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Date: 21/10/2019

Applicant: Siven Pillay

Physical Address: Unit 24 Constantiaberg business park Princess Vlei road Southfield 7880

Postal Address: Unit 24 Constantiaberg business park Princess Vlei road Southfield 7880

Contact Details: Assessor: siven@chefskillsdevelopment.co.za

Assessor Registration No: 613/A/003225/2015

Identity Number: 7612165126082

Dear Siven Pillay

## ASSESSOR REGISTRATION

In terms of the SAQA regulations 9.1 (e), Cathsseta ETQA hereby confirms your registration as an Assessor for the nationally registered unit standards below.

### Qualification Details:

NQF Level	Qualification Code	Qualification Title
Level 04	14113	National Certificate: Food and Beverage Services
Level 04	14111	National Certificate: Professional Cookery
Level 05	14108	National Diploma: Food and Beverage Management
Level 05	14112	National Diploma: Professional Cookery

### Unit standard Details

NQF Level	Unit Standard Code	Unit Standard Title
Level 01	7800	Maintain health, hygiene and a professional appearance
Level 02	7738	Clean and restock drinks machines/equipment

Level 02	7751	Clean and store crockery and cutlery
Level 02	7735	Clean and store glassware
Level 02	7749	Clean food production areas and equipment
Level 02	7816	Clean food production areas, equipment and utensils
Level 02	7793	Describe layout, services and facilities of the organisation
Level 02	7801	Describe the sectors of the Hospitality, Travel and Tourism Industries
Level 02	7612	Handle and dispose of waste
Level 02	7705	Handle and maintain knives
Level 02	7717	Handle and maintain utensils and equipment
Level 02	7608	Handle and store cleaning equipment and materials
Level 02	7748	Handle and store food
Level 02	7813	Identify work opportunities
Level 02	7799	Maintain a safe working environment
Level 02	7812	Perform basic calculations
Level 02	7732	Prepare and clear areas for counter service
Level 02	7734	Prepare and clear areas for drinks service
Level 02	7737	Prepare and clear areas for room service
Level 02	14577	Prepare and clear areas for table service
Level 02	7733	Prepare and clear areas for take-away service
Level 02	7802	Prepare and cook basic egg dishes
Level 02	7809	Prepare and cook basic fruit dishes
Level 02	7805	Prepare and cook basic pasta dishes
Level 02	7759	Prepare and cook basic pulse dishes

Level 02	7762	Prepare and cook basic rice dishes
Level 02	7807	Prepare and cook basic shellfish dishes
Level 02	7811	Prepare and cook basic vegetable protein dishes
Level 02	7810	Prepare and cook starch
Level 02	7808	Prepare and cook vegetables for basic hot and cold dishes
Level 02	7661	Prepare cold and hot sandwiches and rolls
Level 02	7659	Prepare fruit for hot and cold dishes
Level 02	7660	Prepare vegetables for hot and cold dishes
Level 02	7739	Prepare, service and clear function rooms
Level 03	7815	Apply for a job or work experience placement
Level 03	7794	Communicate verbally
Level 03	7785	Function in a business environment
Level 03	7829	Handle and record refunds
Level 03	14754	Handle and store food
Level 03	7860	Introduce new staff to the workplace
Level 03	7796	Maintain a secure working environment
Level 03	7758	Maintain cellars/beverage store room
Level 03	11235	Maintain effective working relationships with other members of staff
Level 03	7637	Maintain hygiene in food preparation, cooking and storage
Level 03	7786	Operate a Computer
Level 03	7820	Operate a payment point and process payments
Level 03	7740	Prepare and clear areas for table service
Level 03	7766	Prepare and cook basic dough products

Level 03	7754	Prepare and cook basic fish dishes
Level 03	7768	Prepare and cook basic pastry dishes
Level 03	7757	Prepare and cook basic sauces and soups
Level 03	7806	Prepare and present food for cold presentation
Level 03	7756	Prepare kegs and gas cylinders for use
Level 03	7772	Prepare, bake and decorate basic cakes and biscuits
Level 03	7842	Prepare, cook and finish fresh pasta dishes
Level 03	7790	Process incoming and outgoing telephone calls
Level 03	7745	Provide a carvery/buffet service
Level 03	7760	Provide a drink service for licensed premises
Level 03	7765	Provide a room service
Level 03	7744	Provide a table drink service
Level 03	7742	Provide a table service
Level 03	7763	Provide a take-away service
Level 03	7750	Serve bottled wine
Level 04	7743	Accept and store food deliveries
Level 04	7782	Analyse a business and determine the way it functions
Level 04	7784	Communicate in a business environment
Level 04	7844	Contribute to the identification of short term supply needs
Level 04	7821	Develop self within the job role
Level 04	7791	Display cultural awareness in dealing with customers and colleagues
Level 04	7869	Maintain a preventative maintenance programme
Level 04	7781	Maintain external areas

Level 04	7846	Maintain the cleaning programme for own area of responsibility
Level 04	7839	Maintain the receipt, storage and issue of goods
Level 04	7873	Manage one`s own development
Level 04	7836	Monitor customer satisfaction
Level 04	9244	Plan and conduct meetings
Level 04	7841	Plan staff training and development in own area of responsibility
Level 04	7755	Prepare and cook basic cold and hot desserts
Level 04	7728	Prepare and cook basic meat, poultry, game or offal dishes
Level 04	7753	Prepare and serve cocktails
Level 04	7773	Prepare and serve spirits and liqueurs
Level 04	7822	Prepare written communications
Level 04	7832	Prepare, cook and finish hot and cold sauces and dressings
Level 04	7747	Provide a silver service
Level 04	7789	Provide Customer Service
Level 04	7854	Provide First Aid
Level 04	7827	Source information about self-employment opportunities
Level 04	7875	Support and guide the learner
Level 05	7818	Conduct on-the-job coaching
Level 05	7850	Develop and implement new recipes and menus
Level 05	7861	Gather and present evidence in a hearing
Level 05	7865	Improve service to customers
Level 05	7847	Maintain and promote food hygiene in the kitchen
Level 05	7843	Maintain food production operations

Level 05	7851	Maintain food production quality control systems, procedures and specifications
Level 05	7727	Maintain practices and procedures for handling cash/cash equivalents
Level 05	7858	Maintain supply levels
Level 05	7845	Maintain the cleaning programme for kitchen areas and equipment
Level 05	7778	Maintain the drink service
Level 05	7775	Maintain the food counter service
Level 05	7776	Maintain the table service
Level 05	7863	Manage staff development
Level 05	7883	Manage workplace relations
Level 05	7868	Monitor and maintain health, safety and security
Level 05	7877	Plan, implement and evaluate sales development activities
Level 05	7866	Plan, organise and monitor work in own area of responsibility
Level 05	7828	Prepare and cook complex fish dishes
Level 05	7853	Prepare and cook complex shellfish dishes
Level 05	7833	Prepare and process complex sponges and cake products
Level 05	7838	Prepare and produce complex pastry products
Level 05	7774	Prepare, cook and serve food in the restaurant
Level 05	7788	Process payments
Level 05	7830	Produce complex hot and cold desserts
Level 05	7831	Produce sauces, fillings and coatings for desserts
Level 05	7769	Recommend, present and serve wines
Level 05	7787	Sell products or services
Level 05	7779	Supervise and maintain beverage storage

Level 05	7780	Supervise the running of a function
Level 05	FS34	Understand Food Operations
Level 06	14394	Conduct disciplinary and grievance procedures
Level 06	7771	Contribute to the planning, updating and format of the wine list
Level 06	7874	Contribute to the provision of required staff
Level 06	7859	Lead and manage teams of people
Level 06	7857	Manage information flow
Level 06	7889	Manage quality in the organisation
Level 06	7881	Manage workplace diversity
Level 06	7888	Monitor staff performance
Level 06	7837	Prepare and process complex fermented dough products
Level 06	7880	Prepare, implement, manage and control budgets
Level 06	7862	Prepare, process and finish chocolate coatings and couverture based products
Level 06	7835	Prepare, process and finish pastillage, marzipan product and decorative icings
Level 06	7864	Process and finish sugar based products
Level 07	7871	Start up and manage a small business

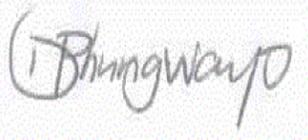
**Skills Programme Details:**

<b>NQF Level</b>	<b>Skills Programme Code</b>	<b>Skills Programme Title</b>

Please be advised of the following conditions:

1. Valid Registration as a Cathsseta Assessor is from 31/01/2019 to 30/01/2022, or until the expiry date of the Qualifications and Unit Standards.
2. Request for extension of assessment scope or registration period must be submitted to Cathsseta ETQA for consideration.

The details contained in this notification are according to the current specification on the Cathsseta database.

A handwritten signature in black ink, appearing to read 'Dimpho', is placed over a rectangular area with a light grey dotted background.

ETQA Manager

Tel: 011 217 0600

Dimpho@Cathsseta.org.za