

MGB Skills Development and Assessment Center Inc.

Salinas Drive Extension Lahug, Cebu City, Philippines
Tel No. 414-8526; 513-0031

OFFICIAL TRANSCRIPT OF RECORD

STUDENT INFORMATION

Full Name: GENON (Last Name)	DANDREB First Name)	B. (Middle Initial)
Address: 10 F-A-V. Rama street Cebu City	Tel No: 418-6032	Gender: Male
Date of Birth: April 28, 1988	Student No: cc-10-00238	
Place of Birth: Cebu City		

Module No.	BASIC COMPETENCIES	Weight %	GRADE (Theory + Skills)	Equivalent Value (Weight*Grade)	FINAL GRADE
500311105	I. Participate in Workplace Communication				
	1.1 Obtain and convey workplace information	40%	85	35	86.08
	1.2 Complete relevant work related documents	20%	85	17.00	
	1.3 Participate in workplace meeting and discussion	40%	89	35.60	
Total			86.08		
500311106	II. Work in a team environment				
	2.1 Describe and identify team role and responsibility in a team	50%	85	42.5	85.01
	2.2 Describe work as a team member	50%	82	41.00	
	Total			85.01	
500311107	III. Practice career professionalism				
	3.1 Integrate personal objectives with organizational goals	40%	87	34.8	85.44
	3.2 Set and meet work priorities	30%	81	24.30	
	3.3 Maintain professional growth & development	30%	88	26.40	
Total			85.44		
500311108	IV. Practice occupational health and safety procedures				
	4.1 Evaluate hazard and risks	30%	85	25.5	85.12
	4.2 Control hazards and risks	40%	84	33.60	
	4.3 Maintain occupational health and safety awareness	30%	83	24.90	
Total			85.12		

Legend: P - Passed; FK - Failed Knowledge; FS - Failed Skills; FB - Failed Both

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Unit Code	COMMON COMPETENCIES	Weight %	GRADE	Equivalent Value	FINAL GRADE
			(Theory + Skills)	(Weight*Grade)	
TRS311201	I. Develop and update industry knowledge				86.07
	1.1 Identify and access key sources of information on tourism and hotel industries	30%	85	25.5	
	1.2 Access, apply and share industry information	40%	84	33.6	
	1.3 Update continuously relevant industry knowledge	30%	81	24.3	
	Total			86.07	
TRS311202	II. Observe workplace hygiene procedures				85.58
	2.1 Practice personal grooming and hygiene	50%	87	43.5	
	2.2 Practice safe and hygieneic handling, storage and disposal of food, beverage and materials.	50%	85	42.5	
	Total			85.58	
TRS311203	III. Perform Computer operations				86.09
	3.1 Identify and explain the functions, general features and capabilities of both hardware and software	20%	85	17	
	3.2 Prepare and use appropriate hardware and software according to task requirement	30%	86	25.8	
	3.3 Produce accurate and complete data according to the requirements	30%	84	25.2	
	3.4 Maintain computer system	20%	85	17	
Total			86.09		
TRS311204	IV. Perform workplace and safety practices				86.66
	4.1 Practice workplace safety, security and hygiene systems, processes and operations	30%	86	25.8	
	4.2 Respond appropriately to faults, problems and emergency situations in line with enterprise guidelines	50%	85	42.5	
	4.3 Maintain safe personal presentation standards	20%	84	16.8	
Total			86.66		
TRS311205	V. Provide effective customer service				85
	5.1 Apply effective verbal and non-verbal communications skills to respond to customer needs	20%	84	16.8	
	5.2 Provide prompt and quality service to customer	20%	83	16.6	
	5.3 Handle queries promptly and correctly in line with enterprise procedure	30%	85	25.5	
	5.4 Handle customer complaints, evaluation and recommendations	30%	86	25.8	
Total			85		

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Unit Code	CORE COMPETENCIES	Weight %	GRADE 70% Skills 30% Theory	Equivalent Value (Weight* Grade)	FINAL GRADE
TRS512328	I. Clean and Maintain Kitchen Premises				86.33
	1.1 Identify the appropriate chemicals and equipment and their uses for cleaning and sanitizing kitchen premises	25%	85	21.25	
	1.2 Enumerate occupational health and safety requirements for spraying, bending, lifting carrying and using equipment in kitchen premises	25%	84	21	
	1.3 Discuss work requirements to be done to save time and effort for work flow	30%	83	24.9	
	1.4 Awareness on environment friendly products and practices in cleaning equipment, and premises	20%	87	17.4	
	Total	100%		86.33	
TRS512325	II. Organize and prepare food				85.03
	2.1 Enumerate uses and characteristics of basic food products and types of menu	25%	87	21.75	
	2.2 Prioritize work plan, minimize time effort and apply environmental considerations in specific food preparation	25%	86	21.5	
	2.3 Identify appropriate tools, equipment and ingredients to be used	30%	84	25.2	
	2.4 Prepare food requisition form for dairies, dry goods, fruits and vegetables, meat, poultry poultry and seafood for approval	20%	80	16	
	Total	100%		85.03	
TRS512338	III. Select, prepare and cook meat				85.28
	3.1 Select meat required for menu items	20%	89	17.8	
	3.2 Prepare and portion the meat according to recipe requirement	25%	85	21.25	
	3.3 Cook the portioned meat according to menu specification	35%	83	29.05	
	3.4 Serve with appropriate condiments and sauces	20%	82	16.4	
	Total	100%		85.28	
TRS512327	IV. Receive and store kitchen(food) supplies				85.8
	4.1 Receive delivery of kitchen (food) supplies	35%	89	31.15	
	4.2 Apply principles of stock control and classify food items for storage segregation	45%	88	39.6	
	4.3 Check for slow moving items	20%	85	17	
	Total	100%		85.8	

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Unit Code	CORE COMPETENCIES	Weight %	GRADE 70% Skills 30% Theory	Equivalent Value (Weight* Grade)	FINAL GRADE
TRS512331	V. Prepare stocks sauces and soups				86.05
	5.1 Identify and prepare ingredients according to standard procedures, special dietary requirement and cultural needs	30%	87	26.1	
	5.2 Prepare stocks, soups and sauces according to specified menu requirement	30%	88	26.4	
	5.5 Store stocks and sauces as required	20%	85	17	
	5.6 Serve soup according to standard service	20%	83	16.6	
	Total	100%		86.05	
TRS512339	VII. Prepare, cook and serve food for menu				85.28
	6.1 Identify and prepare ingredients as referred to menu requirement according to cookery methods	20%	83	16.6	
	6.2 Analyze the different recipes for various dishes for menu requirement	25%	85	21.25	
	6.3 Prepare dish according to menu requirement	25%	84	21	
	6.4 Prepare appropriate garnishing of platter and center pieces	15%	83	12.45	
	6.5 Serve dish for foods service	15%	82	12.3	
Total	100%		85.28		
TRS512329	VII. Prepare appetizers and salads (Hot & Cold)				85.88
	7.1 Identify ingredients as required in the menu and prepare according to cookery methods	10%	85	8.5	
	7.2 Observe standard recipe for salad and appetizer preparation	10%	86	8.6	
	7.3 Prepare and apply appropriate dressings or condiments required for salads and appetizers	15%	88	13.2	
	7.4 Serve salads and dressings with appropriate garnishings	15%	89	13.35	
	7.5 Prepare hot and cold appetizers and observe standard recipe	30%	84	25.2	
	7.6 Prepare and apply appropriate sauces, dressings or condiments required for hot and cold appetizers	10%	87	8.7	
	7.7 Store appetizers and salads	10%	85	8.5	
Total	100%		85.88		

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Unit Code	CORE COMPETENCIES	Weight %	GRADE 70% Skills 30% Theory	Equivalent Value <small>(Weight* Grade)</small>	FINAL GRADE
TRS512330	VIII. Prepare sandwiches (Hot & Cold)				
	8.1 Identify required in the menu and prepared according to standards sandwiches preparation	15%	87	13.05	85
	8.2 Apply culinary terms related to sandwiches commonly used in industry	30%	88	26.4	
	8.3 Perform sandwiches preparation	30%	84	25.2	
	8.4 Serve hot or cold sandwiches as required in the menu	15%	83	12.45	
	8.5 Store sandwiches	10%	82	8.2	
Total		100%		85	
TRS512332	IX. Prepare vegetables, fruits, eggs and starch dishes				
	9.1 Identify vegetable, fruit and starch dishes	10%	89	8.9	85.65
	9.2 Clean and prepare vegetable, fruits and starch according to specified operation	15%	87	13.05	
	9.3 Cook vegetable and starch dishes according to menu specification	30%	83	24.9	
	9.4 Prepare and cook egg-based dishes according to menu specification	30%	84	25.2	
	9.5 Serve vegetable, fruits and eggs as required from the menu	15%	89	13.35	
Total		100%		85.65	
TRS512333	X. Prepare and cook poultry and game				
	10.1 Select and purchase poultry and game according to menu	25%	86	21.5	85.33
	10.2 Prepare poultry and game according to standard recipe	25%	87	21.75	
	10.3 Cook poultry and game according to standard recipe	35%	83	29.05	
	10.4 Serve with appropriate condiments and sauces	15%	82	12.3	
Total		100%		85.33	

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TRS512337	XI. Prepare portion and control meat cuts				86.04
	11.1 Identify portion and meat requirements according to menu	15%	87	13.05	
	11.2 Prepare and portion the meat according to recipe requirement	20%	86	17.2	
	11.3 Cook the portion meat according to menu specification	35%	82	28.7	
	11.4 Serve with appropriate condiments and sauces	15%	80	12	
	11.5 Observe safe and hygienic practices for meat	15%	81	12.15	
	Total	100%		86.04	
TRS512334	XII. Prepare and cook seafood				85.66
	12.1 Select and clean seafood according to menu	25%	87	21.75	
	12.2 Prepare and cook seafood	50%	88	44	
	12.3 Serve with appropriate condiments and sauces	25%	80	20	
	Total	100%		85.66	
TRS512335	XIII. Prepare hot and cold desserts				85.9
	13.1 Identify ingredients according to recipe	15%	80	12	
	13.2 Prepare and cook ingredients according to standard recipe requirement	25%	80	20	
	13.3 Arrange in plate and decorate with appropriate garnishing	25%	89	22.25	
	13.4 Prepare sweet sauces as required	20%	83	17	
	13.5 Chill desserts	15%	85	12.6	
	Total	100%		85.9	
TRS512336	XIV. Prepare pastry, cakes and pop paste				86.08
	14.1 Identify ingredients according to recipe	15%	87	13.05	
	14.2 Prepare pastry, cake and pop paste according to menu requirement	20%	89	17.8	
	14.3 Cut and portion dessert according to menu requirement	20%	86	17.2	
	14.4 Garnish pastry, cakes and pop paste with appropriate hot or cold sauces	20%	88	17.6	
	14.5 Arrange in plate and serve with appropriate hot or cold sauces	15%	81	12.15	
	14.6 Chill desserts	10%	82	8.2	
	Total	100%		86.08	

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TRS512340	V. Package prepared foodstuffs 15.1 Identify specific food for packaging duration 15.2 Ensure food suitable for packaging storage and transportation 15.3 Select packaging appropriate to specific food 15.4 Package food according to needs and observe hygienic practices and sanitation requirement	20% 30% 30% 20%	88 87 85 85	17.6 26.1 25.5 17	85.55
	Total	100%		85.55	
TRS512326	XVI. Present food 16.1 Ensure food presentation is properly garnished using appropriate garniture and presented in standard temperature 16.2 Serve food with required side dish	50% 50%	89 86	44.5 43	86
	Total	100%		86	

Test Date	Title of Test	TESDA Certificate No.
Feb. 26, 2011	COMMERCIAL COOKING NC II	11070202002071

We hereby certify and affirm that this is the official transcript and record of **DANDREB B. GENON** of the competencies
(Name of Student)

and grades earned in the Technical- Vocational Education and

Training Program on **COMMERCIAL COOKING NC II**
(Name of TVET Program)

for the period from **November 18, 2010 to February 14, 2011**

TESDA Special Order No.	COMMERCIAL COOKING NC II Diploma Certificate Earned	February 14, 2011 Graduation Date
	MS. JOSIE MAR M. GABALES Head Trainer	February 14, 2011 Date
	MS. GEORGIA D. DAÑO Admin Officer (OIC)	February 14, 2011 Date