

HE 101: USEFUL GUIDE IN PASSING THE ASSESSMENT IN COOKERY NCII

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Cookery is one of the courses offered by Technical Education and Skills Development Authority, and is one of the specializations in TVL Track, Home Economics Strand. This training program gives several techniques on how to cook and prepare foods in commercial setting like restaurants and hotels. Commercial cooking enables students to learn different skills and enhance their ability for a good customer service.

In order to pass this specialization and earn a National Certificate, learners need to pass the two parts of the assessment. First is the actual test and observation, wherein the learners need to cook several dishes like soup, canapés, salad, sandwiches appetizer, main course and dessert. The second part will be the oral questioning of the assessor based on the guided questions in the assessment package.

The National Assessment plays a vital role in the certification of learners in Senior Highschool. This NCII certificate will be beneficial for them because it gives quality assurance in terms of knowledge, skills and values competencies along the middle level occupations. Also, most of the industries and companies today, requires the applicants to have their NCII certificates. Having one can be advantageous when applying for a job.

The following are some of the useful guides on how to pass the NCII assessment.

REVIEW

Review all the required competencies. Under Cookery, it is divided into 3 competencies. First is prepare and present cold meals, 2nd is prepared and present hot meals and lastly prepare and present desserts.

LEARN THE ART OF SUBSTITUTION

Sometimes when we have a dish in our mind that a certain ingredient is unavailable. Keep in mind that it's ok to substitute if it works well with the whole dish. Like if there's no sugar, use honey. If breadcrumbs are not available, use crushed crackers or pretzels.

LEARN THE ART OF CONVERSION

Measurements are vital in cooking. If you know how to convert tablespoon to teaspoon, or cups to weight measurements, most probably every dish will come out well.

TECHNIQUES

Review about the different techniques we apply in cookery. It will be easier to you to perform the task if you know appropriate techniques applied in each dish.

LISTEN

Listen very well to what the assessor is saying. Following instructions lessens the chance of having an error or failing the assessment.

TIME MANAGEMENT

Manage your time. Start with the easiest dish and make the hardest last.

ORGANIZE

Be organized and follow CLAYGO or Clean As You Go. Keeping your area clean and organized makes it easier to perform the task. Having a clean area makes your mind clear and your thoughts organized.

PRAY

Don't forget to pray and ask the Lord for guidance and strength. It is within you that will make the assessment successful.

When you are equipped with the proper skills, attitude, values, and knowledge it will give you the confidence to move forward and up. Just follow these tips and your way to go to get your National Certificate II in Cookery.

References:

https://www.tesdaguides.com/commercial-cooking-nc-ii-tesda-short-courses/#google_vignette

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