

# Republic of the Philippines Technical Education and Skills Development Authority Region IV-B MIMAROPA

# SIMEON SUAN VOCATIONAL AND TECHNICAL COLLEGE

Pag-asa, Bansud, Oriental Mindoro

Tel No.: (043) 298-7097 email add: ssvtc@tesda.gov.ph



# BREAD AND PASTRY PRODUCTION NC II

Course Code: TRSBPP209

#### BASIC COMPETENCIES

Code No.	Units of Competency
500311105	Participate in workplace communication
500311106	Work in team environment
500311107	Practice career professionalism
500311108	Practice occupational health and safety procedures

#### **COMMON COMPETENCIES**

Code No.	Units of Competency
TRS311201	Develop and update industry knowledge
TRS311202	Observe workplace hygiene procedures
TRS311203	Perform computer operations
TRS311204	Perform workplace and safety practices
TRS311205	Provide effective customer service

### **CORE COMPETENCIES**

Code No.	Units of Competency	
TRS741379	Prepare and produce bakery products	
TRS741380	Prepare and produce pastry products	
TRS741342	Prepare and present gateaux, tortes and cakes	
TRS741344	Prepare and display petits fours	
TRS741343	Present desserts	

### JOB DESCRIPTION

Clean equipment, tools and utensils and prepare, portion and plate pastries, breads and other dessert items to guests in hotels, motels, restaurants, clubs, canteens, resorts and luxury lines/cruises and other related operations.

## ENTRY REQUIREMENTS

Can communicate in basic English either oral and written; at least high school graduate; physically and mentally fit; with good moral character; can perform basic mathematical computation; and, with pleasing personality.

# JOB OPPORTUNITIES

Upon completion of the course, trainees/students may be employed as:

- Commis -Pastry
- Baker



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# **EVIDENCES**

Upon completion of the course, the trainee/student must be able to:

- Bread Making
- Pastry Making
- Cake Making
- Petits fours Making

# NATIONAL ASSESSMENT

To attain the National Qualification of BREAD AND PASTRY PRODUCTION NC II, the candidate must demonstrate competence in all the units. Successful candidates shall be awarded a National Certificate signed by the TESDA Director General.