishes 2.12. Prepare jain dish as per the requirement 2.13. Prepare simple dessert 2.14. Prepare simple pastry items according to established recipes
3. Maintain and present the finished dishes	3.1 Store the finished dishes as per the standards procedure 3.2 Portion food according to established requirements 3.3 Present and garnish the dishes hygienically and appropriately

RANGE STATEMENT

Basic cookery methods may include but not limited to:

- | | |
|--|---|
| <ul style="list-style-type: none"> • Boiling • Simmering | <ul style="list-style-type: none"> • Frying • Saut  ing |
|--|---|

• Steaming • Blanching	• Stewing • baking
Simple soup may include but not limited to:	
• Cream Tomato	• Carrot
Farinaceous Dishes may include but not limited to	
• Rice • Pasta	• Roti • Dumpling
Meat dishes may include but not limited to:	
• Beef curry	• Stir fried pork
Simple food dishes may include but not limited to:	
• breaded fried fish	• Sautéed Prawns
Chicken dishes may include but not limited to:	
• Fried chicken	• Chicken curry
Simple egg dish may include but not limited to:	
• Scramble and	• Omelette
Vegetarian and vegan dishes may include but not limited to:	
• Mix vegetable curry • Ema-datsi	• Stir fried vegetable • Stir fried tofu
Simple pastry items may include but not limited to:	
• Mushroom puff pastry	• Chicken puff pastry
<i>Critical Aspects</i>	
• Demonstrate competencies to follow occupational health and safety procedures • Demonstrate competencies in preparing, producing and presenting dishes	

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
• Ethics and Integrity • Recipe • Ingredients • Types and classification of dishes • Pest control • Critical control point • Cooking methods • Quality standards of dish • Food costing • Types of menus • Stock rotation (FIFO/LIFO) • Kitchen Terminology • Dietary Requirement and Restriction • Basic nutrition value	• Team Work • Communication • Problem Solving • Interpersonal Relationship • Coordination • Time Management • Innovation

UNIT TITLE	Prepare Appetizers
DESCRIPTOR	This unit contains competencies required to Prepare commercial appetizers as per the recipe independently
CODE	5172-U4-L3
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Prepare for Production of appetizers	1.1 Organize tools, equipment, ingredients and other resources according to production requirements 1.2 Maintain personal hygiene, food safety and safe kitchen practices throughout food preparation 1.3 Prepare and organize ingredients according to standard recipes and production requirements 1.4 Organize the work sequence according to

	the production requirements 1.5 Use appropriate PPE, tools and equipment as per the requirement
2. Prepare soup	2.1 Pre-prepare the ingredients as per the recipe 2.2 Cook the soup using standard cooking methods 2.3 Add seasonings to the soup as per the recipe 2.4 Portion and plate the dishes with appropriate garnishes according to established presentation standards 2.5 Manage the wastes as per the established procedures
3. Prepare salads	3.1 Pre-prepare the ingredients as per the standard recipe 3.2 Prepare salad dressing following standard procedures 3.3 Prepare the salad as per the requirement and standard recipe 3.4 Portion and garnish the salad as per the job requirement following standard procedures

	3.5 Manage the waste as per the established procedures
--	--

RANGE STATEMENT	
Tools and equipment may include but not limited to:	
• Chopping board • Knives • Ladles • Sauce pan • Refrigerator	• Grinders • Slicer • Stove • Peeler • Pot
Cooking methods/techniques may include but not limited to:	
• Boiling • Steaming • Frying • Blanching	• Roasting • Baking • Grilling
Starters must include but not limited to:	
• Continental	• Indian
Salad dressing may include but not limited to:	
• Olive oil based • Vinaigrette • Lemon	• Yoghurt based • Mayonnaise based
<i>Critical Aspects</i>	
• Demonstrate compliance with safety regulations applicable to work operations at all times • Prepare appetizers, soup and salads as per the standard recipe • Portion and garnish the appetizers, soup and salads as per the standard recipe	

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
• Ethics and Integrity • OHS regulations • Relevant articles on Food safety regulation • Basic First aid • Personal hygiene and grooming • Shelf life, expiry dates of ingredients and storage • Methods of cooking • Product knowledge • Types of ingredients • Nutritional value • Types of appetizers • Food cost control • French classical menu	• Team Work • Communication • Problem Solving • Interpersonal Relationship • Coordination • Time Management • Innovation • Entrepreneurship • Growth oriented

UNIT TITLE	Prepare Stock and Sauce
DESCRIPTOR	This unit covers the competencies required to prepare stock and mother sauces independently
CODE	5172-U5-L3
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Prepare for production of stock and Sauce	1.1 Use appropriate PPE, tools and equipment as per the requirement 1.2 Maintain hygiene and safe practices in kitchen operation at all times 1.3 Pre-prepare the ingredients as per the recipe following standard procedure

2. Prepare stock	2.1 Prepare ingredients using standard cooking methods 2.2 Simmer the stock as per the job requirement following a standard procedure 2.3 Check the stock consistency as per the requirement 2.4 Store the stock following standard procedure
3. Prepare mother sauces	3.1 Emulsify/mix the ingredient as per the job requirement following standard procedure 3.2 Prepare ingredients using standard cooking methods as per the recipe 3.3 Check the seasoning and consistency as per the job requirement following standard procedure 3.4 Store the sauce as per the job requirement following standard procedure

RANGE STATEMENT

Tools & equipment for preparing stock may include but not limited to:

- | | |
|---|--|
| <ul style="list-style-type: none"> • Bowl • Container • Chopping board • Oven | <ul style="list-style-type: none"> • Knives • Refrigerator • Pan • Stock pot |
|---|--|

Ingredients may include but not limited to:

• Herbs • Vegetables	• Fish items • Meat items
Stock may include but not limited to:	
• White	• Brown
Tools & equipment for preparing sauces may include but not limited to:	
• Whisk • Bowl • Pan • Knife	• Chopping board • Oven • Stove • Ladle
Ingredients may include but not limited to:	
• Egg • Butter • Stock • Herbs (fresh and dry)	• Flour • Vegetables • Milk
<i>Critical Aspects</i>	
• Demonstrate compliance with safety regulations applicable to work operations at all times. • Pre-prepare the ingredients as per the recipe following standard procedure. • Prepare stock and sauce as per the recipe as per the standards recipe	

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
• Ethics and Integrity • Occupation Health and safety (OHS) regulations • Personal Hygiene and grooming	• Team Work • Communication • Problem Solving

● Shelf life ● Relevant articles on Food safety regulations ● Basic First aid ● Cleanliness of work area and equipment ● Kitchen functions ● Different cooking methods ● Different recipes ● Expiry dates of ingredients ● Classification of sauces ● Thickening agents	● Interpersonal Relationship ● Coordination ● Time Management ● Innovation ● Entrepreneurship ● Growth oriented
--	--

UNIT TITLE	Prepare Egg dishes and Porridge
DESCRIPTOR	This unit covers the competencies required to prepare tools and equipment, maintain hygiene, prepare specific ingredients and prepare various egg dishes items and porridge
CODE	5172-U6-L3
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Prepare for production of egg dishes and porridge	1.1 Use appropriate PPE, tools and equipment as per the requirement 1.2 Maintain hygiene and safe practices in kitchen operation 1.3 Prepare ingredients as per the recipe

	following standard procedures
2. Prepare egg dishes	2.1 Prepare eggs for cooking as per the job requirements following standard procedures 2.2 Prepare egg dishes using standards cooking methods as per the job requirements 2.3 Portion and garnish the egg items as per the job requirements following standard procedures. 2.4 Manage the wastes following establishment procedures
3. Prepare Porridge	3.1 Mix the ingredients as per the recipe following standard procedures 3.2 Prepare porridge as per the job recipe 3.3 Portion and present the porridge as per the job requirements following standard procedures. 3.4 Manage the wastes following establishment procedures

RANGE STATEMENT

Tools and equipment may include but not limited to:

- | | |
|--|--|
| <ul style="list-style-type: none">• Whisk• Knives• Bowls• Spatula | <ul style="list-style-type: none">• Refrigerator• Stove• Pan |
|--|--|

Ingredients may include but not limited to:

- | | |
|--|---|
| <ul style="list-style-type: none">• Creams• Milk• Cheese• Oil• Vinegar | <ul style="list-style-type: none">• Butter• Vegetables |
|--|---|

Egg dishes may include but not limited to:

- | | |
|---|---|
| <ul style="list-style-type: none">• Poached• Omelette• Boiled | <ul style="list-style-type: none">• Egg curry Scrambled• Sunny side up• Stuffed |
|---|---|

Porridge ingredients may include but not limited to:

- | | |
|--|---|
| <ul style="list-style-type: none">• Rice• Oats• Corn meal• Butter | <ul style="list-style-type: none">• Salt• Sugar• Milk |
|--|---|

Critical Aspects

- Demonstrate compliance with safety regulations applicable to work operations at all times.
- Prepare egg dishes and porridge as per the standards recipe following the job requirements

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
● Ethics and Integrity ● OHS regulations ● Food safety regulation ● Food cross contamination ● Relevant articles on Food safety regulation ● Basic First aid ● Personal hygiene and grooming ● Shelf life, expiry dates of ingredients and storage ● Methods of cooking ● Basic nutrition content of different ingredients ● Standard recipe ● Waste management	● Team Work ● Communication ● Problem Solving ● Interpersonal Relationship ● Coordination ● Time Management ● Innovation ● Entrepreneurship ● Growth oriented

UNIT TITLE	Prepare Vegetarian and Vegan Dishes
DESCRIPTOR	This unit covers the competencies required to prepare various regional and continental vegetables and vegan Dishes following standard recipes.
CODE	5172-U7-L3
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA

1. Prepare for production of vegetable dishes	1.1 Use appropriate PPE, tools and equipment as per the requirement 1.2 Maintain hygiene and safe practices in kitchen operation 1.3 Prepare ingredients as per the recipe following standard procedures. 1.4 Prepare vegetables for cooking as per the job requirement following standard procedures
2. Prepare Vegetable dishes	2.1 Mix vegetables as per the job requirement following standard procedures 2.2 Prepare vegetable dishes using standard cooking method as per the recipe 2.3 Season the vegetables as per the standard recipe following standard procedures. 2.4 Portion and garnish the vegetable items as per the job requirement following standard procedures 2.5 Manage the wastes following establishment procedures
3. Prepare dishes vegan	3.1 Prepare vegan dishes using standard cooking method as per the recipe 3.2 Season the vegetables as per the standard recipe following standard procedures.

	3.3 Portion and garnish the vegetable items as per the job requirement
--	--

RANGE STATEMENT	
Tools and equipment may include but not limited to:	
• Pan • Colander	• Ladle • Stove/oven
Ingredients may include but not limited to:	
• Salt • Oil • Pepper	• Vegetables • Sauce
Egg dishes may include but not limited to:	
• Poached • Omelette • Boiled	• Egg curry Scrambled • Sunny side up • Stuffed
Pre-preparing vegetable may include but not limited to:	
• Sorting • Assembling • Cutting	• Cleaning • Washing
Standard Cooking method may include but not limited to;	
• Boiling • Steaming • Frying • Blanching	• Roasting • Baking • Grilling • Sautéing
<i>Critical Aspects</i>	

- Demonstrate compliance with safety regulations applicable to work operations at all times.
- Prepare vegetarian and vegan dishes using standard cooking methods

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
● Ethics and Integrity ● OHS regulations ● Food safety regulation ● Food cross contamination ● Relevant articles on Food safety regulation ● Basic First aid ● Personal hygiene and grooming ● Shelf life, expiry dates of ingredients and storage ● Methods of cooking ● Basic nutrition content of different ingredients ● Standard recipe ● Types of vegetables ● Different types of vegetarian and vegan dish	● Team Work ● Communication ● Problem Solving ● Interpersonal Relationship ● Coordination ● Time Management ● Innovation ● Entrepreneurship ● Growth oriented

UNIT TITLE	Prepare Farinaceous Dishes
DESCRIPTOR	This unit covers the competencies required to prepare different type of rice and farinaceous dishes as per the recipe.
CODE	5172-U8-L3
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA

1. Prepare for production of farinaceous dishes	1.1 Use appropriate PPE, tools and equipment as per the requirement 1.2 Maintain hygiene and safe practices in kitchen operation 1.3 Prepare ingredients as per the recipe following standard procedures
2. Prepare rice	2.1 Pre-prepare rice for cooking as per the job requirement following standard procedures. 2.2 Prepare rice and other rice items following standard standards recipe 2.3 Portion the rice as per the job requirement following standard procedures. 2.4 Manage waste as per the establishment procedure
3. Prepare Pasta dishes	3.1 Select types of pasta as per the standard recipe as per the requirement 3.2 Prepare pasta dishes as per the job standard recipe 3.3 Portion and garnish the pasta as per the job requirement following standard procedures 3.4 Manage waste as per the establishment procedure
4. Prepare Farinaceous dishes	4.1 Select types of flour and quantity as per the recipe following standard

	procedures. 4.2 Prepare farinaceous dishes as per the recipe 4.3 Check the texture of the farinaceous dishes following standard procedures. 4.4 Portion and present the dishes as per the job requirement
--	---

RANGE STATEMENT	
Tools and equipment may include but not limited to:	
• Pot • Colander • Griddle	• Ladle • Stove • Tandoor
Ingredients may include but not limited to:	
• Oil • Salt • Herbs	• Vegetables • Meat • Sauces
Types of pasta may include but not limited to::	
• Spaghetti	• Fusilli
Farinaceous items may include but not limited to:	
• Naan • Roti	• Puri • bun
Critical Aspects	

- Demonstrate compliance with safety regulations applicable at all times.
- Prepare rice, pasta and farinaceous dishes as per the standard recipe.

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
● Ethics and Integrity ● OHS regulations ● Food safety regulation ● Food cross contamination ● Relevant articles on Food safety regulation ● Basic First aid ● Personal hygiene and grooming ● Shelf life, expiry dates of ingredients and storage ● Methods of cooking/preparing ● Basic nutrition content of different ingredients ● Standard recipe ● Types of rice ● Types of pasta ● Types of flours	● Team Work ● Communication ● Problem Solving ● Interpersonal Relationship ● Coordination ● Time Management ● Innovation ● Entrepreneurship ● Growth oriented

UNIT TITLE	Prepare Meat, Seafood and Poultry Dishes
DESCRIPTOR	This unit covers the competencies required to prepare tools and equipment, maintain hygiene, prepare specific ingredients and This unit covers the competencies required to prepare and present meat, fish, sea food and poultry dishes
CODE	5172-U9-L3

ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Prepare for production of meat, seafood and Poultry dishes (mise en place)	1.1 Use appropriate PPE, tools and equipment as per the requirement 1.2 Maintain hygiene and safe practices in kitchen operation 1.3 Prepare ingredients as per the recipe following standard procedures. 1.4 Prepare meat, poultry and sea food for cooking
2. Prepare meat dishes	2.1 Mix ingredients as per the job requirement following standard procedure 2.2 Prepare meat items as per the recipe using standards cooking method 2.3 Portion and garnish the meat item as per the job requirement following standard procedure 2.4 Manage waste as per the establishment procedure
3. Prepare Seafood dishes	3.1 Mix ingredients as per the job requirement following standard procedures 3.2 Prepare sea food dishes as per the recipe using standards cooking method

	3.3 Portion and garnish the fish items as per the job requirement following standard procedures 3.4 Manage waste as per the establishment procedure
4. Prepare poultry dishes	4.1 Mix ingredients as per the job requirement following standard procedures 4.2 Prepare poultry dishes as per the recipe using standards cooking method 4.3 Portion and garnish the poultry items as per the job requirement following standard procedures 4.4 Manage waste as per the establishment procedure

RANGE STATEMENT

Tools and equipment may include but not limited to:

- | | |
|---|--|
| <ul style="list-style-type: none"> ● Pot ● Combi Oven | <ul style="list-style-type: none"> ● Ladle ● Stove |
|---|--|

Ingredients may include but not limited to:

- | | |
|--|---|
| <ul style="list-style-type: none"> ● Salt ● Oil ● Sauce | <ul style="list-style-type: none"> ● Meat ● Herbs ● Spices |
|--|---|

Prepare the meat and fish items may include but not limited to

- | | |
|---|--|
| <ul style="list-style-type: none"> ● Cutting | <ul style="list-style-type: none"> ● Dicing |
|---|--|

• Sorting • Coating • Marinating • Stuffing • De-boning	• Slicing • Mincing • Scaling • Filleting
Cooking method may include but not limited to;	
• Boiling • Steaming • Frying • Blanching	• Roasting • Baking • Grilling
Critical Aspects	
• Demonstrate compliance with safety regulations applicable to work operations at all times • Prepare meat, sea food and poultry dishes using standard cooking methods recipe following the job requirements	

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
• Ethics and Integrity • OHS regulations • Food safety regulation • Food cross contamination • Relevant articles on Food safety regulation	• Team Work • Communication • Problem Solving • Interpersonal Relationship

● Basic First aid ● Personal hygiene and grooming ● Shelf life, expiry dates of ingredients and storage ● Methods of cooking ● Basic nutrition content of different ingredients ● Standard recipe ● Knowledge on temperature ● Types of marinades ● Types of meats and fish	● Coordination ● Time Management ● Innovation ● Entrepreneurship ● Growth oriented
---	--

UNIT TITLE	Prepare Desserts and Pastry items
DESCRIPTOR	This unit covers the competencies required to prepare desserts and pastry items
CODE	5172-U10-L3

ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Prepare for production of desserts and pastry items	1.1 Organize tools, equipment, ingredients and other resources according to production requirements 1.2 Maintain personal hygiene, food safety and safe kitchen practices throughout food preparation 1.3 Prepare and organize ingredients according to standard recipes and production requirements 1.4 Organize the work sequence according to the production requirements 1.5 Use appropriate PPE as per the requirement
2. Prepare desserts	2.1 Mix the ingredients in right ratio as per the recipe 2.2 Subject the mixed ingredients of the hot and cold desserts to appropriate temperature as per the recipe 2.3 Portion and plate desserts with appropriate garnishes according to established presentation standards 2.4 Store the dessert as per the standard

	procedures
3. Prepare basic pastry items	3.1 Mix the ingredients as per the recipe 3.2 Bake the pastry items as per the standard recipe 3.3 Portion and garnish the <i>pastry items</i> as per the job requirement following standard procedures. 3.4 Store the desserts as per the standard procedures

RANGE STATEMENT

Tools and equipment may include but not limited to:

- Mixer
- Whisk
- Knives
- Moulds
- Measuring jugs

- Refrigerator
- Stove / oven
- Thermometer
- Bowls

Ingredients may include but not limited to:

- Flour
- Sugar
- Yeast

- Milk
- Fruits & nuts
- Butter
- Syrups

• Creams Vinegar	
Cold dessert may include but not limited to:	
• Cheese cake • Mousse	• Cream Caramel • Panna cotta
Hot dessert may include but not limited to:	
• Brownie • Halwa • Rasmalai	• Gulab Jamun • Jam roly poly with hot custard • Rice Pudding
Pastry Items may include but not limited to:	
• Eclairs • Croissant	• Danish Pastry • Cream Puff
<i>Critical Aspects</i>	
• Demonstrate compliance with safety regulations applicable to work operations at all times. • Prepare the dessert and pastry items	

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
• Ethics and Integrity • OHS regulations • Food safety regulation • Food cross contamination • Relevant articles on Food safety regulation • Basic First aid	• Team Work • Communication • Problem Solving • Interpersonal Relationship • Coordination • Time Management

• Personal hygiene and grooming • Shelf life, expiry dates of ingredients and storage • Methods of cooking • Basic nutrition content of different ingredients • Standard recipe • Knowledge on temperature • Combination of ingredients • Types of desserts	• Innovation • Entrepreneurship • Growth oriented
--	---

UNIT TITLE	Prepare Bhutanese Dishes
-------------------	---------------------------------

DESCRIPTOR	This unit covers the competencies required to prepare, cook, finish and present a range of Bhutanese dishes using appropriate ingredients, tools, equipment and established recipes while maintaining food safety, hygiene and safe kitchen practices.
CODE	2512-U11-L3
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Prepare for production of Bhutanese dishes	1.1 Organize tools, equipment, ingredients and other resources according to production requirements 1.2 Maintain personal hygiene, food safety and safe kitchen practices throughout food preparation 1.3 Prepare and organize ingredients according to standard recipes and production requirements 1.4 Organize the work sequence according to the production requirements 1.5 Use appropriate PPE as per the requirement
2. Prepare starter dishes	2.1 Pre-prepare the ingredients as per the job requirement following standards recipe 2.2 Cook the ingredients using standard cooking methods as per the recipe

	2.3 Add seasonings to the starters as per the recipe following standard procedures 2.4 Portion and plate starter dishes with appropriate garnishes according to established presentation standards.
3. Prepare grain-based and ceremonial dishes	3.1 Prepare ingredients as per the recipe following 3.2 Prepare grain-based dishes as per the standard recipe 3.3 Prepare ceremonial dishes per the standard recipe 3.4 Portion and plate the dishes with appropriate garnishes according to established presentation standards 3.5 Store dishes as per the standard procedures
4. Prepare vegetable and farinaceous dishes	4.1 Prepare ingredients as per standard recipe 4.2 Cook vegetable dishes as per the standards recipe 4.3 Prepare farinaceous dishes as per the standard recipe 4.4 Portion and plate the dishes with appropriate garnishes according to established presentation standards Store

	dishes as per the standard procedures
5. Prepare meat, fish and poultry dishes	5.1 Pre-prepare meat, fish and poultry as per the standards recipe 5.2 Prepare meat, fish and poultry dishes as per the Bhutanese standard recipe 5.1 Portion and plate dishes with appropriate garnishes according to established presentation standards

RANGE STATEMENT	
Tools and equipment may include but not limited to:	
• Whisk • Knives • Bowls • Spatula	• Refrigerator • Stove • Pan
Ingredients may include but not limited to:	
• Creams • Milk • Cheese • Oil • Vinegar	• Butter • Vegetables
Starter may include but not limited to	
• Hogay • Ezzey	• Jaju

Grain-based dishes may include but not limited to	
• kharang	• Quinoa
Ceremonial dishes may include but not limited to:	
• Suja • Desi	• Shamdrey
Farinaceous dishes may include but not limited to:	
• Putta • Khulay	• Jangbali • Yoentey
Vegetable dishes may include but not limited to:	
• Dolum Paa • Kakur bezom	• Hoentse Ngo Ngou • Datshe
<i>Critical Aspects</i>	
• Demonstrate compliance with safety regulations applicable to work operations at all times. • Prepare a range of Bhutanese dishes as per the standards recipe following the job requirements	

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
• Ethics and Integrity • OHS regulations • Food safety regulation • Food cross contamination • Relevant articles on Food safety regulation • Basic First aid • Personal hygiene and grooming	• Team Work • Communication • Problem Solving • Interpersonal Relationship • Coordination • Time Management

- Shelf life, expiry dates of ingredients and storage
- Methods of cooking
- Basic nutrition content of different ingredients
- Standard recipe
- Waste management

- Innovation
- Entrepreneurship
- Growth oriented

ANNEXURE

National Competency Standards (NCS)

The National Competency Standards specify the skill, knowledge and attitudes applied to a particular occupation. Standards also specify the standards or criteria of performance of a competent worker and the various contexts in which work may take place. Standards provide explicit advice to assessors regarding the skill and knowledge to be demonstrated by candidates seeking formal recognition either following training or through work experience.

Purpose of National Competency Standards

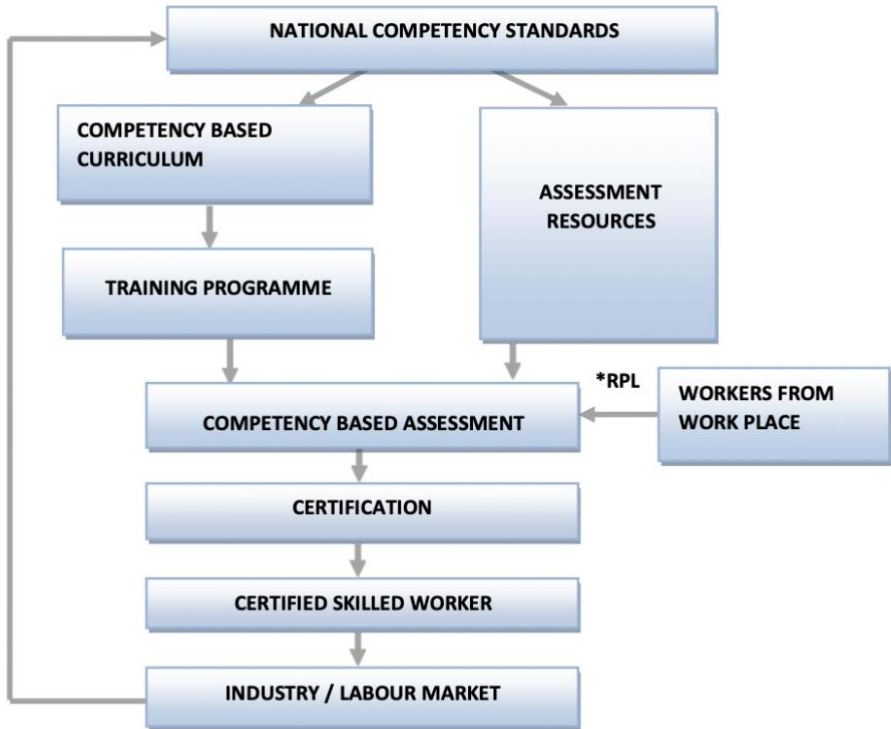
National Competency Standards serve a number of purposes including:

- Providing advice to curriculum developers about the competencies to be included in the curriculum.
- Providing specifications to assessment resource developers about the competencies within an occupation to be demonstrated by candidates.
- Providing advice to industry/employers about job functions, which in turn can be used for the development of job descriptions, performance appraisal systems and work flow analysis.

Bhutan Qualifications Framework (BQF)

Bhutan Qualifications Framework is an integrated national framework that outlines all types of qualification in Bhutan. As an established and nationally accepted instrument, the BQF has been benchmarked against international practices in terms of standards. The BQF aims to recognize all forms of learning systems, including formal, non-formal, and informal learning. It acknowledges technological advancements and recognizes contemporary modes of delivery. It covers a broad range of education systems including the TVET education.

Implementation of TVET Qualifications



* RPL = Recognition of Prior Learning

TVET Qualifications Levels

TVET Qualifications have seven levels as per the BQF, as follows:

Bhutan Qualifications Framework 2023

Table 2: Qualification Types and Levels Based on Education Sector.

BQF Level	Community Education	School Education	TVET	Higher Education	Monastic Education
8				Doctoral Degree	<i>Khewang</i> མ་ཁས་དབང་།
7			Master's Degree Postgraduate Diploma Postgraduate Certificate	Master's Degree Postgraduate Diploma Postgraduate Certificate	<i>Tsugla Gongma</i> གཞུག་ལག་གོང་མ།
6			Applied Degree	Bachelor's Degree Bachelor's Degree (Honours) Graduate Diploma Graduate Certificate	<i>Tsugla Wogma</i> གཞུག་ལག་འོག་མ།
5			Advanced Diploma	Advanced Diploma	
4			Diploma	Diploma	
3		Bhutan Higher Secondary Education Certificate	Certificate 3		<i>Dringrim Gongma</i> འགྲིང་རིམ་གོང་མ།
2		Bhutan Certificate for Secondary Education	Certificate 2		<i>Dringrim Barma</i> འགྲིང་རིམ་བར་མ།
1	ALC		Certificate 1		

Level Descriptors

The TVET Qualification levels are set based on the level descriptors, as defined in the BQF. The detail of the qualification level descriptor is as follow:

Level	<i>Knowledge</i>	<i>Skills</i>	<i>Values</i>	<i>Application</i>
	<i>Knowledge that is:</i>	<i>Demonstrate skills that involve:</i>	<i>Demonstrate values that involve:</i>	<i>Applied in contexts that involve:</i>
4	Broad theoretical, technical and operational	Selecting and applying a range of standard processes relevant to varied and sometimes unpredictable tasks Selecting and applying a range of solutions involving formulation of solutions to resolve complex issues Demonstrating a high level of proficiency in English and Dzongkha	Strong level of awareness of self and others; and an appreciation of belief system, role of social norms, and the importance of relationship building Application of ethical norms and legal rules in decision-making; and comprehending the correlation between values and behavior Commitment to own profession and quality of work	Stable tasks with predictable changes Broad guidance with some self-direction that requires sound judgement Taking some responsibility for planning and coordination with others
3	Theoretical with some technical and operational processes	Applying a range of standard processes to known but varied tasks Selecting and applying a range of solutions to familiar	Sound level of self-awareness and beliefs; and ability to apply social norms and	Stable tasks with some aspects of change General guidance and supervision that require

		and unfamiliar problems Communicating effectively and clearly, both oral and written, in both English and Dzongkha	build relationships Application of a set of ethical norms Commitment to own field of interest and apply self-management of learning and performance	discretion and judgement Adapting to own behaviour to work with others
2	Basic, factual and conceptual	Applying standard processes relevant to carry out known tasks Applying a set of known solutions to solve simple and straightforward issues Using simple and direct exchange of information on familiar and routine matters Developing basic proficiency in Dzongkha and English	Some level of self-awareness and beliefs, and appreciation of social norms; and significance of relationships Awareness of ethical norms, and openness to different activities Developing own knowledge and skills	Structured and stable tasks General support and Supervision that require some discretion and judgement Collaboration with others to achieve goals
1	Foundational, every day and general	Applying operational literacy, numeracy skills required to carry out simple tasks Applying simple solutions to solve simple and straightforward everyday issues	Basic awareness of self, beliefs, and social norms; and understand the significance of relationships Basic awareness of	Highly structured tasks with close support and supervision Minimal Discretion and judgement

		Communicating using everyday expressions and simple phrases in Dzongkha and English	fundamental ethical norms, basic civil rights, and responsibilities Willingness to understand tasks and motivated to implement them successfully	Readiness to work together and share knowledge with others
--	--	---	---	--

CODING USED FOR NATIONAL COMPETENCY STANDARDS

The coding and classification system developed in Bhutan is logical, easy to use, and also aligned with international best practices. The Bhutanese coding and classification system is based on the International Standard Classification of Occupations, 2008 (ISCO-08) developed by the International Labour Organisation (ILO). The coding of the National competency standards forms the basis of the identification code for the Technical & Vocational Education and Training Management Information System (TVET – MIS) both in terms of economic sector identification and that of the individual standard.

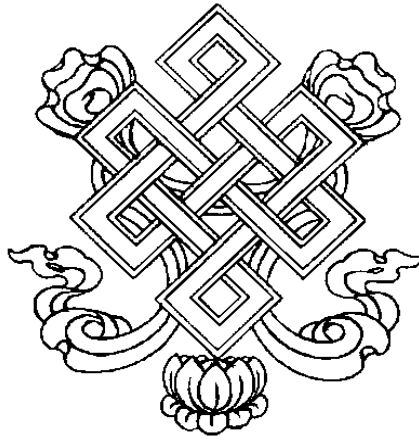
Coding the individual national competency standards

Coding the individual skills standard has a multiple purpose:

- to identify the level,
- to identify to which module the standard belongs,
- to identify in which order the standard is clustered within that module.

A job can include a number of competencies described in the national competency standards.

However, in order to follow a logical order, only national competency standards related to each other and following a logical sequence in terms of training delivery, from the simple to the complex, are clustered into a module. Some standards are so complex that they need to stand alone.



TVET Quality Council
Bhutan Qualifications and Professionals Certification Authority
Chang Gidaphu
P.O. Box 1956, Thimphu
www.bqpca.gov.bt