



Ships' Catering NC III (Ships' Cook)

Written and Practical Assessment

This Trade Test meets the requirements of TESDA NCIII Ships' Cook Standard. It is designed to assess the knowledge, skills and behaviors of a Ship's Cook.

Evaluation Objective/s:

After the evaluation, the assessor must be able to:

1. Determine the level of competency of Ships' Cooks by identifying their strengths and training needs in the following areas:

- Preparing nutritionally and healthy balanced calendar menu.
- Demonstrating practical cookery.
- Practicing food safety, sanitation, and hygiene.
- Observing workplace health and safety practices
- Implementing waste management and disposal system
- Supervising or administering galley area

2. Recommend training to enhance the knowledge, understanding, and skills in the identified areas for improvement.

Entry Standard/s:

Completed the training program but not a National Certificate Holder of any of the following:

- Ships' Catering Services NC II
- Commercial Cooking NC II
- Commercial Cooking NC III
- Cookery NC II