

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

145th TESDA BOARD MEETING
13 November 2023, Wednesday, 1:00 P.M.
TESDA Board Room, 7th Floor,
TESDA Main Building, East Service Road,
Taguig City

Resolution No. 2024 - 17
(Page 1 of 4 pages)

**APPROVING AND PROMULGATING THE AMENDED TRAINING REGULATIONS
FOR FOOD PRODUCTION (PROFESSIONAL COOKERY) NC II**

WHEREAS, TESDA Board Resolution No. 2012-12 on "Approving and Promulgating the Training Regulation (TR) for Cookery NC II" was issued last 17 September 2012 during the 83rd TESDA Board Meeting;

WHEREAS, TESDA Board Resolution No. 2014-09 on "Approving the Amendments to the Training Regulation for Cookery NC II on Trainer's Qualification" was issued last 01 October 2014 during the 89th TESDA Board Meeting;

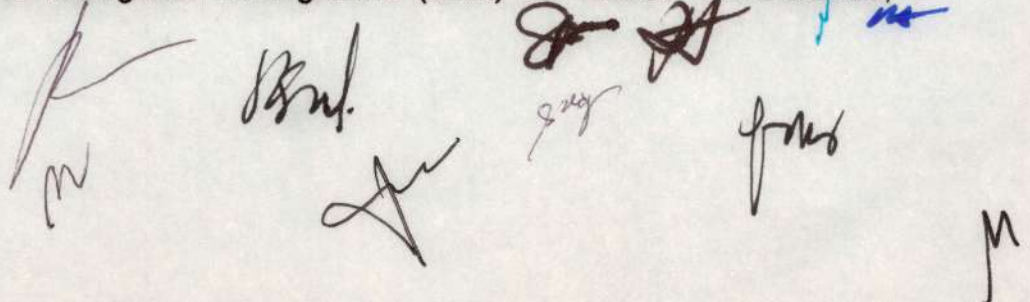
WHEREAS, TESDA Board Resolution No. 2021-13 on "Approving the Amendments of Tools, Equipment and Materials (TEM), Training Facilities (TF) and Trainers' Qualifications (TQ) of the Seventy-Five Training Regulations Under Various Sectors" was issued last 11 May 2021 during the 129th TESDA Board Meeting;

WHEREAS, it is the policy of TESDA to review after three (3) years any Training Regulations (TRs) promulgated by the TESDA Board;

WHEREAS, there is a need to review the existing Training Regulations in view of the developments in technology and current trends and practices in the industry;

WHEREAS, the **Tourism Industry Board Foundation Inc. (TIBFI)** with the assistance of the Qualifications and Standards Office (QSO) of TESDA has reviewed and recommended to amend the existing Training Regulations for Food Production (Professional Cookery) NC II to respond to the current skills requirements of the industry with its new technologies and industry manpower set-up and recommended amendments;

WHEREAS, the Food Production (Professional Cookery) NC II conforms with the ASEAN Mutual Recognition Arrangement (MRA) for Tourism Professionals,



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**APPROVING AND PROMULGATING THE AMENDED TRAINING REGULATIONS
FOR FOOD PRODUCTION (PROFESSIONAL COOKERY) NC II**

Common ASEAN Tourism Curriculum (CATC), ASEAN Common Competency Standards for Tourism Professionals (ACCSTP) and ASEAN Toolbox;

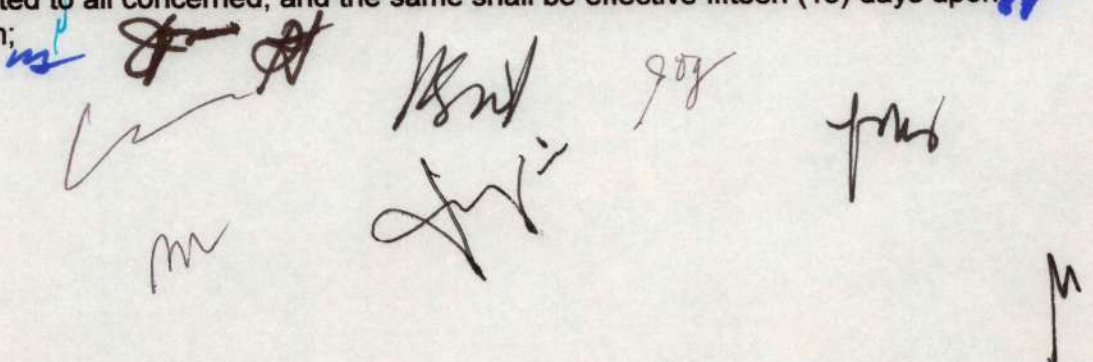
WHEREAS, the industry experts and partners, headed by the **Chairperson of the Tourism Industry Board Foundation Inc. (TIBFI)** with the technical assistance of the QSO of TESDA endorsed the proposed revisions of the foregoing Training Regulations;

WHEREAS, during the 173rd Standards Setting and Systems Development (SSSD) Committee Meeting held on 29 October 2024, the Committee deliberated upon and agreed to favorably recommend the approval and promulgation of the amended Training Regulations for Food Production (Professional Cookery) NC II which is attached as "Annex A" and made an integral part of this Resolution;

NOW, THEREFORE, BE IT RESOLVED AS IT IS HEREBY RESOLVED, that the TESDA Board in its meeting today, 13 November 2024 at 1:00 P.M., has approved and promulgated the aforementioned Training Regulation under the Tourism Sector; as herein appended.

BE IT RESOLVED, FINALLY, that:

(1) Copies of this Resolution and the abovementioned Training Regulations be published in the Official Gazette or in a newspaper of general circulation, and disseminated to all concerned, and the same shall be effective fifteen (15) days upon publication;



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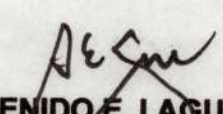
**APPROVING AND PROMULGATING THE AMENDED TRAINING REGULATIONS
FOR FOOD PRODUCTION (PROFESSIONAL COOKERY) NC II**

(2) All programs registered under the current Food Production (Professional Cookery) NC II must comply with the requirements of the abovementioned Training Regulations. The one-year period of re-registration under this Training Regulations shall commence on the date of effectivity as indicated in the Implementing Guidelines/TESDA Circular for the deployment of the Training Regulations to be issued by the TESDA Secretariat; and

(3) 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 13th day of November 2024.

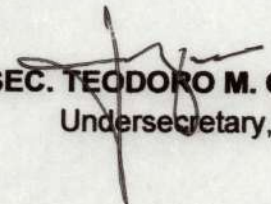



SEC. BIENVENIDO E. LAGUESMA
DOLE Secretary and
TESDA Board Chairperson


JOSE FRANCISCO "KIKO" B. BENITEZ
Secretary/Director General, TESDA




USEC. RAFAELITA M. ALDABA
Undersecretary, DTI

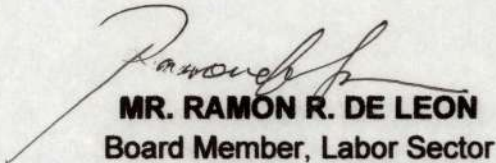

USEC. TEODORO M. GATCHALIAN
Undersecretary, DOST

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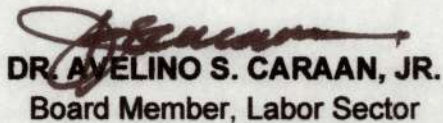
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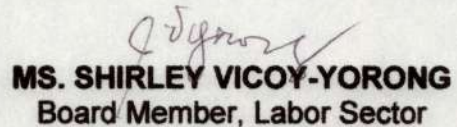
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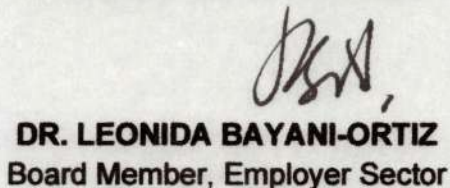
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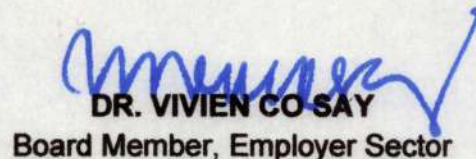

MR. RAMON R. DE LEON
Board Member, Labor Sector

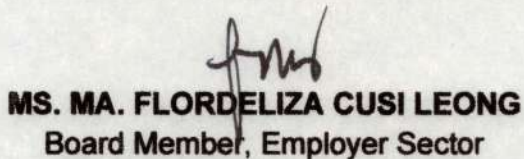

MR. RENE M. TADLA
Board Member, Labor Sector


DR. AVELINO S. CARAAN, JR.
Board Member, Labor Sector


MS. SHIRLEY VICOY-YORONG
Board Member, Labor Sector


DR. LEONIDA BAYANI-ORTIZ
Board Member, Employer Sector


DR. VIVIEN CO SAY
Board Member, Employer Sector


MS. MA. FLORDELIZA CUSI LEONG
Board Member, Employer Sector

Prepared by:


ATTY. JAN MICHAEL P. JARO
TESDA Board Secretariat

ANNEX A

AMENDMENT ON TRAINING REGULATION FOR FOOD PRODUCTION (PROFESSIONAL COOKERY) NC II

Existing Promulgated Training Regulations (Board Resolution No. 2012-12) (Board Resolution No. 2014-09) (Board Resolution No. 2021-13)	Amendments
Qualification Title	
Cookery NC II	Food Production (Professional Cookery) NC II
Job Title	
<ul style="list-style-type: none"> • Cook or Commis • Assistant Cook 	<ul style="list-style-type: none"> • Cook • Commis
Section 1 - Definition of the Qualification	
<p>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.</p>	<p>The FOOD PRODUCTION (PROFESSIONAL COOKERY) Qualification consists of competencies that a person must achieve to professionally produce an array of hot and cold dishes for customers in different types of food service institutions. It is designed to reflect the role of an entry level employee in Food Production who assist others and work under direct supervision.</p>
Section 2- Competency Standards	
<p><u>Basic Competencies</u></p> <ol style="list-style-type: none"> 1. Participate in workplace communication 2. Work in team environment 3. Practice career professionalism 4. Practice occupational health and safety procedures 	<p><u>Basic Competencies</u></p> <ol style="list-style-type: none"> 1. Practice in workplace communication 2. Work in a team environment 3. Solve/address general workplace problems 4. Develop career and life decisions 5. Contribute to workplace innovation 6. Present relevant information 7. Practice occupational safety and health policies and procedures 8. Exercise efficient and effective sustainable practices in the workplace 9. Practice entrepreneurial skills in the workplace
<p><u>Common Competencies</u></p> <ol style="list-style-type: none"> 1. Develop and update industry knowledge 2. Observe workplace hygiene procedures 3. Perform computer operations 	<p><u>Common Competencies</u></p> <p style="text-align: center;">NO AMENDMENTS</p>

Existing Promulgated Training Regulations (Board Resolution No. 2012-12) (Board Resolution No. 2014-09) (Board Resolution No. 2021-13)	Amendments
4. Perform workplace and safety practices 5. Provide effective customer service	
<u>Core Competencies</u> 1. Clean and maintain kitchen premises 2. Prepare stocks, sauces and soups 3. Prepare appetizers 4. Prepare salads and dressing 5. Prepare sandwiches 6. Prepare meat dishes 7. Prepare vegetables dishes 8. Prepare egg dishes 9. Prepare starch dishes 10. Prepare poultry and game dish(es) 11. Prepare seafood dishes 12. Prepare desserts 13. Package prepared food	<u>Core Competencies</u> 1. Clean and maintain premises, equipment and tools 2. Apply standard safety procedures for handling foodstuffs 3. Organize and prepare food products and services 4. Apply basic techniques of commercial cookery 5. Prepare stocks, soups and sauces 6. Prepare and cook meat, game meat, poultry and seafood dishes 7. Prepare and cook vegetable, fruit, eggs and starch dishes 8. Prepare appetizers, salads and sandwiches 9. Prepare and present hot, cold and frozen desserts
Section 3 - Training Standards	
3.1 Curriculum Design	
Nominal Training Duration	
18 hours – Basic Competencies 18 hours – Common Competencies <u>280 hours – Core Competencies</u> 316 hours	37 hours – Basic Competencies 28 hours – Common Competencies 400 hours – Core Competencies <u>240 hours – Supervised Industry Learning (SIL)</u> 705 hours – Total
3.2 Training Delivery	
The delivery of training should follow to the design of the curriculum. Delivery be guided by the 10 basic principles of competency-based TVET. <ul style="list-style-type: none"> • The training is based on curriculum developed from the competency standards; • Learning is modular in its structure; • Training delivery is individualized and self-paced; • Training is based on work that must be performed; • Training materials are directly related to the competency standards and the 	1. The delivery of training shall adhere to the design of the curriculum. Delivery shall be guided by the principles of competency-based TVET. <ul style="list-style-type: none"> a. Course design is based on competency standards set by the industry or recognized industry sector; (Learning system is driven by competencies written to industry standards)

Existing Promulgated Training Regulations (Board Resolution No. 2012-12) (Board Resolution No. 2014-09) (Board Resolution No. 2021-13)	Amendments
<ul style="list-style-type: none"> • curriculum modules; • Assessment is based on the collection of evidence of the performance of work • to the industry required standard; • Training is based both on and off-the-job components; • Allows for recognition of prior learning (RPL) or current competencies; • Training allows for multiple entry and exit; and • Approved training programs are Nationally Accredited <p>The competency-based TVET system recognizes various types of delivery modes, both on and off-the-job as long as the learning is driven by the competency standards specified by the industry. The following training modalities may be adopted when designing training programs:</p> <ul style="list-style-type: none"> • The dualized mode of training delivery is preferred and recommended, thus, programs would contain both in-school and in-industry training or fieldwork components. Details can be referred to the Dual Training System (DTS) Implementing Rules and Regulations • Modular/self-paced learning is a competency-based training modality where the trainee is allowed to progress at his own pace. The trainer only facilitates the training delivery • Peer teaching/mentoring is a training modality wherein fast learners are given the opportunity to assist the slow learners • Supervised industry training or on-the-job training is a training approach designed to enhance the knowledge and skills of the trainee through actual experience in the workplace to acquire specific competencies prescribed in the training regulations • Distance learning is a formal education process in which majority of the instruction occurs when the students and instructor are not in the same place. Distance learning may employ correspondence study, audio, video or computer technologies 	<ul style="list-style-type: none"> b. Training delivery is learner-centered and should accommodate individualized and self-paced learning strategies; c. Training can be done on an actual workplace setting, simulation of a workplace and/or through adoption of modern technology. d. Assessment is based in the collection of evidence of the performance of work to the industry required standards; e. Assessment of competency takes the trainee's knowledge and attitude into account but requires evidence of actual performance of the competency as the primary source of evidence. f. Training program allows for recognition of prior learning (RPL) or current competencies; g. Training completion is based on satisfactory performance of all specified competencies. <p>2. The competency-based TVET system recognizes various types of delivery modes, both on-and off-the-job as long as the learning is driven by the competency standards specified by the industry. The following training modalities and their variations/components may be adopted singly or in combination with other modalities when designing and delivering training programs:</p> <p>2.1. Institution- Based:</p> <ul style="list-style-type: none"> • Dual Training System (DTS)/Dualized Training Program (DTP) which contain both in-school and in-industry training or fieldwork components. Details can be referred to the Implementing Rules and Regulations of the DTS Law and the TESDA Guidelines on the DTP; • Distance learning is a formal education process in which majority of the instruction occurs when the students and instructor are not in the same place. Distance

Existing Promulgated Training Regulations (Board Resolution No. 2012-12) (Board Resolution No. 2014-09) (Board Resolution No. 2021-13)	Amendments
	<p>learning may employ correspondence study, audio, video, computer technologies or other modern technology that can be used to facilitate learning and formal and non-formal training. Specific guidelines on this mode shall be issued by the TESDA Secretariat.</p> <ul style="list-style-type: none"> • The classroom-based or in-center instruction uses of learner-centered methods as well as laboratory or field-work components. <p>2.2. Enterprise-Based:</p> <ul style="list-style-type: none"> • Formal Apprenticeship – Training within employment involving a contract between an apprentice and an enterprise on an approved apprenticeable occupation. • Informal Apprenticeship – is based on a training (and working) agreement between an apprentice and a master craftsperson wherein the agreement may be written or oral and the master craftsperson commits to training the apprentice in all the skills relevant to his or her trade over a significant period of time, usually between one and four years, while the apprentice commits to contributing productively to the work of the business. Training is integrated into the production process and apprentices learn by working alongside the experienced craftsperson. • Enterprise-based Training- where training is implemented within the company in accordance with the requirements of the specific company. Specific guidelines on this mode shall be issued by the TESDA Secretariat. <p>2.3. Community-Based – Community-Based – short term programs conducted by non-government organizations (NGOs), LGUs, training centers and other TVET providers which are intended to address the specific needs of a community. Such</p>

Existing Promulgated Training Regulations (Board Resolution No. 2012-12) (Board Resolution No. 2014-09) (Board Resolution No. 2021-13)	Amendments
	programs can be conducted in informal settings such as barangay hall, basketball courts, etc. These programs can also be mobile training program (MTP).

3.3 Trainee Entry Requirements

Trainees or students who wish to enter this training should possess the following requirements:

- can communicate in basic English both oral and written
- at least completed the 10-year basic education
- can perform basic mathematical computation
-

Trainees or students wishing to enroll in this program must possess the following requirements:

- Must have completed the 10-year basic education or an Alternative Learning System (ALS) Certificate of Completion with grade 10 equivalent holder
- Can communicate in basic English in both oral and written form.
- Can perform basic mathematical computation
- Can perform basic computer operations
- Must be a holder of a Health Certificate (free of Hepatitis or any communicable disease)

3.4 List of Tools, Equipment and Materials

HAND TOOLS	
5 pcs	Brush, Basting
2 pc	Chinois – large
2 pcs	Chinois – medium
2 pcs	Chinois – small
2 pcs	Colander – medium
3 pcs	Colander – small
5 pcs	Cooling Rack
5 pcs	Digital Weighing scale – 5 kilos, 1g increment
5 pcs	Egg Slicer
2 pcs	Funnel – medium
3 pcs	Funnel – small
2 pcs	Grater, Box Type
3 pcs	Grater, Hand-held
5 pcs	Kitchen fork
5 pcs	Kitchen spoon – perforated
5 pcs	Kitchen spoon – slotted
5 pcs	Kitchen spoon – solid
3 pcs	Ladle 1 oz.
3 pcs	Ladle 3 oz.
3 pcs	Ladle 6 oz.
5 pcs	Ladle 8 oz.
3 pcs	Ladle 12 oz.
5 pcs	Liquid Measuring Pitcher – 1 Liter
5 pcs	Liquid Measuring Pitcher – 500 ml
5 pcs	Liquid Measuring Pitcher – 250 ml
5 sets	Measuring cup

Existing Promulgated Training Regulations
 (Board Resolution No. 2012-12)
 (Board Resolution No. 2014-09)
 (Board Resolution No. 2021-13)

Amendments

Tools	
Description	Qty
Chef's knife	10 pcs
Boning knife	8 pcs
Oysters knife	4 pcs
Cleaver knife	2 pcs
Tenderizer, medium small	8 pcs
Skimmer, fine	4 pcs
Wire skimmer, small	4 pcs
Skimmers, spider	4 pcs
Strainer, small fine	4 pcs
Sieve, small	4 pcs
Strainer, medium fine	4 pcs
Turner, 3" x 6"	8 pcs
Spatula	8 pcs
Wooden spoon	8 pcs
Parisienne spoon	8 pcs
Zester	4 pcs
Piping bag	8 pcs
Pastry tubes	8 pcs
Strainer Chinois, small	3 pcs
Strainer Chinois, medium	2 pcs
Funnel, small	4 pcs
Funnel, medium	4 pcs
Measuring spoon	6 sets
Tongs, 8 inches	10 pcs
Tongs, 12 inches	8 pcs
Measuring cup	8 sets
Measuring urn	4 pcs

Ice cream scoop	2 pcs
Cheese Cloth	10 pcs
Serving spoon	24 pcs
Pepper and salt mill	4 sets
Weighing scale, 5 kgs	2 units
Weighing scale, 1000 grams	4 units
Apple corer	4 pcs
Wire whisk, small	8 pcs
Wire whisk, medium	8 pcs
Wire whisk, heavy duty	2 pcs
Can opener	1 pc
Kitchen scissors	8 pcs
Soup Ladle, 3 oz	8 pcs
Soup Ladle, 6 oz	8 pcs
Soup Ladle, 8 oz	3 pcs
Soup Ladle, 12 oz	2 pcs
Kitchen spoon	8 pcs
Kitchen spoon, slotted	8 pcs
Kitchen fork	8 pcs
Carving fork	3 pcs
Pocket/pin thermometer	3 pcs
Peelers	8 pcs
Stock pot, large	2 pcs
Frying pan, small	10 pcs
Frying pan, medium	8 pcs

5 sets	Measuring spoon
5 pcs	Meat Mallet
5 pcs	Mortar and Pestle
5 pcs	Parisienne scoop
3 pcs	Potato Masher
5 pcs	Rolling Pin – 14 in.
20 pcs	Mixing Bowl – Stainless Steel, 15 cm
20 pcs	Mixing Bowl – S/S, 18 cm
10 pcs	Mixing Bowl – S/S, 20 cm
10 pcs	Mixing Bowl – S/S, 22 cm
10 pcs	Mixing Bowl – S/S, 28 cm
5 pcs	Mixing Bowl – S/S, 30 cm
5 pcs	Mixing Bowl – S/S, 36 cm
5 pcs	Scoop # 6 (5 oz.)
5 pcs	Scoop #10 (3 oz.)
5 pcs	Scoop #16 (2 oz.)
5 pcs	Scoop #30 (1 oz.)
5 pcs	Scoop #8 (4 oz.)
5 pcs	Drum Sieve
5 pcs	Skimmer, Fine
5 pcs	Skimmer, Spider
5 pcs	Spatula, Grill (3" X 6")
5 pcs	Spatula, Offset Metal
5 pcs	Spatula, Straight Metal
10 pcs	Spatula, Silicone/Heat-Resistant
5 pcs	Spatula, Wooden
5 pcs	Squeeze Bottle – 100 ml
5 pcs	Squeeze Bottle – 250 ml
5 pcs	Squeeze Bottle – 500 ml
3 pcs	Strainer, medium
3 pcs	Strainer, small

5 pcs	Tongs – 12 in.
5 pcs	Tongs – 8 in.
5 doz.	Utility Bowl, 3.5 in.
2 pcs	Manual Weighing scale – 5 kgs.

5 pcs	Wire whisk – 8 in.
5 pcs	Wire whisk – 10 in.
5 pcs	Wire whisk – 12 in.
5 pcs	Wooden spoon
5 pcs	Thermometer, Instant Read
6 pcs	Thermometer, Oven
2 pcs	Thermometer, Candy/Deep Fry
2 pcs	Thermometer, Meat
5 pcs	Kitchen Timer

CUTTING TOOLS AND IMPLEMENTS

10 pcs	Green Chopping Board
5 pcs	Yellow Chopping Board
5 pcs	Blue Chopping Board
5 pcs	Brown Chopping Board

Existing Promulgated Training Regulations
(Board Resolution No. 2012-12)
(Board Resolution No. 2014-09)
(Board Resolution No. 2021-13)

Frying pan, large	2 pcs
Colander, small	2 pcs
Colander, medium	2 pcs
Cutting board	16 pcs
Fish poacher, medium	1 pc
Casserole, small	6 pcs
Casserole, medium	4 pcs
Wok, small	4 pcs
Wok, medium	1 pc
Double Boiler, medium	1 pc
Paellera	4 pcs
Glass rack	12 pcs
Soup cup rack	12 pcs
Plate rack	12 pcs
Baking tray, small	8 pcs
Utility tray, stainless	12 pcs
Roasting pan	4 pcs

Equipment

Description	Qty
Electric fan	1 unit
First aid cabinet	3 units
Filing cabinet 3 Layers compartment	1 unit
TV or Smart TV	1 unit
Fire extinguisher	1 unit
Emergency light	1 unit
Directional signage/s for each rooms	1 pc
Air condition	1 unit
Telephones	1 unit
Computers with internet connection	3 units
LCD	1 unit

Laboratory Equipment

Preparation table with sink & shelves (approx. 45x28")	8 units
Bain Marie – table w/4 compartments	1 unit
Working s/s table (fabricated)	2 units
Condiment cabinet	2 units
Washing sink tables w/3 compartments	1 unit
Soak sink, optional	1 unit
Utility shelving	8 units
Stainless steel rack (5 shelves)	2 units
Utility cart	1 unit
Floor mops	4 pcs
Mop Squeezer	2 units
Broom (lambo)	4 pcs
Dust pan	4 pcs
Garbage bin (4 gals.)	4 units
Liquid soap dispenser	8 pcs
Paper towel dispenser	4 pcs
Reach-in freezer	1 unit
Reach-in refrigerator/ Refrigerator with Built in Freezer	1 unit
4 burner gas range w/ oven	4 units
Stock pan burner	1 unit

Materials

MEAT	
Beef Tenderloin	1k
Beef Ribeye	1k
Ground Beef	1k
Rack of Lamb (whole)	1k
Pork Tenderloin (whole)	1k
Pork loin	1k
Pork Shoulder (whole)	1k
Ground Pork	1k
POULTRY	
Chicken (whole)	1pcs/1.2k/pc
Chicken legs (leg and thighs)	2pcs
Chicken Breast	2pcs

Amendments

5 pcs	White Chopping Board
5 pcs	Chef's knife 8"
5 pcs	Chef's knife 10"
1 unit	S/S Mandolin (Optional)
5 pcs	Filleting knife
5 pcs	Carving knife
3 pcs	Whetstone/Sharpening Stone
5 pcs	Knife Storage Block (Wood)
3 pcs	Bread knife
5 pcs	Boning knife
3 pcs	Clam/Oyster knife
3 pcs	Cleaver
5 pcs	Scimitar/Butcher knife
5 pcs	Can opener
5 pcs	Paring knife
1 unit	Food Mill
5 pcs	Kitchen shears
5 pcs	Apple corer
5 pcs	Peelers
5 pcs	Microplane Zester
2 pcs	Fish Scaler
5 pcs	Honing Steel
5 pcs	Carving fork
5 pcs	Pastry Wheel/ Pizza Cutter
5 units	Twееezers/Pliers

COOKING UTENSILS

2 pcs.	Dutch Oven, 6 qt.
5 pcs	Grill Pan, Cast Iron
5 pcs	Non-stick frying pan – 6"
5 pcs	Non-stick frying pan – 8"
5 pcs	Roasting tray with rack, 10" x 14"
5 pcs.	Rondeau/Braising Pan, 1 qt
5 pcs.	Rondeau/Braising Pan, 2 qt
5 pcs.	Sauce Pan (1 qt.)
5 pcs.	Sauce Pan (3 qts.)
5 pcs.	Sauce Pan (4 qts.)
5 pcs	Sauce Pot (3 qts)
5 pcs.	Sauté Pan (Slope Sided) / Fry Pan, 6"
5 pcs.	Sauté Pan (Slope Sided) / Fry Pan, 8"
5 pcs.	Sauté Pan (Slope Sided) / Fry Pan, 10"
5 pcs.	Sauté Pan (Straight Sided), 6"
3 pcs.	Sauté Pan (Straight Sided), 8"
3 pcs.	Sauté Pan (Straight Sided), 10"
3 sets	Steamers
1 pc.	Stockpot, 10 qt
5 pcs.	Stockpot, 4 qt
10 pcs	Utility Tray (Stainless Steel)
3 pcs.	Wok, 12"
2 pcs.	Wok, 18"

Existing Promulgated Training Regulations
(Board Resolution No. 2012-12)
(Board Resolution No. 2014-09)
(Board Resolution No. 2021-13)

SEAFOOD	
Lapu-lapu (whole)	1pc/1k/pc
Tuna Loin	500g
Clams	1k
Mussels	1k
Oysters	1k
Squid (lumot)	1k
Shrimp or Prawns 1k	500g
Crab	1k
PERISHABLES	
Onions	1 5k
Garlic	1k
Ginger	1k
Sayote	1k
Carrots	1k
Celery	300g
Tomatoes	1k
Potatoes	3k
Parsley	200g
Spring Onion	200g
Baguio Beans/French Beans	500g
Cabbage	1 head
Lettuce (romaine, Iceberg)	1k
Cucumber	1k
Asparagus	300g
Cauliflower	1 head
Broccoli	1 head
Mushroom (button, shitake)	1k
Mango (npe)	1k
Apple	1k
Orange	1k
Grapes	1k
Lemon	5 pcs/class
Calamansi	500g/class
Watermelon	1 pc
Melon	1 pc
Butter (unsalted)	10 pcs (bar)
Butter (salted)	10pcs (bar)
Milk (fresh)	5 ltr
Cream (cooking)	5 ltr
Cream (baking)	5 ltr
Eggs (fresh)	2 doz
Parmesan Cheese	500g
Gruyere Cheese	300g
Emmenthal Cheese	300g
Cream Cheese	5 bars
Bacon	500g
Ham	500g
Sausage (Schueblig or Hungarian)	500g

Amendments

Baking Tools and Utensils	
5 pcs	Baking Pan, 18" x 13"
5 pcs	Baking Pan, 9" x 13"
5 pcs	Baking/Cookie Sheet, 9" X 13"
5 pcs.	Dough Cutter, S/S
5 pcs.	Bowl Scraper
5 pcs.	Cake Rack, 11.5" x 16.5"
5 pcs.	Cake Rack, 8.5" x 12"
10 pcs	Cake Ring, 3" X 2"
5 pcs	Cake Ring, 6" X 3"
5 pcs	Cake Ring, 8" X 3"
5 sets	Cookie Cutter
5 pcs	Jelly Roll Pan
5 pcs.	Loaf Pan, 8" X 3 1/2"
5 pcs.	Muffin Pan, 3/4-1 oz.
10 pcs.	Muffin Pan, 3 oz.
5 pcs	Pastry Brush
10 pcs	Pie Pan, 3"
5 pcs	Pie Pan, 6"
5 pcs	Pie Pan, 8"
5 pcs.	Piping Bag
5 sets	Piping/Pastry Tubes
25 pcs	Ramekin, 2"
25 pcs	Ramekin, 3"
5 pcs.	Rectangular Pans, 8" X 12" X 2"
5 pcs.	Square Pans, 8" X 8" X 2"
4 pcs.	Tube Pan, 4" X 10"
DINNERWARE AND CUTLERIES	
25 pcs	Salad Plate – 8 in.
25 pcs	Dinner Plate – 10 in.
25 pcs	Entree Plate – 12 in.
25 pcs	Dessert Plate – 7 in.
25 pcs	Bread Plate – 6 in.
25 pcs	Soup Plate, 8"
25 pcs	Pasta Plate, 12"
25 pcs	Bread and Butter Plate – 6 in.
25 pcs	Cereal Bowl - 6 in.
25 pcs	Soup Bowl
25 pcs	Consommé Cup with Underliner
25 pcs	Dinner Knife
25 pcs	Salad Knife
25 pcs	Dinner Fork
25 pcs	Fish Knife
25 pcs	Fish Fork
25 pcs	Salad Fork
25 pcs	Cake/Tea Fork
25 pcs	Dinner Spoon
25 pcs	Soup Spoon
25 pcs	Dessert Spoon

Existing Promulgated Training Regulations
(Board Resolution No. 2012-12)
(Board Resolution No. 2014-09)
(Board Resolution No. 2021-13)

Amendments

DRY GOODS (GROCERIES)

Tomato Sauce	1 ltr
Soy sauce (kikoman)	500 ml
Mushroom sauce	500 ml
Worcestershire sauce	350 ml
Tomato Catsup	350 ml
Oyster Sauce	500 ml
Hoisin sauce	250 ml
Paprika	200g
Rosemary	200g
Thyme	200g
Sage	200g
Cinnamon	200g
Turmeric	200g
Cream of Tartar	200g
Oregano	200g
Nutmeg	200g
Cayenne	200g
Curry Powder	200g
Bay leaf	100g
Basil leaves (fresh)	200g
Salt Iodize	200g
Pepper	200g
Whole peppercorn	200g
Chili flakes	200g
White wine vinegar	500ml
Apple Cider vinegar	500ml
Salt (rock)	1k
Pineapple (sliced)	1can

Peaches (halves)	1can
Fruit Cocktails	1can
Mushrooms (button)	200g
Green peas (frozen)	1k
Chickpeas	300g
White Asparagus	300g
Spaghetti	1k
Linguine	1k
Macaroni	1k
Lasagna	1 box
California Rice	1k
Japanese Rice	1k
Risotto/ Arborio Rice	1k
Rice Flour	1k
All Purpose Flour	10k
Cornstarch	1k
Potato Flour	1k
Rice Flour	1k
Bread Flour	10k
Whole wheat flour	10k
White Sugar	5k
Brown Sugar	5k
Powdered Sugar	500g
Honey	500ml
Light Corn Syrup	500ml
Maple Syrup	500ml
Cooking oil	1ltr
Olive Oil	1ltr

REFERENCES

Manuals	25 pcs
Chart	1 pc

MISCELLANEOUS

Charcoal	2-3k if needed
Toothpicks	1 box
Aluminum foil	1 roll/ class
Wax paper/Baking Paper	1 roll/ class
Cling wrap	1 roll/ class
Tissue paper	1 roll/ class
Paper towel	1 roll/ class
Liquid soap	1 ltr/ class

25 pcs	Teaspoon
25 pcs	Steak Knife
25 pcs	Butter Knife
25 pcs	Water Goblet
10 pcs	Cocktail Glass
10 pcs	Margarita Glass
10 pcs	Coupe Glass
25 pcs	Juice Glass (8 oz.)
25 pcs	Highball Glass (12 oz)
5 pcs.	Dish Pans/ Draining Rack

SERVICE WARE AND HOLLOWARE

2 pcs	Serving Platter, Oval, 10"
2 pcs	Serving Platter, Oval, 12"
2 pcs	Serving Spoon
2 pcs	Serving Fork
2 pcs	Soup Ladle
2 pcs	Sauce Ladle
2 pcs	Sauce Boat
2 pcs	Soup Tureen
2 pcs	Bar Tray
2 pcs	Pitcher
2 pcs	Bread Tong
2 pcs	Bread Basket

OFFICE EQUIPMENT

3 units	Computer with Internet Connection
1 unit	Video Projector
1 unit	Air Conditioner
1 pc	Directional Signage/s for each room
1 unit	Emergency Light
1 unit	Telephone
1 unit	Colored Printer
As needed	Covered Lighting (20 lumens/sq ft.)

LABORATORY EQUIPMENT

5 units	Four-burner range w/ oven
1 unit	Deck Oven (4-Tray Capacity)
1 unit	Stainless Commercial Upright Freezer, 20 cu. ft
1 unit	Stainless Commercial Upright Chiller, 20 cu. ft
1 unit	Deep fat fryer (4 L-capacity)
5 unit	Exhaust hood
1 unit	Meat grinder (optional)
1 unit	Meat Chopper/ Vertical Cutting Machine (optional)
1 unit	High pressure burner
1 unit	Low pressure burner
2 units	Pressure cooker (4-6 qt)
1 unit	Food Processor
1 unit	Microwave oven
1 unit	Griddle - small
1 unit	Meat slicer (Optional)
2 units	Counter Top Mixer (5 qt)

2 units	Electric Mixer, Hand Held
1 unit	Salamander
1 unit	Griller

3 units	Blender
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HEAVY KITCHEN EQUIPMENT

QTY

1 unit	Room Air Ventilator
1 unit	Emergency light
1 unit	Demo Table with Overhead Mirror
5 units	Preparation table (Approx. 45" X 28")
1 unit	Bain-Marie Table with 4 compartments (Optional)
2 units	Condiment cabinet
1 unit	Utility cart
1 unit	Three Compartment Washing sink
2 units	Handwashing Sink with scrubbing brush
1 unit	Soak sink
2 unit	Utility shelving
10 units	Stainless steel rack (5 shelves)
1 unit	Grease Trap

Existing Promulgated Training Regulations

(Board Resolution No. 2012-12)

(Board Resolution No. 2014-09)

(Board Resolution No. 2021-13)

Amendments

Note: All consumables/ingredients shall only be available during the actual training and the quantities are subject to change by trainers.

TRAINING MATERIALS

1 unit	Flip chart
1 unit	White board
25 pcs	Marker
25 pcs	Pencil
2 rms	Bond paper

CLEANING MATERIALS

4 pcs	Floor mops
1 pc.	Mop Squeezer
4 pcs	Broom (tambo)
2 pcs	Dust pan
6 pcs	Garbage bin (32 gals.)
2 pcs	Liquid soap dispenser
2 pcs	Hand Sanitizer dispenser
2 pcs	Paper towel dispenser
10 pcs	Cleaning Rags

MISCELLANEOUS

1 pack	Toothpick
1 roll	Aluminum Foil
1 roll	Wax Paper
1 roll	Cling Wrap
1 roll	Paper Towel
1 Bottle	Liquid Soap
3 pcs	Cheese cloth
100 meters	Butcher's String
10 pcs	Pot Holder

SAFETY TOOLS & EQUIPMENT

2 units	First Aid Cabinet with First Aid Kit
1 units	Three Step Ladder
1 unit each	Fire extinguisher – Class A, B, C & D
2 units	Fire blanket

NOTE: Access to and use of equipment/facilities can be provided through cooperative arrangements or MOA with other partner/companies.

3.5 Training Facilities

Based on class size of 25 students/trainees:

Space Requirement	Size in Meters	Area in Sq. Meters	Total Area in Sq. Meters
Student/Trainee Working Space	1 x 1 m.	1 sq. m.	25 sq. m
Lecture/Demo Room	(8 x 5 m.)x2	(40sq.m.)x2	(40 sq. m.)x2
Laboratory	8 x 5 m.	40 sq. m.	40 sq. m.
Learning Resource Center	3 x 5 m.	15 sq. m.	15 sq. m.
Facilities/Equipment/ Circulation Area			36 sq. m.
Total workshop area:			156 sq. m. +40sq.m.

Based on class size of 25 students/trainees:

Existing Promulgated Training Regulations (Board Resolution No. 2012-12) (Board Resolution No. 2014-09) (Board Resolution No. 2021-13)	Amendments																								
	<table><thead><tr><th>Space Requirement</th><th>Size in Meters</th><th>Area in Square Meters</th></tr></thead><tbody><tr><td>Contextual Learning Area (Lecture room)</td><td>8 X 5</td><td>40</td></tr><tr><td>Distance Learning (Laboratory/Workshop/ Activity area). These should be allocated to the following areas:<ul style="list-style-type: none">• Chiller/Freezer Area• Cooking Area• Prep. Area• Kitchen Storage Area• Wash Area</td><td>7 X 7</td><td>49</td></tr><tr><td>Storage Area (Tool room & S/M storage area)</td><td>2 X 5</td><td>10</td></tr><tr><td>Learning Resource Area</td><td>2 X 8</td><td>16</td></tr><tr><td>Wash area/ comfort room (Male, Female, PWD)</td><td>4 X 4</td><td>16</td></tr><tr><td>Circulation Area</td><td>5 X 5</td><td>25</td></tr><tr><td colspan="2">TOTAL AREA</td><td>156 sq. m</td></tr></tbody></table> <p>NOTE: Access to and use of equipment /facilities can be provided through cooperative arrangements or MOA with other partner- farms/companies.</p>	Space Requirement	Size in Meters	Area in Square Meters	Contextual Learning Area (Lecture room)	8 X 5	40	Distance Learning (Laboratory/Workshop/ Activity area). These should be allocated to the following areas: <ul style="list-style-type: none">• Chiller/Freezer Area• Cooking Area• Prep. Area• Kitchen Storage Area• Wash Area	7 X 7	49	Storage Area (Tool room & S/M storage area)	2 X 5	10	Learning Resource Area	2 X 8	16	Wash area/ comfort room (Male, Female, PWD)	4 X 4	16	Circulation Area	5 X 5	25	TOTAL AREA		156 sq. m
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3.6 Trainer's Qualifications																									
<ul style="list-style-type: none">• Must be a holder of Cookery NC II or Commercial Cooking NC III• Must be a holder of National TVET Trainers Certificate (NTTC) Level I in Cookery NC II• Must be physically, mentally fit and holder of a Health Certificate (hepatitis-free or free of any communicable disease)• Must have at least 3 years job/industry experience. (Preferably on supervisory/ managerial level in cookery or commercial cooking)	<ul style="list-style-type: none">• Must be a Holder of National TVET Trainer Certificate (NTTC) Level I in FOOD PRODUCTION (PROFESSIONAL COOKERY) NC II• Must have at least three (3) years work experience and relevant trainings/seminars (within the last 3 years) in the food production industry.• Must be physically, mentally fit and a holder of a valid Health Certificate (free of hepatitis or any communicable disease)• Must have an industry recognized National or International Food Safety and Hygiene Certification (FoodSHAP, Servsafe™ Certification or its equivalent)																								
3.7 Institutional Assessment																									
Institutional assessment is undertaken by trainees to determine their achievement of units of competency. A certificate of achievement is issued for each unit of competency.	Institutional Assessment is gathering of evidences to determine the achievements of the requirements of the qualification to enable the trainer make judgement whether the trainee is competent or not competent.																								
Section 4. Assessment and Certification Arrangements																									
4.1 To attain the National Qualification of COOKERY NC II, the candidate must demonstrate competence in all the units of	Competency Assessment is the process of collecting evidence and making judgments whether competency has been achieved. The purpose of																								

Existing Promulgated Training Regulations (Board Resolution No. 2012-12) (Board Resolution No. 2014-09) (Board Resolution No. 2021-13)	Amendments
<p>competency listed in Section I. Successful candidates shall be awarded a National Certificate signed by the TESDA Director General.</p> <p>4.2 Individuals aspiring to be awarded the qualification of COOKERY NC II must acquire Certificates of Competency in all the following groups or clusters of core units of the Qualification. Candidates may apply for assessment in any accredited assessment center.</p> <p>4.2.1 Prepare and cook hot meals</p> <p>4.2.1.1 Clean and maintain kitchen premises</p> <p>4.2.1.2 Prepare stocks, sauces and soups</p> <p>4.2.1.3 Prepare poultry and game dishes</p> <p>4.2.1.4 Prepare seafood dishes</p> <p>4.2.1.5 Prepare eggs dishes</p> <p>4.2.1.6 Prepare starch dishes</p> <p>4.2.1.7 Prepare vegetable dishes</p> <p>4.2.1.8 Package prepared food</p> <p>4.2.1.9 Prepare meat dishes</p> <p>4.2.2 Prepare Cold Meals</p> <p>4.2.2.1 Clean and maintain kitchen premises</p> <p>4.2.2.2 Prepare appetizers</p> <p>4.2.2.3 Prepare salads and dressings</p> <p>4.2.2.4 Package prepared food</p> <p>4.2.2.5 Prepare sandwiches</p> <p>4.2.3 Prepare Sweets</p> <p>4.2.3.1 Clean and maintain kitchen premises</p> <p>4.2.3.2 Prepare desserts</p> <p>4.2.3.3 Package prepared food</p> <p>Successful candidates shall be awarded Certificates of Competency (COC).</p> <p>4.3 Upon accumulation and submission of all the above COCs acquired for the relevant units of competency comprising this qualification, an individual shall be issued the corresponding National Certificate.</p> <p>4.4 Assessment shall focus on the core units of competency. The basic and common units shall be integrated or assessed concurrently with the core units.</p> <p>4.5 The following are qualified to apply for</p>	<p>assessment is to confirm that an individual can perform to the standards expected at the workplace as expressed in relevant competency standards.</p> <p>The assessment process is based on evidence or information gathered to prove achievement of competencies. The process may be applied to an employable unit(s) of competency in partial fulfillment of the requirements of the national qualification.</p> <p>4.1 NATIONAL ASSESSMENT AND CERTIFICATION ARRANGEMENTS</p> <p>4.1.1 To attain the national qualification of FOOD PRODUCTION (PROFESSIONAL COOKERY) NC II, the candidate must demonstrate competence in all units listed in Section 1. Successful candidates shall be awarded a National Certificate signed by the TESDA Director General.</p> <p>4.1.2 Assessment shall cover all competencies with basic and common integrated or assessed concurrently with the core units of competency.</p> <p>4.1.2.1 A Certificate of Competency (COC) is issued by the Authority to individuals who were assessed as competent in cluster of related units of competency, namely:</p> <p>COC 1 Prepare and Present Cold Dishes</p> <ul style="list-style-type: none"> • Clean and maintain premises, equipment and tools • Apply standard safety procedures for handling foodstuffs • Organize and prepare food products and services • Apply basic techniques of commercial cookery • Prepare appetizers, salads and sandwiches • Prepare and present hot, cold and frozen desserts <p>COC 2 Prepare and Present Hot Dishes</p> <ul style="list-style-type: none"> • Clean and maintain premises, equipment and tools • Apply standard safety procedures for handling foodstuffs

Existing Promulgated Training Regulations (Board Resolution No. 2012-12) (Board Resolution No. 2014-09) (Board Resolution No. 2021-13)	Amendments
<p>assessment and certification:</p> <p>4.5.1 Graduates of formal, non-formal and informal including enterprise-based training programs.</p> <p>4.5.2 Experienced Workers (wage employed or self-employed)</p> <p>4.6 The guidelines on assessment and certification are discussed in detail in the "Procedures Manual on Assessment and Certification" and "Guidelines on the Implementation of the Philippine TVET Qualification and Certification System (PTQCS)".</p>	<ul style="list-style-type: none"> • Organize and prepare food products and services • Apply basic techniques of commercial cookery • Prepare stocks, soups and sauces • Prepare and cook meat, game meat, poultry and seafood dishes • Prepare and cook vegetable, fruit, eggs and starch dishes <p>Upon accumulation and submission of all COCs acquired, an individual shall be issued the corresponding National Certificate.</p> <p>4.1.3 Assessment shall cover all competencies with basic and common integrated or assessed concurrently with the core units of competency.</p> <p>4.1.4 Any of the following are qualified to undergo assessment and certification:</p> <p>4.1.4.1 Candidates and/or graduates of tourism and hospitality degree programs;</p> <p>4.1.4.2 Graduates of the FOOD PRODUCTION (PROFESSIONAL COOKERY) NC II (consisting of 465 lecture hours + 232.5 hours of supervised industry training);</p> <p>4.1.4.3 K-12 graduates of TVL Track/ Home Economics in FOOD PRODUCTION (PROFESSIONAL COOKERY) NC II;</p> <p>4.1.4.4 Industry practitioner specifically in food production with at least one (1) year of work experience.</p> <p>4.1.4.5 Graduates of formal, non-formal and informal including enterprise-based training programs</p> <p>4.1.4.6 Experienced workers in food production (wage employed or self-employed)</p> <p>4.1.5 Recognition of Prior Learning (RPL). Candidates who have gained competencies through education, informal training, previous work or life experiences may apply for recognition in a particular qualification through competency assessment.</p>

Existing Promulgated Training Regulations (Board Resolution No. 2012-12) (Board Resolution No. 2014-09) (Board Resolution No. 2021-13)	Amendments
	<p>4.1.6 Holders of National Certificate (NC) or Certificates of Competency (COC) in Cookery NC II are required to undergo re-assessment under the amended Training Regulations (TRs), upon expiration of their Certificates.</p> <p>4.1.7 The guidelines on assessment and certification are discussed in detail in the "Procedures Manual on Assessment and Certification" and "Guidelines on the Implementation of the "Philippine TVET Competency Assessment and Certification System (PTCACS)".</p> <p>4.2 COMPETENCY ASSESSMENT REQUISITE</p> <p>4.2.1 Self-Assessment Guide. The self-assessment guide (SAG) is accomplished by the candidate prior to actual competency assessment. SAG is a pre- assessment tool to help the candidate and the assessor determine what evidence is available, where gaps exist, including readiness for assessment.</p> <p>This document can:</p> <ol style="list-style-type: none"> Identify the candidate's skills and knowledge Highlight gaps in candidate's skills and knowledge Provide critical guidance to the assessor and candidate on the evidence that need to be presented Assist the candidate to identify key areas in which practice is needed or additional information or skills that should be gained prior` <p>4.2.2 Accredited Assessment Center. Only Assessment Center accredited by TESDA is authorized to conduct competency assessment. Assessment centers undergo a quality assured procedure for accreditation before they are authorized by TESDA to manage the assessment for National Certification.</p>

Existing Promulgated Training Regulations (Board Resolution No. 2012-12) (Board Resolution No. 2014-09) (Board Resolution No. 2021-13)	Amendments
	<p>4.2.3 Accredited Competency Assessor. Only accredited competency assessor is authorized to conduct assessment of competence. Competency assessors undergo a quality assured system of accreditation procedure before they are authorized by TESDA to assess the competencies of candidates for National Certification.</p>