

**CURRICULUM OF COMPETENCY UNIT (CoCU)**

<b>Sub Sector</b>		<b>KITCHEN</b>						
<b>Job Area</b>		<b>FOOD PREPARATION AND PRODUCTION</b>						
<b>Competency Unit Title</b>		<b>BREAKFAST PRODUCTION</b>						
<b>Learning Outcome</b>		<p>The person who is competent in this CU shall be able to produce breakfast production to ensure foods produced meet the requirement in accordance with food standards set by the establishment and to provide food for guest satisfaction. Upon completion of this competency unit, trainee will be able to:-</p> <ul style="list-style-type: none"> <li>• Identify breakfast production menu requirement</li> <li>• Select breakfast production standard recipes</li> <li>• Select suitable breakfast production utensils and equipment</li> <li>• Select breakfast production ingredients</li> <li>• Carry out breakfast dishes production</li> </ul>						
<b>Competency Unit ID</b>		<b>HT-012-2:2012-C07</b>	<b>Level</b>	2	<b>Training Duration</b>	72	<b>Credit Values</b>	7
<b>Work Activities</b>	<b>Related Knowledge</b>	<b>Related Skills</b>		<b>Attitude /Safety/ Environmental</b>	<b>Training Hours</b>	<b>Delivery Mode</b>	<b>Assessment Criteria</b>	
1. Identify breakfast production menu requirement	i. Introduction of breakfast production menu requirement <ul style="list-style-type: none"> <li>• Local (Malaysian) breakfast menu               <ul style="list-style-type: none"> <li>- Malay</li> <li>- Indian</li> <li>- Chinese</li> </ul> </li> <li>• International breakfast menu               <ul style="list-style-type: none"> <li>- Continental</li> <li>- American</li> </ul> </li> <li>• Breakfast categories               <ul style="list-style-type: none"> <li>- Set</li> <li>- Buffet</li> </ul> </li> </ul>				4	Lecture, Video Presentation & Observation	i. Breakfast production menu requirement interpreted ii. Categories of breakfast clarified iii. Types of breakfast dishes interpreted iv. Local breakfast production menu requirement clarified. v. International breakfast production menu requirement clarified	

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
	ii. Identify types of dishes <ul style="list-style-type: none"> <li>• Local breakfast</li> <li>• International breakfast</li> </ul>					
		i. Determine local breakfast production menu requirement ii. Determine international breakfast production menu requirement iii. Determine types of local and international breakfast dishes	<u>Attitude:</u> i. Meticulous in identifying breakfast production menu requirement ii. Apply hygiene and cleanliness of work area  <u>Safety:</u> i. Adhere to safety and HACCP requirement	8	Demonstration, Observation & Hand-on Practices	

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
2. Select breakfast production standard recipes	i. Introduction types of breakfast production menu <ul style="list-style-type: none"> <li>• Local (Malaysian) breakfast               <ul style="list-style-type: none"> <li>- Malay                   <ul style="list-style-type: none"> <li>▪ Nasi lemak</li> <li>▪ Lontong</li> <li>▪ Nasi kerabu</li> <li>▪ Nasi dagang</li> </ul> </li> <li>- Indian                   <ul style="list-style-type: none"> <li>▪ Thosai</li> <li>▪ Roti canai</li> <li>▪ Murtabak</li> <li>▪ Capati</li> </ul> </li> <li>- Chinese                   <ul style="list-style-type: none"> <li>▪ Teow chew porridge</li> <li>▪ Din sum</li> </ul> </li> <li>• International breakfast production menu               <ul style="list-style-type: none"> <li>- Continental                   <ul style="list-style-type: none"> <li>▪ Bakery product</li> <li>▪ Cut fruits</li> <li>▪ Fruit juice</li> </ul> </li> <li>- American                   <ul style="list-style-type: none"> <li>▪ Eggs</li> <li>▪ Pancake</li> <li>▪ Waffle</li> <li>▪ French toast</li> <li>▪ Fruit juice</li> <li>▪ Bakery product</li> <li>▪ Cereals</li> </ul> </li> </ul> </li> </ul> </li> </ul>			4	Lecture, Video Presentation & Observation	i. Types of breakfast dishes standardizes recipes selected ii. Local breakfast and International breakfast menu interpreted iii. Local and International breakfast recipes clarified

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
	ii. Understanding of breakfast production standard recipes <ul style="list-style-type: none"> <li>• Local (Malaysian) breakfast               <ul style="list-style-type: none"> <li>- Malay                   <ul style="list-style-type: none"> <li>▪ Nasi lemak</li> <li>▪ Lontong</li> <li>▪ Nasi kerabu</li> <li>▪ Nasi dagang</li> </ul> </li> <li>- Indian                   <ul style="list-style-type: none"> <li>▪ Thosai</li> <li>▪ Roti canai</li> <li>▪ Murtabak</li> <li>▪ Capati</li> </ul> </li> <li>- Chinese                   <ul style="list-style-type: none"> <li>▪ Teow chew porridge</li> <li>▪ Din sum</li> </ul> </li> </ul> </li> <li>• International breakfast recipes               <ul style="list-style-type: none"> <li>- Continental                   <ul style="list-style-type: none"> <li>▪ Bakery product</li> <li>▪ Cut fruits</li> <li>▪ Fruit juice</li> </ul> </li> <li>- American                   <ul style="list-style-type: none"> <li>▪ Eggs</li> <li>▪ Pancake</li> <li>▪ Waffle</li> <li>▪ French toast</li> <li>▪ Fruit juice</li> <li>▪ Bakery product</li> </ul> </li> </ul> </li> </ul>					

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
		i. Determine types of local and International breakfast dishes standardizes recipes <ul style="list-style-type: none"> <li>• Local (Malaysian) breakfast               <ul style="list-style-type: none"> <li>- Malay                   <ul style="list-style-type: none"> <li>▪ Nasi lemak</li> <li>▪ Lontong</li> <li>▪ Nasi kerabu</li> <li>▪ Nasi dagang</li> </ul> </li> <li>- Indian                   <ul style="list-style-type: none"> <li>▪ Thosai</li> <li>▪ Roti canai</li> <li>▪ Murtabak</li> <li>▪ Capati</li> </ul> </li> <li>- Chinese                   <ul style="list-style-type: none"> <li>▪ Teow chew porridge</li> <li>▪ Din sum</li> </ul> </li> <li>- Continental                   <ul style="list-style-type: none"> <li>▪ Bakery product</li> <li>▪ Cut fruits</li> <li>▪ Fruit juice</li> </ul> </li> <li>- American                   <ul style="list-style-type: none"> <li>▪ Eggs</li> <li>▪ Pancake</li> <li>▪ Waffle</li> <li>▪ French toast</li> <li>▪ Fruit juice</li> <li>▪ Bakery product</li> </ul> </li> </ul> </li> </ul>		8	Demonstration & Hand-on Practices	

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
		ii. Implement of local breakfast and International breakfast menu iii. Understanding of local and International breakfast recipes	<u>Attitude:</u> i. Meticulous in selecting breakfast production standard recipes ii. Apply hygiene and cleanliness of work area  <u>Safety:</u> i. Adhere to safety and HACCP requirement			
3. Select suitable breakfast production utensils and equipment	i. Identify types and usage of breakfast production utensils and equipment <ul style="list-style-type: none"> <li>• Local (Malaysian) breakfast               <ul style="list-style-type: none"> <li>- Malay</li> <li>- Indian</li> <li>- Chinese</li> </ul> </li> <li>• International breakfast               <ul style="list-style-type: none"> <li>- Continental</li> <li>- American</li> </ul> </li> </ul>			4	Lecture, Video Presentation & Observation	i. Types of utensils and equipment clarified ii. The usage of utensils and equipment applied

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
		i. Determine types of utensils and equipment ii. Determine the usage of utensils and equipment such as; <ul style="list-style-type: none"> <li>• Cutting</li> <li>• Portioning</li> <li>• Cooking</li> </ul>	<u>Attitude:</u> i. Meticulous in selecting suitable breakfast production utensils and equipment ii. Apply hygiene and cleanliness of work area  <u>Safety:</u> i. Adhere to safety and HACCP requirement	8	Demonstration & Hand-on Practices	
4. Select breakfast production ingredients	i. Types of breakfast production ingredients ii. Importance of breakfast production ingredients iii. Quality of breakfast production ingredients			4	Lecture, Video Presentation & Observation	i. Types of breakfast production ingredients identified ii. Quality of breakfast ingredients applied

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
		i. Determine types of breakfast production ingredients ii. Ensure quality of breakfast production ingredients iii. Carry out <i>Mise-en-place</i> properly	<u>Attitude:</u> i. Meticulous in selecting breakfast production ingredients ii. Apply hygiene and cleanliness of work area  <u>Safety:</u> i. Adhere to safety and HACCP requirement	8	Demonstration & Hand-on Practices	iii. <i>Mise-en-place</i> properly performed
5. Carry out breakfast dishes production	i. Introduction and understanding of breakfast dishes preparation and cooking <ul style="list-style-type: none"> <li>• Local (Malaysian) breakfast</li> <li>• International breakfast</li> </ul> ii. Importance of portioning breakfast dishes production items			8	Lecture, Video Presentation & Observation	i. Types of breakfast dishes preparation and cooking determined ii. Portioning applied iii. Taste and flavour applied iv. Presentation and garnish technique performed



Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
	<ul style="list-style-type: none"> <li>• Food cost</li> <li>• Standard serving</li> </ul> iii. Identify breakfast dishes production technique <ul style="list-style-type: none"> <li>• Taste</li> <li>• Flavour</li> <li>• Presentation</li> <li>• Garnish</li> </ul>					
		i. Apply types of breakfast dishes preparation and cooking ii. Ensure portioning iii. Comply taste and flavour iv. Apply presentation and garnish technique	<u>Attitude:</u> i. Meticulous in carrying-out breakfast dishes production ii. Apply hygiene and cleanliness of work area  <u>Safety:</u> i. Adhere to safety and HACCP requirement	16	Demonstration & Hand-on Practices	

## Employability Skills

CORE ABILITIES	SOCIAL SKILLS
<p>01.01 Identify and gather information            01.02 Document information, procedures or processes            01.03 Utilize basic IT applications            01.04 Analyze information            01.05 Utilize the Internet to locate and gather information            01.06 Utilize word processor to process information</p> <p>02.01 Interpret and follow manuals, instructions and SOP's            02.02 Follow telephone/ telecommunication procedures            02.03 Communicate clearly            02.04 Prepare brief reports and checklists using standard forms            02.05 Read/interpret flowcharts and pictorial information            02.06 Write memos and letters            02.07 Utilize Local Area Network (LAN)/Intranet to exchange information            02.08 Prepare pictorial and graphic information</p> <p>03.01 Apply cultural requirements to the workplace            03.02 Demonstrate integrity and apply ethical practices            03.03 Accept responsibility for own work and work area            03.04 Seek and act constructively upon feedback about performance            03.05 Demonstrate safety skills            03.06 Respond appropriately to people and situations            03.07 Resolve interpersonal conflicts            03.08 Develop and maintain a cooperation within work group</p> <p>04.01 Organize own work activities            04.02 Set and revise own objectives and goals            04.03 Organize and maintain own workplace            04.04 Apply problem solving strategies            04.05 Demonstrate initiative and flexibility</p> <p>06.01 Understand systems            06.02 Comply with and follow chain of command            06.03 Identify and highlight problems            06.04 Adapt competencies to new situations/systems            06.05 Analyze technical systems            06.06 Monitor and correct performance of systems</p>	<ol style="list-style-type: none"> <li>1. Communication Skills</li> <li>2. Conceptual Skills</li> <li>3. Interpersonal Skills</li> <li>4. Learning Skills</li> <li>5. Leadership Skills</li> <li>6. Multitasking and prioritizing</li> <li>7. Self-discipline</li> <li>8. Teamwork</li> </ol>

## Tools, Equipment and Materials (TEM)

ITEMS	RATIO (TEM : TRAINEES)
1. Kitchen Equipment	1 : 5
2. Kitchen Utensils	1 : 1
3. Ingredients	1 : 1
4. Checklist	1 : 1
5. Standard Recipe	1 : 1
6. Standard Operation Procedure (SOP)/Manual	1 : 5
7. Standard Form	1 : 1

## REFERENCES

1. The Culinary Institute of America, 2011. The Professional Chef. 9th Edition. Wiley. ISBN: 978-0-470-42135-2
2. Wayne Gisslen, 2011. Professional Cooking. 7<sup>th</sup> Edition. Wiley. ISBN 978-0-470-19752-3
3. The Culinary Institute of America, In the Hands of a Chef: The Professional Chef's Guide to Essential Kitchen Tools. Wiley. ISBN: 978-0-470-08026-9
4. Wayne Gisslen, 2004. Essentials of Professional Cooking. Wiley. ISBN: 978-0-471-20202-8
5. Online Video Resources
  - Roux-Be (The Reluctant Chef online resources) - <http://www.reluctantgourmet.com/rouxbe.htm>
  - About.com. Culinary Arts - <http://culinaryarts.about.com/od/culinaryreference/tp/culinaryvideos.htm>
  - Stella Culinary - <http://www.stellaculinary.com/>
  - The Culinary Institute of America (more than 86,000 culinary & related resources) - <http://www.ciachef.edu/>