

COMPETENCY PROFILE CHART (CPC)

SECTOR	HOSPITALITY AND TOURISM		
SUB SECTOR	KITCHEN		
JOB AREA	PASTRY PRODUCTION		
JOB LEVEL	TWO (2)	JOB AREA CODE	HT-014-2:2011



COMPETENCY UNIT

← COMPETENCY →

CORE	SAFETY, HEALTH AND HYGIENE PRACTICES	BATTER AND DOUGH PREPARATION	FILLING AND CREAMS PREPARATION	PUDDING PREPARATION
	HT-014-2:2011-C01	HT-014-2:2011-C02	HT-014-2:2011-C03	HT-014-2:2011-C04
	COOKIES PREPARATION	MALAYSIAN DESSERTS AND KUIH PREPARATION	CAKES PREPARATION	PASTRY PRODUCT AND MATERIAL HANDLING
	HT-014-2:2011-C05	HT-014-2:2011-C06	HT-014-2:2011-C07	HT-014-2:2011-C08
	PASTRY PRODUCT SALES & MARKETING	SOFT AND HARD ROLL PREPARATION		
ELECTIVE	HT-014-2:2011-E01	HT-014-2:2011-E02		

COMPETENCY PROFILE CHART (CPC)

SECTOR	HOSPITALITY AND TOURISM		
SUB SECTOR	KITCHEN		
JOB AREA	PASTRY PRODUCTION		
JOB LEVEL	THREE (3)	JOB AREA CODE	HT-014-3:2011

COMPETENCY UNIT

← COMPETENCY →

CORE	CONFECTIONERY PREPARATION	FROZEN DESSERT ITEMS PREPARATION	CHOCOLATE PRODUCT PREPARATION	SPECIAL PASTRY PRODUCT DECORATION
	HT-014-3:2011-C01	HT-014-3:2011-C02	HT-014-3:2011-C03	HT-014-3:2011-C04
	PASTRY PRODUCT INNOVATION	PASTRY PRODUCTION STOCK CONTROL	PASTRY PRODUCTION CONTROL	
	HT-014-3:2011-C05	HT-014-3:2011-C06	HT-014-3:2011-C07	
	PASTRY ADMINISTRATIVE FUNCTION	PASTRY PRODUCT COSTING		
	HT-014-3:2011-E01	HT-014-3:2011-E02		
ELECTIVE				

COMPETENCY PROFILE CHART (CPC)

SECTOR	HOSPITALITY AND TOURISM		
SUB SECTOR	PASTRY & BAKERY		
JOB AREA	PASTRY & BAKERY MANAGEMENT		
JOB LEVEL	FOUR (4)	JOB AREA CODE	HT-013-4:2012



