Reference. No.								
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To be filled up by the Processing Officer

SELF-ASSESSMENT GUIDE

Qualification: DOMESTIC WORK NC II							
COC:	CLEAN LIVING ROOM, DINING ROOM, BEDR AND KITCHEN	OOMS, 1	OILET				
•	uestions in the left-hand column of the chart. a appropriate box opposite each question to indica	ate your a	nswer.				
Am I aware		YES	NO				
	ers Act of 2012 or RA 10361 which strengthens d promotion of the rights and welfare of asambahay?						
• Of my rights, privileges	s and obligations?						
Of my duties and resp	onsibilities?						
Of my employer's right							
Can I?		YES	NO				
Clean ceilings, walls, wa	vindow edges, sills and surfaces using suitable nd techniques						
Sweep and polish floor procedures and accord	rs using appropriate polishing and sweeping ding to floor types						
Use appropriate cleani to soil and litter types	ng supplies, materials and equipment according						
Clean furnishings and	fixtures						
Dust curtains, draperie	s, furniture and room accessories						
Empty ash trays and w	vaste baskets						
Vacuum carpets							
Position furniture to giv	e comfort, convenience and match room lay-out						
	ing/cleaning equipment and tools after use lures and manufacturer's specifications						

Store cleaning supplies and materials		
Carry out routine cleaning maintenance following standard op procedures	perating	
Vacuum mattress and replace soiled linens, pillowcases and with clean, fresh and ironed linens, pillowcases and towels	towels	
Make up beds and cots		
Clean bathroom ceilings and tile walls with suitable cleaning materials and equipment	supplies,	
Scrub and disinfect bath tub, lavatory and toilet bowls		
Replenish bathroom supplies and replace defective bathroom accessories	n	
Sanitize rooms and maintain a clean room environment		
Wash soiled dishes, pots and pans		
Store cleaned/dried dishes, pots, pans and linens		
Clean kitchen appliances, fixtures, tables and chairs		
Mop and dry kitchen floor and walls		
I agree to undertake assessment in the knowledge that informused for professional development purposes and can only be assessment personnel and my manager/supervisor.	Ŷ.	
Candidate's signature: Da	ite:	

To be filled up by the Processing Officer

SELF - ASSESSMENT GUIDE

Qualification:	Qualification: DOMESTIC WORK NC II							
COC 2:	WASH AND IRON CLOTHES, I	INEN AND FAI	BRIC					
	stions in the left-hand column of the oppropriate box opposite each question		our answer.					
Am I aware			YES	NO				
 Of the Domestic Workers respect, protection, and p workers or kasambahay? 								
Of my rights, privileges	Of my rights, privileges and obligations?							
Of my duties and resp	onsibilities?							
Of my employer's right	Of my employer's rights, duties and responsibilities?							
Can I?	YES	NO						
Check and sort soiled clo size and defects	texture, color,							
Wear personal protective agents/chemicals	paraphernalia while using stain remo	oving						
Treat and remove stain u	sing appropriate removing agents or	chemicals						
Store all stain removing a	agents and chemicals after use							
Prepare laundry area, wa	shing equipment, laundry supplies a	nd materials						
Perform laundry								
Dry clothes, linens and fa	brics							
Iron and fold clothes, line	Iron and fold clothes, linens and fabrics and store in designated cabinets							
professional development	I agree to undertake assessment in the knowledge that information gathered wil professional development purposes and can only be accessed by concer personnel and my manager/supervisor.							
Candidate's signature:		Date:						

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Reference. No.																
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To be filled up by the Processing Officer

SELF-ASSESSMENT GUIDE

Qualification:								
COC 3: • PREPARE HOT AND COLD MEALS/FOOD								
•	uestions in the left-hand column of the chart. e appropriate box opposite each question to indica	ate your a	nswer.					
Am I aware		YES	NO					
	ers Act of 2012 or RA 10361 which strengthens d promotion of the rights and welfare of asambahay?							
• Of my rights, privileges	s and obligations?							
• Of my duties and resp	oonsibilities?							
Of my employer's right	s, duties and responsibilities?							
Can I?		YES	NO					
Prepare ingredients ac	cording to recipes							
Cook soup and vegeta	ble dishes according to recipe							
Cook pasta grain and the second	farinaceous dishes according to recipe							
Cook meat and egg dia methods and recipe	shes and sea food according to culinary							
Present cooked dishes	3							
Check and maintain qu	uality of cooked dishes before serving							
Prepare appetizers								
Prepare sauces, dress	ings and garnishes							
Prepare desserts and	salads							

Store excess foods and ingredients		
I agree to undertake assessment in the knowledge that in used for professional development purposes and can or assessment personnel and my manager/supervisor.		
Candidate's signature:	Date:	

Reference. No.								

To be filled up by the Processing Officer

SELF-ASSESSMENT GUIDE

Qualification:			
COC 4:	PROVIDE FOOD AND BEVERAGE SERVICE		
•	uestions in the left-hand column of the chart. e appropriate box opposite each question to indica	ate your a	nswer.
Am I aware		YES	NO
	ers Act of 2012 or RA 10361 which strengthens d promotion of the rights and welfare of asambahay?		
Of my rights, privileges	s and obligations?		
 Of my duties and resp 	oonsibilities?		
 Of my employer's right 	s, duties and responsibilities?		
Can I?		YES	NO
 Prepare dining area pr 	ior to service		
Set-up table			
Lay table cloth without	creases		
Lay table appointment	and fold napkins on the table		
Check food for comple	teness and correctness before serving		
 Place foods on tray us beverage serving proc 	ing the left hand and according to food and edures		
 Serve the food from th 	e left side using the left hand in serving		
Fill/refill water goblets	from the right side without spilling		
 Serve beverage on a b served 	par tray from the right side of the client being		

 Check from time to time the needs of the client until they from the dining area 						
 Buss out soiled plates/flat wares from the right side of th bring these to the washing area. 						
 Remove side plates, knives, condiments/shakers, ashtra soiled items 	iys and other					
I agree to undertake assessment in the knowledge that in used for professional development purposes and can or assessment personnel and my manager/supervisor.	Ŷ					
Candidate's signature:	Date:					