



## COOKERYNC II

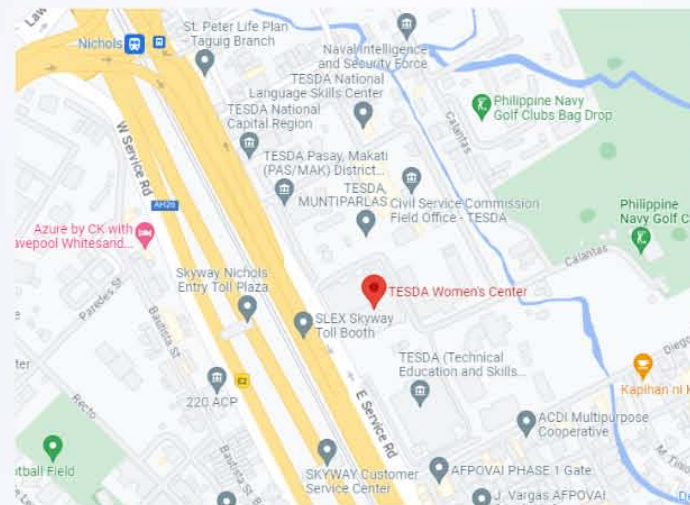
350 HOURS / 44 DAYS

## VISION

To be the leading TESDA Polytechnic Institute for Women in 2028

## MISSION

As the lead Polytechnic Institute for women's empowerment, we advocate and provide programs and services geared toward a quality-assured, inclusive, and gender-fair TVET



## CONTACT DETAILS

 **PHONE :**  
(+63) 2 8817 2650 / 8817 2651

 **EMAIL US :**  
twc@tesda.gov.ph

 **OUR WEBSITE :**  
<http://twc.tesda.gov.ph>

 **OUR ADDRESS :**  
Bldg. 2, TESDA Complex,  
East Service Road, Taguig  
City, NCR





## BASIC COMPETENCIES

- Participate in workplace communication
- Work in a team environment
- Practice career professionalism
- Practice occupational health and safety

## COMMON COMPETENCIES

- Develop and update industry knowledge
- Observe workplace hygiene procedures
- Perform computer operations
- Perform workplace and safety practices
- Provide effective customer service
- 

## CORE COMPETENCIES

- Clean and maintain kitchen premises
- Prepare stocks, sauces and soup
- Prepare appetizers
- Prepare salads and dressing
- Prepare sandwiches
- Prepare meat dishes
- Prepare vegetable dishes
- Prepare egg dishes
- Prepare starch products
- Prepare poultry and game dishes
- Prepare seafood dishes
- Prepare desserts
- Package prepared foods

• This course consists of competencies that a person must achieve to clean kitchen areas, cook/prepare hot, cold meals and desserts for guests in various food and beverage service facilities.



## OPPORTUNITIES

- BE A COOK OR COMMIS
- BE A ASSISTANT COOK
- 

## TRAINEE REQUIREMENTS

- CAN COMMUNICATE BOTH ORAL AND WRITTEN
- PHYSICALLY AND MENTALLY FIT
- WITH GOOD MORAL CHARACTER
- CAN PERFORM BASIC MATHEMATICAL AND COMPUTER OPERATION
- MUST HAVE AT LEAST 10 YEARS BASIC EDUCATION OR AN ALS CERTIFICATE OF ACHIEVEMENT WITH GRADE 10 EQUIVALENT HOLDER
- MUST UNDERGO TRAINABILITY EVALUATION