

# CULINARY ART LEVEL – II



## CURRICULUM

Based on September, 2021 (V- II) Occupational  
Standard (OS)

March, 2022

Addis Ababa, Ethiopia

## Preface

The reformed TVET-System is an outcome-based system. It utilizes the needs of the labor market and occupational requirements from the world of work as the benchmark and standard for TVET delivery. The requirements from the world of work are analyzed and documented – taking into account international benchmarking – as occupational standards (OS).

In the reformed TVET-System, curricula and curriculum development play an important role with regard to quality driven comparable TVET-Delivery. The Curricula help to facilitate the training process in a way, that trainees acquire the set of occupational competences (skills, knowledge and attitude) required at the working place and defined in the occupational standards (OS).

This curriculum has been developed by a group of professional experts from different Regional TVET Bureaus, colleges, Industries, Institutes and universities based on the occupational standard for Culinary Art II.

The curriculum development process has been actively supported and facilitated by **Ministry of Labor and Skills**.

## TVET-Program Design

### 1.1. TVET-Program Title: Culinary Art Level II

### 1.2. TVET-Program Description

The Program is designed to develop the necessary knowledge, skills and attitude of the trainees to the standard required by the occupation. The contents of this program are in line with the occupational standard. The Trainees who successfully completed the Program will be qualified to work as an assistant cook Art with competencies elaborated in the respective OS. Graduates of the program will have the required qualification to work in the cultural sport and truism sector in the field of Culinary Art.

The prime objective of this training program is to equip the Trainees with the identified competences specified in the OS. Graduates are therefore expected to Apply nutrition knowledge, prepare stock, Sauces and Soups, prepare Farinaceous dishes, prepare meat, chicken and fish dish, Prepare Ethiopian Cultural Meat Dishes, Prepare fruit and juices, Prepare Pastry Items and Serve Food and Beverage skills in accordance with the performance criteria and evidence guide described in the OS.

### 1.3. TVET-Program Structure

Unit of Competence		Module Code & Title		Module Units	Duration (In Hours)
CST CUA2 01 1021	Apply nutrition knowledge	CST CUA2 <u>M01 0322</u>	Applying nutrition knowledge	<ul style="list-style-type: none"> <li>• Basic nutrients on foods item</li> <li>• Balanced diet</li> </ul>	20
CST CUA2 08 1021	Serve Food and Beverage Skills	CST CUA2 08 <u>M02 0322</u>	Serve Food and Beverage Skills	<ul style="list-style-type: none"> <li>• Developing understanding of quality system</li> <li>• Welcome customers</li> <li>• Setting workplace in order</li> <li>• Taking and processing orders</li> <li>• Serving food and drinks</li> <li>• Clearing tables and bill customers</li> <li>• Closing down after service</li> </ul>	100
CST CUA2 02 1021	Prepare stock, Sauces and Soups	CST CUA2 <u>M03 0322</u>	Preparing stock, Sauces and Soups	<ul style="list-style-type: none"> <li>• Preparing stocks, required for menu items</li> <li>• Preparing mother sauces required for menu items</li> <li>• Preparing soups required for menu items Store and reconstitute stocks, sauces and soups</li> </ul>	110

CST CUA2 03 1021	Prepare Farinaceous Dishes	CST CUA2 <u>M04 0322</u>	Preparing Farinaceous Dishes	<ul style="list-style-type: none"> <li>• Selecting ingredients for farinaceous dishes</li> <li>• Preparing farinaceous dishes</li> </ul>	90
<u>CST CUA2 04 1021</u>	<u>Prepare meat, chicken and fish dish</u>	<u>CST CUA2 MO5 0322</u>	<u>Preparing meat, chicken and fish dish</u>	<ul style="list-style-type: none"> <li>• Selecting meat, fish and chicken</li> <li>• Preparing and portioning meat, fish and chicken work Cook and present meats for service</li> <li>• Cooking and presenting meats for service Cook and present chicken dishes</li> <li>• Cooking and presenting chicken dishes</li> <li>• Cooking and presenting fish dishes</li> <li>• Storing meats, chicken and fish items</li> </ul>	120
CST CUA2 05 1021	Prepare Ethiopian Cultural Meat Dishes	<u>CST CUA2 M06 0322</u>	Preparing Ethiopian Cultural Meat Dishes	<ul style="list-style-type: none"> <li>• Selecting and assembling ingredient for cultural meat dishes</li> <li>• Preparing cultural Breakfast and snacks</li> </ul>	100

			<ul style="list-style-type: none"> <li>• Preparing, portioning and presenting Ethiopian meat dishes</li> <li>• Working in a team</li> </ul>		
CST CUA2 06 1021	Prepare fruit and juices	CST CUA2 <u>M07 0322</u>	Preparing fruit and juices	<ul style="list-style-type: none"> <li>• Selecting and preparing fruit</li> <li>• Selecting and using equipment</li> <li>• Producing variety of fruit dish and juices</li> <li>• Storing fruits and juices</li> </ul>	70
CST CUA2 07 1021	Prepare Pastry Items	CST CUA2 07 <u>M08 0322</u>	Preparing Pastry Items	<ul style="list-style-type: none"> <li>• Preparing, decorating and presenting pastries</li> <li>• Preparing and producing cakes</li> <li>• Decorating pastries, pastry products and cakes</li> <li>• Portioning and storing pastries and cake</li> </ul>	150

\*The time duration (Hours) indicated for the module should include all activities in and out of the TVET institution

#### 1.4.Duration of the TVET-Program

The Program will have duration of **760 hours** including the on school/ Institution training and on-the-job practice or cooperative training time. Such cooperative training based on realities of the industry, nature of the occupation, location of the TVET institution, and other factors will be considered in the training delivery to ensure that trainees acquire practical and workplace experience.

No	Unit competency	TVET Institution training		Cooperative training	Total hours	Remarks
		Theory	Practical			
1.	Apply nutrition knowledge	20	-	-	20	
2.	Prepare stock, Sauces and Soups	30	40	40	110	
3.	Prepare Farinaceous Dishes	20	35	35	90	
4.	Prepare meat, chicken and fish dish	30	40	50	120	
5.	Prepare Ethiopian Cultural Meat Dishes	30	40	30	100	
6.	Prepare fruit and juices	20	35	25	70	
7.	Prepare Pastry Item	45	60	45	150	
8.	Serve Food and Beverage Skills	30	40	30	100	
	<b>Total</b>				<b>760 hours</b>	

### 1.5. Qualification Level and Certification

Based on the descriptors elaborated on the Ethiopian National TVET Qualification Framework (NTQF) the qualification of this specific TVET Program is Level II.

The trainee can exit after successfully completing the modules in **one level** and will be awarded the equivalent institutional certificate on the level completed. However, only institutional certificate of training accomplishment will be awarded.

### 1.6. Target Groups

Any citizen with or without disability who meets the entry requirements under items 1.7 and capable of participating in the training activities is entitled to take part in the Program.

### 1.7 Entry Requirements

The prospective participants of this program are required to possess the requirements or directive of the **Ministry of Labor and Skills**.

### 1.8 Mode of Delivery

This TVET-Program is characterized as a formal Program on middle level technical skills. The mode of delivery is co-operative training. The time spent by the trainees in the real work place/ industry will give them enough exposure to the actual world of work and enable them to get hands-on experience.

The co-operative approach will be supported with school-based lecture-discussion, simulation and actual practice. These modalities will be utilized before the trainees are exposed to the industry environment.

Hence based on the nature of the occupation, location of the TVET institutions, and interest of the industry alternative mode of cooperative training such as apprenticeships, internship and traineeship will be employed. In addition, in the areas where industry is not sufficiently available the established production and service centers/learning factories in TVET institutions will be used as cooperative training places. The Training-Institution and identified companies have forged an agreement to co-operate with regard to the implementation of this program.



### 1.9. Institutional Assessment

Two types of evaluation will be used in determining the extent to which training outcomes are achieved. The specific training outcomes are stated in the modules. In assessing them, verifiable and observable indicators and standards shall be used.

The **formative assessment** is incorporated in the training modules and form part of the training process. Formative evaluation provides the trainee with feedback regarding success or failure in attaining training outcomes. It identifies the specific training errors that need to be corrected, and provides reinforcement for successful performance as well. For the teacher, formative evaluation provides information for making instruction and remedial work more effective.

**Summative Evaluation** the other form of evaluation is given when all the modules in the program have been accomplished. It determines the extent to which competence have been achieved. And, the result of this assessment decision shall be expressed in the term of institutional Assessment implementation guidelines..

Techniques or tools for obtaining information about trainees' achievement include oral or written test, demonstration and on-site observation.

### 1.10. TVET Teachers Profile

The teachers conducting this particular TVET Program are B Level and above who have satisfactory practical experiences or equivalent qualifications.

### 1.11. Training and Assessment methodology

The program is delivered using a variety of training methods. The table below shows training and assessment methodology for non-impaired trainees and with reasonable adjustment for impaired trainees. In addition, as per the nature of the module title the trainer can use recommended and possible training and assessment methodology.

<b>Learning Methods:</b>				
<b>For none impaired trainees</b>	<b>Reasonable Adjustment for Trainees with Disability (TWD)</b>			
	<b>Low Vision</b>	<b>Deaf</b>	<b>Hard of hearing</b>	<b>Physical impairment</b>
<b>Lecture-discussion</b>	<ul style="list-style-type: none"> <li>❖ Provide large print text</li> <li>❖ Prepare the lecture in Audio/video</li> <li>❖ Organize the class room seating arrangement to be accessible to trainees</li> <li>❖ Write short notes on the black/white board using large text</li> <li>❖ Make sure the luminosity of the light of class room is kept</li> <li>❖ Use normal tone of voice</li> <li>❖ Encourage trainees to record the lecture in audio format</li> <li>❖ Provide Orientation on the physical feature of the work shop</li> <li>❖ Summarize main points</li> </ul>	<ul style="list-style-type: none"> <li>❖ Assign sign language interpreter</li> <li>❖ Arrange the class room seating to be conducive for eye to eye contact</li> <li>❖ Make sure the luminosity of the light of class room is kept</li> <li>❖ Introduce new and relevant vocabularies</li> <li>❖ Use short and clear sentences</li> <li>❖ Give emphasis on visual lecture and ensure the attention of the trainees</li> <li>❖ Avoid movement during lecture time</li> <li>❖ Present the lecture in video format</li> <li>❖ Summarize main points</li> </ul>	<ul style="list-style-type: none"> <li>❖ Organize the class room seating arrangement to be accessible to trainees</li> <li>❖ Speak loudly</li> <li>❖ Ensure the attention of the trainees</li> <li>❖ Present the lecture in video format</li> <li>❖ Ensure the attention of the trainees</li> </ul>	<ul style="list-style-type: none"> <li>❖ Organize the class room seating arrangement to be accessible for wheelchairs users.</li> <li>❖ Facilitate and support the trainees who have severe impairments on their upper limbs to take note</li> <li>❖ Provide Orientation on the physical feature of the work shop</li> </ul>
<b>Demonstration</b>	<ul style="list-style-type: none"> <li>❖ Conduct close follow up</li> <li>❖ Use verbal description</li> <li>❖ Provide special attention in the process of guidance</li> <li>❖ facilitate the support of peer trainees</li> <li>❖ Prepare &amp; use simulation</li> </ul>	<ul style="list-style-type: none"> <li>❖ use Sign language interpreter</li> <li>❖ Use video recorded material</li> <li>❖ Ensure attention of the trainees</li> <li>❖ Provide structured training</li> <li>❖ Show clear and short method</li> <li>❖ Use gesture</li> <li>❖ provide tutorial support</li> </ul>	<ul style="list-style-type: none"> <li>❖ Illustrate in clear &amp; short method</li> <li>❖ Use Video recorded material</li> <li>❖ Ensure the attention of the trainees</li> <li>❖ provide tutorial support</li> </ul>	<ul style="list-style-type: none"> <li>❖ Facilitate and support the trainees having severe upper limbs impairment to operate equipments/ machines</li> <li>❖ Assign peer trainees to assist</li> <li>❖ Conduct close follow up</li> <li>❖ provide tutorial support</li> </ul>

		(if necessary)	(if necessary)	(if necessary)
<b>Group discussion</b>	<ul style="list-style-type: none"> <li>❖ Facilitate the integration of trainees with group members</li> <li>❖ Conduct close follow up</li> <li>❖ Introduce the trainees with other group member</li> <li>❖ Brief the thematic issues of the work</li> </ul>	<ul style="list-style-type: none"> <li>❖ Use sign language interpreters</li> <li>❖ Facilitate the integration of trainees with group members</li> <li>❖ Conduct close follow up</li> <li>❖ Introduce the trainees with other group member</li> </ul>	<ul style="list-style-type: none"> <li>❖ Facilitate the integration of trainees with group members</li> <li>❖ Conduct close follow up</li> <li>❖ Introduce the trainees with other group member</li> <li>❖ Inform the group members to speak loudly</li> </ul>	<ul style="list-style-type: none"> <li>❖ Introduce the trainees with their peers</li> </ul>
<b>Exercise</b>	<ul style="list-style-type: none"> <li>❖ Conduct close follow up and guidance</li> <li>❖ Provide tutorial support if necessary</li> <li>❖ provide special attention in the process</li> </ul>	<ul style="list-style-type: none"> <li>❖ Conduct close follow up and guidance</li> <li>❖ Provide tutorial support if necessary</li> <li>❖ provide special attention in the process/practical training</li> <li>❖ Introduce new and relevant vocabularies</li> </ul>	<ul style="list-style-type: none"> <li>❖ Conduct close follow up and guidance</li> <li>❖ Provide tutorial support if necessary</li> <li>❖ provide special attention in the process/practical training</li> </ul>	<ul style="list-style-type: none"> <li>❖ Assign peer trainees</li> <li>❖ Use additional nominal hours if necessary</li> </ul>
<b>Individual assignment</b>	<ul style="list-style-type: none"> <li>❖ prepare the assignment questions in large text</li> <li>❖ Encourage the trainees to prepare and submit the assignment in large texts</li> <li>❖ Make available recorded assignment questions</li> <li>❖ Facilitate the trainees to prepare and submit the assignment in soft or hard copy</li> </ul>	<ul style="list-style-type: none"> <li>❖ Use sign language interpreter</li> <li>❖ Provide briefing /orientation on the assignment</li> <li>❖ Provide visual recorded material</li> </ul>	<ul style="list-style-type: none"> <li>❖ Provide briefing /orientation on the assignment</li> <li>❖ Provide visual recorded material</li> </ul>	

<b>Assessment Methods:</b>				
<b>Interview</b>		<ul style="list-style-type: none"> <li>❖ Use sign language interpreter</li> <li>❖ Ensure or conform whether the proper communication was conducted with the trainee through the service of the sign language interpreter</li> <li>❖ Use short and clear questioning</li> <li>❖ Time extension</li> </ul>	<ul style="list-style-type: none"> <li>❖ Speak loudly</li> <li>❖ Using sign language interpreter if necessary</li> </ul>	<ul style="list-style-type: none"> <li>❖ Use written response as an option for the trainees having speech challenges</li> </ul>
<b>Written test</b>	<ul style="list-style-type: none"> <li>❖ Prepare the exam in large texts</li> <li>❖ Use interview as an option if necessary</li> <li>❖ Prepare the exam in audio format</li> <li>❖ Assign human reader (if necessary)</li> <li>❖ Time extension</li> </ul>	<ul style="list-style-type: none"> <li>❖ Prepare the exam using short sentences, multiple choices, True or False, matching and short answers</li> <li>❖ Avoid essay writing</li> <li>❖ Time extension</li> </ul>	<ul style="list-style-type: none"> <li>❖ Prepare the exam using short sentences, multiple choices, true or false, matching and short answers if necessary.</li> </ul>	<ul style="list-style-type: none"> <li>❖ Use oral response as an option to give answer for trainees having severe upper limb impairment</li> <li>❖ Time extension for trainees having severe upper limb impairment</li> </ul>
<b>Demonstration/Observation</b>	<ul style="list-style-type: none"> <li>❖ Brief the instruction or provide them in large text</li> <li>❖ Time extension</li> </ul>	<ul style="list-style-type: none"> <li>❖ Use sign language interpreter</li> <li>❖ Brief on the instruction of the exam</li> <li>❖ Provide activity-based/ practical assessment method</li> <li>❖ Time extension</li> </ul>	<ul style="list-style-type: none"> <li>❖ Provide activity based assessment</li> <li>❖ Brief on the instruction of the exam</li> <li>❖ Use loud voice</li> <li>❖ Time extension</li> </ul>	<ul style="list-style-type: none"> <li>❖ Provide activity based assessment</li> <li>❖ Conduct close follow up</li> <li>❖ Time extension</li> </ul>

## 2. Learning Module Design

<b>LEARNING MODULE 01</b>	
<b>TVET-PROGRAMME TITLE: Culinary Art Level II</b>	
<b>MODULE TITLE: Applying nutrition knowledge</b>	
<b>MODULE CODE : CST CUA2 M01 0321</b>	
<b>NOMINAL DURATION: 20 Hours</b>	
<p><b>MODULE DESCRIPTION:</b> This module covers the skills and knowledge required to interpret and use basic information about nutritional principles and healthy diet. It does not include the provision of therapeutic nutritional or dietary advice to individual clients or the recommendation of ‘practitioner only’ nutritional products.</p>	
<p><b>TRAINING OUTCOMES</b></p> <p>At the end of the module the trainee will be able to:</p> <ul style="list-style-type: none"> <li>• Basic nutrients on food items</li> <li>• Balanced diet</li> </ul>	
<p><b>MODULE CONTENTS:</b></p> <p><b>Unit One: Basic nutrients on foods items</b></p> <ol style="list-style-type: none"> <li>1.1 Exploring food sources and digestion process</li> <li>1.2 Sources of information about nutrition and diet</li> <li>1.3 Identifying food additives and preservatives</li> <li>1.4 Nutritional guidelines for healthiness</li> <li>1.5 Understanding effects of various cooking methods on nutrients</li> </ol> <p><b>Unit Two: Balanced die</b></p> <ol style="list-style-type: none"> <li>2.1 Identifying the nutrient found in different food items</li> <li>2.2 Promoting nutrition and healthy diets based on dietary guidelines</li> <li>2.3 Determining causes of nutrient loss during food preparation</li> <li>2.4 Acquiring amount of calories requirement according to customer age ;sex and work habit</li> </ol>	

## **ASSESSMENT CRITERIA:**

### **Unit One: Basic nutrients on food items**

- Explore food sources and digestion process.
- Establish sources of information about nutrition and diet.
- Identify food additives and preservatives.
- Apply nutritional guidelines for healthiness.
- Understand effects of various cooking methods on nutrients.

### **Unit Two: Balanced diet**

- The nutrient found in different food item is identified.
- Healthy diet and nutrition to others based on the a dietary guidelines are promoted.
- Determine the cause of nutrient loss related to food preparation.
- Acquire amount of calories requirement on different food according to customer age, sex and work habit.

<b>LEARNING MODULE 02</b>
<b>TVET-PROGRAMME TITLE: Culinary Art Level II</b>
<b>MODULE TITLE: Serving Food and Beverage Skills</b>
<b>MODULE CODE: <u>CST CUA2 M02 0322</u></b>
<b>NOMINAL DURATION: 100 Hours</b>
<b>MODULE DESCRIPTION:</b> This module describes knowledge, skills and knowledge required to serve food and beverage to customers in a range of hospitality industry enterprises.
<p><b>TRAINING OUTCOMES</b></p> <p>At the end of the module the trainee will be able to:</p> <ul style="list-style-type: none"> <li>• Preparing for service</li> <li>• Welcome customers</li> <li>• Taking and processing orders</li> <li>• Serving food and drinks</li> <li>• Clearing tables and bill customers</li> <li>• Closing down after service</li> </ul>
<p><b>MODULE CONTENTS:</b></p> <p><b>Unit One: Preparing for service</b></p> <p>1.1 Understanding food and beverage service outlet information</p> <p>1.2 Checking furniture and fittings for cleanliness and condition prior to service</p> <p>1.3 Preparing and adjusting the environment to ensure comfort and ambience</p> <p>1.4 Setting table</p> <p>1.5 Preparing and checking service equipment and remove, clean or replace</p> <p>1.6 Displaying food and beverage items</p> <p><b>Unit Two: Welcome customers</b></p> <p>2.1 Greeting customers on arrival</p> <p>2.2 Providing information to customers</p> <p><b>Unit Three: Taking and processing orders</b></p> <p>3.1 Making recommendation and suggestion to customers</p> <p>3.2 Answering customer questions on menu items correctly and courteously</p> <p>3.3 Taking and recording orders accurately and legibly using the format required.</p>

3.4 Operating the ordering system

3.5 Relaying information about any special requests

3.6 Provide glassware, service ware and cutlery suitable for menu choice

#### **Unit Four: Serving food and drinks**

4.1. Collecting food and beverage selections promptly from kitchen or bar

4.2. Serving food and beverage courteously

4.3. Prompting and follow up any delays or deficiencies in service

4.4. Advising and reassuring customers about any delays or problems

4.5. Checking customer satisfaction

#### **Unit Five: Clearing tables and bill customers**

5.1 Removing used items in a timely manner

5.2 Disposing of leftover food

5.3 Disposing of recyclable items

5.4 Processing accounts and receives payment at appropriate time.

5.5 Thanking and fare welling customers courteously

#### **Unit Six: Closing down after service**

6.1 Clearing, cleaning, dismantling and storing furniture and equipment

6.2 Preparing set up for next service.

6.3 Evaluating and reviewing services.

6.4 Providing handover to incoming colleagues and share relevant information



## **ASSESSMENT CRITERIA:**

### **Unit One: Preparing for service**

- Develop and understand food and beverage service outlet information.
- Check furniture and fittings for cleanliness and condition prior to service according to enterprise procedures, and take corrective action where required.
- Prepare and adjust the environment to ensure comfort and ambience for customers, as appropriate.
- Set table according to enterprise requirements, customer requests, staff convenience and safety.
- Check any furniture for stability of customer and service personnel access according to legislative requirements.
- Check and prepare equipment for service and remove, clean or replace items not meeting enterprise standards.
- Display food and beverage items according to enterprise and legislative requirements.

### **Unit Two: Welcome customers**

- Greet customers on arrival, according to enterprise customer service standards.
- Provide information to customers, giving clear explanations and descriptions up on arrival.

### **Unit Three: Taking and processing orders**

- Make recommendations and suggestions to customers to assist them with drink and meal selection.
- Answer customer questions on menu items correctly and courteously
- Take and record orders accurately and legibly using the format required by the enterprise then coincide with the customer and convey them promptly to the kitchen or bar, where appropriate.
- Operate the ordering system according to enterprise procedures.
- Relay information about any special requests or dietary or cultural requirements to relevant person where appropriate.
- Provide glassware, service ware and cutlery suitable for menu choice, according to enterprise procedures.

#### **Unit Four: Serving food and drinks**

- Collect food and beverage selections promptly from kitchen or bar, check for accuracy and presentation, and convey them to customers safely.
- Serve food and beverage courteously and to the correct person, according to enterprise standards and hygiene requirements.
- Promptly recognize and follow up any delays or deficiencies in service.
- Advise and reassure customers about any delays or problems.
- Check customer satisfaction at the appropriate time.

#### **Unit Five: Clearing tables and bill customers**

- Remove used items in a timely manner and safely transfers them to the appropriate location for cleaning.
- Dispose of leftover food and disposables, according to hygiene regulations and enterprise practice.
- Dispose of recyclable items according to local regulations and enterprise practice.
- Process accounts and receive payment at appropriate time and according to enterprise procedures.
- Thank and farewell customers courteously.

#### **Unit Six: Closing down after service**

- Clear, clean, dismantle and store furniture and equipment according to enterprise procedures and safety requirements.
- Prepare and set up for next service according to enterprise procedures and requirements.
- Review and evaluate services with colleagues where appropriate and identify possible improvements.
- Provide handover to incoming colleagues and share relevant information.

## LEARNING MODULE 03

**TVET-PROGRAMME TITLE: Culinary Art Level II**

**MODULE TITLE: Preparing stock, Sauces and Soups**

**MODULE CODE: CST CUA2 M03 0322**

**NOMINAL DURATION: 110 Hours**

**MODULE DESCRIPTION:** This unit covers the knowledge, skills and attitude required to prepare various stocks, sauces and soups in a commercial kitchen or catering operation. Stocks, sauces and soups can be classical or contemporary and be from varying ethnic and cultural origins.

### TRAINING OUTCOMES

At the end of the module the trainee will be able to:

- Prepare stocks, required for menu items
- Prepare mother sauces required for menu items
- Prepare soups required for menu items
- Store and reconstitute stocks, sauces and soups

### MODULE CONTENTS:

#### Unit One: Preparing stocks, required for menu items

- 1.1 Identifying tools and equipment to prepare stocks
- 1.2 Selecting, measuring, assembling and washing ingredients.
- 1.3 Preparing variety of stocks according to the recipe.

#### Unit Two: Preparing mother sauces required for menu items

- 2.1 Selecting, assembling and washing ingredient to prepare mother sauce
- 2.2 Using variety of thickening agents and convenience products
- 2.3 Producing hot and cold sauce
- 2.4 Seasoning /finishing sauces in color, flavor and in texture

#### Unit Three: Preparing soups required for menu items

- 3.1 Selecting, measuring, washing and assembling ingredients to prepare a variety of soups.
- 3.2 Producing the correct ingredients for soups, stocks and use garnish
- 3.3 Producing a variety of soups
- 3.4 Using clarifying and thickening agents and methods
- 3.5 Correcting soups flavor, color, consistency, temperature and any problems

3.6 presenting soups

**Unit Four: Storing and reconstituting stocks, sauces and soup**

4.1. Storing stocks, sauces and soups to maintain optimum freshness and quality.

4.2. Reconstituting stocks, sauces and soups

**ASSESSMENT CRITERIA:**

**Unit One: Preparing stocks, required for menu items**

- Identify tools and equipment to prepare stocks.
- Use Personal Protective equipments to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Measure, wash and assemble ingredients to prepare a variety of stocks.
- Produce a variety of stocks in line with the recipe.

**Unit Two: Preparing mother sauces required for menu items**

- Identify tools and equipment to prepare mother sauces.
- Use Personal Protective equipment to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Choose measure, wash and assemble ingredients to prepare mother sauces.
- Use a variety of thickening agents and convenience products appropriately.
- Produce a variety of hot and cold sauces from classical and contemporary recipes.
- Evaluate sauces for flavor, color and consistency and rectify any problems.

**Unit Three: Preparing soups required for menu items**

- Identify tools and equipment to prepare soups.
- Use Personal Protective equipment to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Choose measure, wash and assemble ingredients to prepare a variety of soups.
- Select and assemble the correct ingredients to produce soups, including stocks and prepared garnishes.
- Produce a variety of soups to the standards.
- Use clarifying and thickening agents and methods, and convenience products where appropriate.
- Evaluate soups for flavor, color, consistency, temperature and rectify any problems.
- Present soups at the right temperature in clean service ware without drips and spills, using suitable garnishes and accompaniments.

**Unit Four: Storing and reconstituting stocks, sauces and soups**

- Store stocks, sauces and soups to maintain optimum freshness and quality.
- Reconstitute stocks, sauces and soups to appropriate standards of consistency.

<b>LEARNING MODULE 04</b>	
<b>TVET-PROGRAMME TITLE: Culinary Art Level II</b>	
<b>MODULE TITLE: Preparing Farinaceous Dishes</b>	
<b>MODULE CODE: <u>CST CUA2 M04 0322</u></b>	
<b>NOMINAL DURATION: 90 Hours</b>	
<b>MODULE DESCRIPTION:</b> This module describes knowledge, skills and attitude required to prepare various farinaceous dishes in a commercial kitchen or catering operation.	
<b>TRAINING OUTCOMES</b>	
At the end of the module the trainee will be able to:	
<ul style="list-style-type: none"> <li>• Select and ingredients for farinaceous dishes</li> <li>• Prepare farinaceous dishes</li> <li>• Store farinaceous</li> </ul>	
<b>MODULE CONTENTS:</b>	
<b>Unit One: Selecting an ingredients for farinaceous dishes</b>	
1.1 Identifying tool and equipment to prepare farinaceous dish	
1.2 Selecting and measuring ingredients for farinaceous dishes	
1.3 Understanding different classifications of farinaceous products	
1.4 Estimating yields accurately for various farinaceous dishes	
1.5 Storing or handling ingredients	
<b>Unit Two: Preparing farinaceous dishes</b>	
2.1 Selecting and preparing variety of farinaceous food.	
2.2 Selecting and using accompaniment and sauce to appropriate farinaceous food	
2.3 Solving problems in relation to cooking, presenting, and shortage of commodities for farinaceous dish	
<b>Unit Three: Storing farinaceous</b>	
3.1 Storing farinaceous product under correct condition to maintain proper quality.	
3.2 Storing cooked farinaceous product at correct temperatures.	

**ASSESSMENT CRITERIA:**

**Unit One: Selecting an ingredients for farinaceous dishes**

- Identify tools and equipment to prepare Farinaceous Dishes.
- Use Personal Protective Equipment to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Choose, measure wash and assemble ingredients to prepare Farinaceous Dishes.
- Estimate yields accurately for various types of farinaceous dishes.
- Handle or store ingredients hygienically on temporarily basis.

**Unit Two: Preparing farinaceous dishes**

- Identify tools and equipment to prepare Farinaceous Dishes.
- Use Personal Protective Equipment to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Select and prepare a variety of farinaceous foods according to standard and enterprise recipes.
- Select and use sauces and accompaniments that are appropriate to farinaceous foods.

**Unit Three: Storing farinaceous**

- Store farinaceous product under correct conditions to maintain proper quality.
- Store cooked farinaceous at correct temperatures and under correct conditions to maintain optimum freshness and quality.

<b>LEARNING MODULE 05</b>	
<b>TVET-PROGRAMME TITLE: Culinary Art Level II</b>	
<b>MODULE TITLE: Preparing meat, chicken and Fish dish</b>	
<b>MODULE CODE : <u>CST CUA2 MO5 0322</u></b>	
<b>NOMINAL DURATION : 120 Hours</b>	
<p><b>MODULE DESCRIPTION:</b> This module covers the knowledge, skills and attitude required to select, prepare, cook and store meat, fish and chicken dishes in a commercial kitchen or catering operation. Meats include primary, secondary and portioned cuts of pork, lamb, beef and veal; fancy meats and offal.</p>	
<p><b>TRAINING OUTCOMES</b></p> <p>At the end of the module the trainee will be able to:</p> <ul style="list-style-type: none"> <li>• Select meat, fish and chicken</li> <li>• Prepare and portion meat, fish and chicken</li> <li>• Cook and present meats for service</li> <li>• Cook and present chicken dishes</li> <li>• Cook and present fish dishes</li> <li>• Store meats, chicken and fish item</li> </ul>	
<p><b>MODULE CONTENTS:</b></p> <p><b>Unit One: Selecting meat, fish and chicken</b></p> <p>1.1 Identifying tools and equipment to select meat</p> <p>1.2 Using personal Protective equipment</p> <p>1.3 Following hygiene practices</p> <p>1.4 Understanding a Varieties of meat, fish and chicken</p> <p>1.5 Selecting fancy meat and offal's</p> <p>1.6 Selecting and preparing cuts of chicken and types of fish</p> <p><b>Unit Two: Preparing and portioning meat, fish and chicken</b></p> <p>2.1 Selecting a variety of appropriate cooking methods for meats.</p> <p>2.2 Portioning and serving meat dishes</p> <p>2.3 Following hygiene practices</p> <p>2.4 Preparing Suitable marinades</p> <p>2.5 Deboning meat, chicken and fish items, trim, slice, cut, mince and portion</p>	



**Unit Three: Cooking and presenting meats for service**

- 3.1 Selecting and using a variety of appropriate cooking methods for meats.
- 3.2 Cooking and presenting a variety of primary, secondary and portioned meat
- 3.3 Cooking and presenting a variety of fancy meats and offal
- 3.4 Portioning and serving meat dishes
- 3.5 Carving meats using the appropriate tools and techniques

**Unit Four: Cooking and presenting chicken dishes**

- 4.1 Selecting and using a variety of appropriate cooking methods for chicken.
- 4.2 Cutting chicken dishes into joint, portioned and cooked
- 4.3 Cooking chicken dish
- 4.4 Portioning and serving chicken dish

**Unit Five: Cooking and presenting fish dishes**

- 5.1 Selecting and using a variety of appropriate cooking methods for fish.
- 5.2 Cooking and presenting a variety fish item
- 5.3 Portioning and serving fish dishes

**Unit Six: Store meats, chicken and fish item**

- 6.1 Identifying tools and equipment to cook chicken item
- 6.2 Using Personal Protective equipment
- 6.3 Following Appropriate hygiene practices to avoid potential food borne
- 6.4 Storing hot items in hot holding cabinets or bain-marie, chafing dish and infrared lamps
- 6.5 Storing cold items in cold holding cabinets chilling unit or refrigerator

## **ASSESSMENT CRITERIA:**

### **Unit One: Selecting meat, fish and chicken**

- Identify tools and equipment to select meat items.
- Use personal Protective Equipment to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Understand varieties of meat, fish and chicken and their characteristics and culinary use.
- Select fancy meat and offal as required for menu.
- Select and prepare cuts of chicken and types of fish.

### **Unit two: Preparing and portioning meat, fish and chicken**

- Select and use suitable knives and equipment for meat preparation and cooking to prepare meat dishes.
- Use personal Protective Equipment to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Prepare and use suitable marinades to tenderize meat cuts where appropriate for a variety of meat cuts.
- Debone, trim, slice, cut, mince and portion meat, chicken and fish items according to menu requirements.

### **Unit Three: Cooking and presenting meats for service**

- Identify tools and equipment to cook meat items
- Use personal Protective Equipment to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Select and use a variety of appropriate cooking methods for meats.
- A variety of primary, secondary and portioned meat cuts to standard recipe specifications.
- Cook and present a variety of fancy meats and offal are cooked and presented to standard recipe specifications.
- Portion and serve meat dishes according to menu requirements.
- Carve meats using the appropriate tools and techniques, taking into consideration meat structure, bone structure and minimal waste.

### **Unit Four: Cooking and presenting chicken dishes**

- Identify tools and equipment to cook chicken item.
- Use personal Protective Equipment to minimize risks of cross contamination.

- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Select and use a variety of appropriate cooking methods for chicken.
- Portion and cook chicken dishes according to menu requirements.
- Cook chicken dish according food safety precaution.
- Portion and serve chicken dish according to menu requirements.

**Unit Five: Cooking and presenting fish dishes**

- Identify tools and equipment to cook fish items.
- Use Personal Protective Equipment to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Select and use a variety of appropriate cooking methods for fish.
- Cook and present A variety fish cuts to standard recipe specifications.
- Portion and serve fish dishes according to menu requirements.

**Unit Six: Storing meats, chicken and fish items**

- Identify tools and equipment to cook meat, chicken and fish items.
- Use Personal Protective Equipment to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Store hot items in hot holding cabinets or bain marie, chafing dish and infrared lamps to maintain the standard temperature and prevent the possibility of food borne diseases.
- Store cold items in cold holding cabinets chilling unit or refrigerator with the standard temperature and prevent the possibility of food borne diseases.

<b>LEARNING MODULE 06</b>	
<b>TVET-PROGRAMME TITLE: Culinary Art Level II</b>	
<b>MODULE TITLE: Preparing Ethiopian Cultural Meat Dishes</b>	
<b>MODULE CODE: <u>CST CUA2 M06 0322</u></b>	
<b>NOMINAL DURATION: 100 Hours</b>	
<b>MODULE DESCRIPTION:</b> This module describes knowledge, skills and attitude required to prepare and present Ethiopian cultural foods items mainly prepared from beef, lamb and mutton meat items in a commercial kitchen or catering operation.	
<b>TRAINING OUTCOMES</b>	
At the end of the module the trainee will be able to:	
<ul style="list-style-type: none"> <li>• Select and assemble ingredient for cultural meat dishes</li> <li>• Prepare cultural Breakfast and snacks</li> <li>• Prepare, portion and present Ethiopian meat dishes</li> <li>• Work in a team</li> </ul>	
<b>MODULE CONTENTS:</b>	
<b>Unit One: Selecting and assembling ingredient for cultural meat dishes</b>	
1.1 Identifying tools and equipment to assemble ingredients	
1.2 Using Personal protective Equipment	
1.3 Following appropriate hygiene practice	
1.4 Identifying Cultural Breakfast and snacks	
1.5 Washing, trimming and making ingredients	
1.6 Measuring and determining ingredients according to yields of dishes.	
<b>Unit Two: Preparing cultural Breakfast and snacks</b>	
2.1 Identifying cultural breakfast and snacks	
2.2 Arranging condiments, fresh herbs, spices, powdered red pepper, powdered peas and traditional hot pepper paste	
2.3 Preparing traditional spiced butter	
2.4 Preparing sauces and staple cultural food	

### **Unit Three: Preparing, portioning and presenting Ethiopian meat dishes**

- 3.1 Ensuring available of sufficient supplies of clean and undamaged crockery
- 3.2 Preparing cultural beverage complimented with meat dish
- 3.3 Preparing and portioning lunch or dinner foods
- 3.4 Presenting food and beverage with appropriate service equipment along with sauces and accompaniments
- 3.5 Presenting food using appropriate service ware and give attention to color.

### **Unit Four: Working in a team**

- 4.1 Demonstrating good teamwork with all kitchen and service staff
- 4.2 Organizing and following a kitchen routine
- 4.3 Maintaining high standard of personal and work-related hygiene practices.

## ASSESSMENT CRITERIA:

### Unit One: Selecting and assembling ingredient for cultural meat dishes

- Identify tools and to assemble ingredients for meat dishes.
- Use Personal Protective equipments to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Select ingredients according to menu and customer requirements.
- Wash, trim and make ingredients ready for preparation or cooking following standardized hygiene procedures of the premise.
- Measure and determine ingredients according to yields of dishes items.

### Unit Two: Preparing cultural Breakfast and snacks

- Identify tools and equipment to assemble ingredients for breakfast and snacks
- Use Personal Protective Equipment to minimize risks of cross contamination
- Follow appropriate hygiene practices to avoid potential food borne illnesses
- Identify cultural Breakfast and snacks for menu items.
- Arrange Condiments, fresh herbs, spices, powdered red pepper, powdered peas and traditional hot pepper paste.
- Prepare traditional spiced butter for flavoring cultural breakfast and snacks.
- Prepare sauces and staple cultural foods to enterprise requirements for specific dishes

### Unit Three: Preparing, portioning and presenting Ethiopian meat dishes

- Ensure that sufficient supplies of clean, undamaged crockery are available at temperatures appropriate to food being served.
- Prepare and portion Lunch or dinner food items according to enterprise policies and standard recipes.
- Present food neatly and attractively along with sauces and accompaniments without drips or spills, to the enterprise requirements for the specified dish, taking into consideration eye appeal, color and contrast, temperature of food, service equipment, and classical and innovative arrangement styles.
- Serve food to be displayed in public areas in appropriate service ware at the correct temperature, in an attractive manner, without drips or spills and giving attention to color.

### Unit Four: Working in a team

- Demonstrate Good teamwork with all kitchen and food service staff to ensure timely, quality service of food.
- Organize and follow a kitchen routine for food service to maximize food quality and minimize delays.
- Maintain a high standard of personal and work-related hygiene practices.

## LEARNING MODULE 07

**TVET-PROGRAMME TITLE: Culinary Art Level II**

**MODULE TITLE: Preparing Fruits and Juices**

**MODULE CODE: CST CUA2 M07 0322**

**NOMINAL DURATION: 70 Hours**

**MODULE DESCRIPTION:** This module describes the performance outcomes, skills and knowledge required to prepare, fruit -based dishes for buffet, special occasion and breakfast. It requires the ability to prepare, decorations and presenting fruit.

### TRAINING OUTCOMES

At the end of the module the trainee will be able to:

- Select and prepare fruit
- Select and use equipment
- Produce variety of fruit dish and juices
- Store fruits and juices

### MODULE CONTENTS:

#### Unit One: Selecting and preparing fruit

- 1.1 Selecting and assembling fruit according to the sequencing of fruit preparation
- 1.2 Identifying the correct temperature for fruit and juice
- 1.3 Handling fruit safely

#### Unit Two: Selecting and using equipment

- 2.1 Selecting suitable types of equipment
- 2.2 Using equipments safely and hygienically

#### Unit Three: Producing variety of fruit dish and juices

- 3.1 Cutting fruit according to their characteristics
- 3.2 Producing fruit and juices dish for buffet, breakfast, and special occasions
- 3.3 Identifying cutting types and fruit colors for decorations
- 3.4 Calculating and recording differently colored fruits based product

#### Unit Four: Storing fruits and juices

- 4.1 Selecting fruits according to intended use
- 4.2 Storing at appropriate temperature



**ASSESSMENT CRITERIA:**

**Unit One: Selecting and preparing fruit**

- Select store and assemble fruits according to the sequencing of fruit preparation.
- Identify the temperature at workplace in order to prepare fruit and juice.
- Safely handle Fruits according to design requirements.

**Unit Two: Selecting and using equipment**

- Select type and size of equipment suitable to requirements.
- Safely assemble ensure Cleanliness of equipment before use.
- Use equipment safely and hygienically according to manufacturer instructions.

**Unit Three: Producing variety of fruit dish and juices**

- Cut fruit according to their characteristics.
- Produce fruit dishes and juices for buffet, breakfast, and special occasions.
- Identify colors, decorations and supports to prepare variety of fruit dishes.
- Calculate and record required quantities of differently colored fruit based product.

**Unit Four: Storing fruits and juices**

- Sort Fruits according to intended use.
- Use correct storing temperature.

## LEARNING MODULE 08

**TVET-PROGRAMME TITLE: Culinary Art Level II**

**MODULE TITLE: Preparing Pastry Items**

**MODULE CODE : CST CUA2 M08 0322**

**NOMINAL DURATION: 150 Hours**

**MODULE DESCRIPTION:** This module covers the knowledge, skills and attitude required to produce a range of pastries, and cakes in a commercial kitchen or catering operation. Pastries and cakes may include foods from varying cultural origins.

### TRAINING OUTCOMES

At the end of the module the trainee will be able to:

- Prepare, decorate and present pastries
- Prepare and produce cakes
- Decorate pastries, pastry products and cakes
- Portion and store pastries and cake

### MODULE CONTENTS:

#### Unit One: Preparing, decorating and presenting pastries

- 1.1 Identifying tools and equipment used to prepare, decorate and present pastries
- 1.2 Using Personal Protective Equipment
- 1.3 Following appropriate hygienic practices
- 1.4 Preparing a variety of pastry products according to enterprise standards
- 1.5 Preparing basic pastes according to standard recipes

#### Unit Two: Preparing and producing cakes

- 2.1 Identifying tools and equipment
- 2.2 Using personal Protective Equipment
- 2.3 Practicing hygienic manner
- 2.4 Preparing a variety cakes

#### Unit Three: Decorating pastries, pastry products and cakes

- 3.1 Identifying tools and equipment used to prepare, decorate and present pastries
- 3.2 Practicing hygienic manner
- 3.3 Decorating pastries, pastry products and cakes

#### Unit Four: Portioning and storing pastries and cake

4.1.portioning cakes and pastry products

4.2.Storage of cakes and pastry products

## ASSESSMENT CRITERIA:

### Unit One: Preparing, decorating and presenting pastries

- Identify tools and equipment to prepare, decorate and present pastries.
- Use protective equipments to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Produce a variety of pastries and pastry products according to enterprise standards, including short, puff and choux-based pastries and products.
- Prepare basic pastes according to standard recipes or industry standards, using appropriate techniques, methods and equipment.

### Unit Two: Preparing and producing cakes

- Identify tools and equipment to prepare and produce cakes.
- Use Protective equipments to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Prepare a variety of cakes according to standard recipes and enterprise practice.

### Unit Three: Decorating pastries, pastry products and cakes

- Identify tools and equipment to decorate pastries, pastry products and cakes.
- Use Protective equipments to minimize risks of cross contamination.
- Follow appropriate hygiene practices to avoid potential food borne illnesses.
- Decorate pastries and pastry products and, cakes using **cream** to enhance appearance.
- Use suitable fillings, icings, **saucers** and decorations, to standards recipes and enterprise standards.

### Unit Four: Portioning and storing pastries and cake

- Apply Portion controls to minimize wastage.
- Store Cakes and pastry products to minimize spoilage and wastage.

### 3. Resource Requirements

Item No.	Category/Item	Description/ Specifications	Quantity	Recommended Ratio (Item: Trainee)
<b>A.</b>	<b>Learning Materials</b>			
1.	TTLM	TTTLM prepared by the trainer	25	1:1
2.	Reference Books			
2.1	professional cookery	Campbell, john et al.(2010)	5	1:5
2.2	Essentials of food Science (4 <sup>th</sup> edition)	Vickie A. Vaclavik Elizabeth W. Christian. For further volumes: Essentials of food Science(4 <sup>th</sup> edition). <a href="http://www.springer.com/series/5999">http://www.springer.com/series/5999</a> . ISBN 978-1-4614-9138-5 (eBook	5	1:5
2.3	Food technology	Diet Assoc 95(4):493–496 Staff Report (2001) Combining nutrients for health benefits. Food Technol 55(2):42–47	5	1:5
2.4	Human nutrition	Martin Eastwood Edinburgh, UK Principles of Human Nutrition (Second edition)	5	1:5
2.5	An Introduction to Food & Beverage Studies.	Marzia Magris and Cathy Mcreeery/ Education Australia 2008	5	1:5
2.6	Food and beverage service one	Bharathiar university, Coimbatore-641046 <a href="http://www.clicktoconvert.com">http://www.clicktoconvert.com</a>	5	1:5
2.7	Practical cookery 11edition	Ceserani,Victor,Foskett,David, Campbell (June 2, 2008)	5	1:5
2.8	Professional cookery 7 <sup>th</sup> edition	<a href="#">WayneGisslen</a> (Febrary,2010)	5	1:5

2.9	Theory of catering 11 edition		5	1:5
<b>B.</b>	<b>Learning Facilities &amp; Infrastructure</b>			
1.	Lecture room	Standard	1	1:25
2.	Workshop room	Standard	1	1:25
3	Internet	Wifi		
4	Library	Standard	1	1:25
<b>C</b>	<b>Consumable items</b>			
1	Marker			
2	Paper			
3	Pen			
4	Variety of vegetables	Available varieties of edible vegetables		
5	Meat, Chicken and fish			
6	Variety of fruit commodities	Available varieties of edible Fruits		
7	Grains, legumes			
8	Pasta products			
9	Flour			
10	Dairy products			
11	Spices and herbs			
12	Oil			
13	Yeast goods			
14	Egg			
15	Sugar			
16	Vinegar			
17	Canned products			
18	Sauces			
<b>D</b>	<b>Tools and Equipments</b>			
1.	LCD projector		1	1:25
2.	White board or		1	1:25

	blackboard			
3.	Duster			
4.	Lap top Computer		1	1:25
5.	Printer		1	1:25
6.	Chair		1	1:25
7.	Kitchen machine, equipments, tools and utensils	Standard		

## Acknowledgement

The **Ministry of Labor and Skills** wishes to thank and forward an appreciation to the experts who donated their effort and time to develop this outcome based curriculum for the TVET program Culinary Art Level II.



### The Trainers who developed the curriculum

No	Name	Qualification	Educational background	Region	College	Mobile number	E-mail
1	Brihanu Mergia	BA Degree	Food preparation & Hotel Management	A.A	Marriott Int. Hotel	0911459241	brihanu19@gmail.com
2	Eyob Alemu	BA Degree	Food preparation & Hotel management	A.A	TTI	0912045304	eyobalemu84@gmail.com
3	Marksew Shiferaw	Msc Degree	Food security	A.A	Misrak P.College	0937645184	<a href="mailto:markisews@gmail.com">markisews@gmail.com</a>
4	Wale Getaneh	Bsc Degree	Food Technology & process Eng.	A.A	Bole manufacturing College	0929241229	<a href="mailto:waleg917@gmail.com">waleg917@gmail.com</a>
5	Efrem Kitila	BA Degree	Hotel management & Food preparation	Oromia	Woliso P.College	0917289283	<a href="mailto:kitilae88@gmail.com">kitilae88@gmail.com</a>

### The experts who reviewed the curriculum

No	Name	Qualification	Educational background	Region	College	Mobile number	E-mail
1	Brihanu Mergia	BA Degree	Food preparation & Hotel Management	A.A	Marriott Int. Hotel	0911459241	brihanu19@gmail.com
2	Eyob Alemu	BA Degree	Food preparation & Hotel management	A.A	TTI	0912045304	eyobalemu84@gmail.com
3	Marksew Shiferaw	Msc Degree	Food security	A.A	Misrak P.College	0937645184	<a href="mailto:markisews@gmail.com">markisews@gmail.com</a>
4	Wale Getaneh	Bsc Degree	Food Technology & process Eng.	A.A	Bole manufacturing College	0929241229	<a href="mailto:waleg917@gmail.com">waleg917@gmail.com</a>
5	Efrem Kitila	BA Degree	Hotel management & Food preparation	Oromia	Woliso P.College	0917289283	<a href="mailto:kitilae88@gmail.com">kitilae88@gmail.com</a>

