



FEDERAL MINISTRY OF EDUCATION

National Technical Certificate (NTC) Curriculum in

CATERING CRAFT PRACTICE

February, 2025



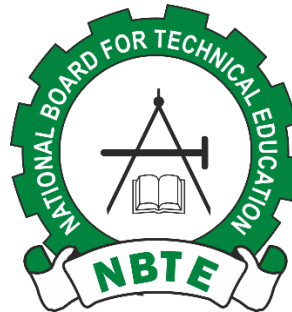
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NATIONAL BOARD FOR TECHNICAL EDUCATION

Plot B, Bida Road, P.M.B. 2239, Kaduna, Nigeria



NATIONAL TECHNICAL CERTIFICATE

CURRICULUM AND MOUDULE SPECIFICATIONS IN

CATERING CRAFT PRACTICE

2025

GENERAL INFORMATION

AIM

This programme is designed to produce skilled craftsman with entrepreneurial knowledge capable of setting up or engaging in catering and catering related business.

ENTRY QUALIFICATIONS

Craft Programme

Candidates must not be less than 14 years of age and should have successfully completed three years of Junior Secondary education or its equivalent. Special consideration may be given to sponsored candidates with lower academic qualifications who hold trade test certificates or its equivalent (ACA, Artisanal) and are capable of benefiting from the programme. The craft programme will last for a period of three (3) academic years.

The Curriculum

The Curriculum of each programme is broadly divided into three components:

- a General Education, which accounts for 30% of the total hours required for the programme.
- b Trade Theory, Trade Practice and Related Studies which account for 65% and
- c Supervised Industrial Training/Work Experience, which accounts for about 5% of the total hours required for the programme. This component of the course, which may be taken in industry or in college production unit, is compulsory for the full-time students.

Included in the curriculum is the teacher's activities and learning resources required for the guidance of the teacher.

Unit Course/Modules

A Course/Module is defined as a body of knowledge and skills capable of being utilized on its own or as a foundation or pre-requisite knowledge for more advanced work in the same or other fields of study. Each trade when successfully completed can be used for employment purposes.

Behavioural Objectives

These are educational objectives, which identify precisely the type of behaviour a student should exhibit at the end of a course/module or programme. Two types of behavioural objectives have been used in the curriculum. They are:

- a General Objectives
- b Specific learning outcomes

General objectives are concise but general statements of the behaviour of the students on completion of a unit of work such as understanding the principles and application in:

- a. Food commodities, their nutritional values, tools and equipment used in food preparation, culinary terms and the safety precautions involved in their use.
- b. Different cooking methods
- c. Service of various foods at different
- d. Develop an organized, efficient, and safe home environment that promotes well-being
- e. Skills of cooking different continental dishes
- f. Skills of Table laying and welcoming of guests
- g. knowledge of cleaning equipment
- h. Knowledge and skills of Local food preparation
- i. Skills of making a variety of local and continental soups and sauces
- j. Skills of preparing salads and hors d'oeuvres
- k. Skills of event planning and decoration
- l. Skills of preparing mocktails
- m. Skills of different baking techniques
- n. Skills of creating different types of desserts
- o. Preparation into a variety of juices
- p. Basic principles of Food Science and Food Hygiene.

Specific learning outcomes are concise statements of the specific behaviour expressed in units of discrete practical tasks and related knowledge the students should demonstrate as a result of the educational process to ascertain that the general objectives of course/programme have been achieved. They are more discrete and quantitative expressions of the scope of the tasks contained in a teaching unit.

General Education in Technical Colleges

The General Education component of the curriculum aims at providing the trainee with complete secondary education in critical subjects like English Language, Economics, Physics, Chemistry, Biology, Entrepreneurial Studies and Mathematics to enhance the understanding of machines, tools and materials of their trades and their application and as a foundation for post-secondary technical education for the above average trainee. Hence, it is hoped that trainees who successfully complete their trade and general education may be able to compete with their secondary school counterparts for entry into the universities, polytechnics or colleges of education (technical) for Degree, ND or NCE courses respectively. The Economics (former Social Studies) component is designed to broaden the trainee's social skills and his understanding of his environment.

For the purpose of certification, only the first three courses in mathematics will be required. The remaining modules are optional and are designed for the above average students.

National Certification

The NTC programme is run by Technical Colleges accredited by NBTE while the National Business and Technical Examination Board (NABTEB) situated in Benin, Edo State conducts the Final National Examination and awards certificates.

Trainees who successfully complete all the courses/modules specified in the curriculum table and passed the national examinations in the trade will be awarded one of the following certificates:

S/N	LEVEL	CERTIFICATE
	Technical /Business	
1.	Craft Level	National Technical Certificate (NTC) or National Business Certificate (NBC)

Guidance Notes for Teachers teaching the curriculum

The number of hours stated in the curriculum table may be increased or decreased to suit individual institutions' time table provided the entire course content is properly covered and the goals and objectives of each module are achieved at the end of the term.

The maximum duration of any module in the new scheme is 300 hours. This means that for a term of 15 weeks, the course should be offered for 20 hours a week. This can be scheduled in sessions of 4 hours in a day leaving the remaining hours for general education. However, if the program is properly organized and there are adequate resources, most of these courses can be offered in two sessions a day, one in the morning and the other one in the afternoon. In so doing, some of these programmes may be completed in lesser number of years than at present.

The sessions of 4 hours include the trade theory and practice. It is left to the teacher to decide when the class should be held in the workshop or in a lecture room.

INTEGRATED APPROACH IN THE TEACHING OF TRADE**Theory, Trade Science and Trade Calculation**

The traditional approach of teaching trade science and trade calculation as separate and distinct subjects in technical college programmes is not relevant to the new programme as it will amount to a duplication of the teaching of mathematics and physical science subjects in the course. The basic concepts and principles in Mathematics and physical science are the same as in the trade calculation and trade science. In the new scheme therefore, qualified persons in these fields will teach mathematics and physical science and the instructors will apply the principles and concepts in solving trade science and calculation problems in the trade theory classes. To this end, efforts have been made to ensure that mathematics and science modules required to be able to solve technical problems were taken as prerequisite to the trade module.

Evaluation of Programme/Module

For the programme to achieve its objectives, any course started at the beginning of a term must terminate at the end of the term.

Instructors should therefore device methods of accurately assessing the trainees to enable them give the student's final grades at the end of the term. All students who have successfully completed their modules will take a national examination. The final award will be based on the aggregate of the scores attained in the course work and the national examination.

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NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE

CURRICULUM TABLE FOR NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE.																					
S/ N	COURSE CODE	SUBJECT MODULE	YEAR 1						YEAR 2						YEAR 3						TOTAL DURATION
-	-	-	Term 1		Term 2		Term 3		Term 1		Term 2		Term 3		Term 1		Term 2		Term 3		-
-	-	-	<i>L</i>	<i>P</i>	<i>L</i>	<i>P</i>	<i>L</i>	<i>P</i>	<i>L</i>	<i>P</i>	<i>L</i>	<i>P</i>	<i>L</i>	<i>P</i>	<i>L</i>	<i>P</i>	<i>L</i>	<i>P</i>	<i>L</i>	<i>P</i>	-
1	CNA 12-15	Mathematics	2		2		2		2		2		2		2		2		2		216
2	CEN 11-17	English Language	2		2		2		3		3		3		3		3		3		288
3	CCH 11-12	Chemistry	2		2		2		2		2		2		2		2		2		288
4	CBB 11-13	Biology	2		2		2		2		2		2		2		2		2		288
5	CEC 11-13	Economics	2		2		2		2		2		2		2		2		2		216
6	CBM 10	Entrepreneurship													2		2		2		72
7	ICT 11-15	Computer Studies							1	2	1	2	1	2	1	2	1	2			180
8	CCP 111	Basic Catering	2	2																	48
9	CCP 112	Food Preparation	2	4																	72
10	CCP 113	Food & Beverage Service	2	4																	72
11	CCP 121	Home Management I			2	4															72
12	CCP 122	Continental dishes			2	6															96
13	CCP 123	Food & Beverage service II			2	6															96

NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE

14	CCP 131	Cleaning Equipment)					2	4													72
15	CCP 132	Local dishes					2	6													96
16	CCP 133	Soups and Sauces					2	6													96
17	CCP 211	Salads							2	6											96
18	CCP 212	Event planning and Decoration							2	4											72
19	CCP 221	Drinks and Mocktails									2	6									96
20	CCP 231	Bakery and confectionery											2	6							96
21	CCP 311	Desserts													2	6					96
22	CCP 321	Fruits															2	6			96
23	CCP 331	Food science and hygiene																	2	2	48
TOTAL																					2,868

YEAR I TERM I COURSES

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE				
MODULE: BASIC CATERING			MODULE CODE: CCP 111	CONTACT HOURS: (2-2)
YEAR: I	TERM: I	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 2 Hours	
GOAL: This module is designed to provide the trainee with a rudimentary knowledge of food commodities, their nutritional values, tools and equipment used in food preparation, culinary terms and the safety precautions involved in their use.				
GENERAL OBJECTIVES: On completion of this module, the learner should be able to: 1.0Understand various types of tools and equipment used in food preparation. 2.0Understand food commodities. 3.0 Understand the operation of electrical appliances and equipment used in the catering trade.				

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: BASIC CATERING				MODULE CODE: CCP 111	CONTACT HOURS: 2hrs Theory; 2 Hr. Practical/Wk.;2Hr	
YEAR: 1	TERM: 1	PRE: REQUISITE:		Theoretical: 2 Hours Practical: 2 Hours		
GOAL: This module is designed to provide the trainee with a rudimentary knowledge of food commodities, their nutritional values, tools and equipment used in food preparation, culinary terms and the safety precautions involved in their use.						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: Understand various types of tools and equipment used in food preparation.						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1List various tools, utensils and equipment used in food preparation and services	Explain various tools and equipment used in food preparation.	Maker Whiteboard Text books Projector Computer Videos Pictures	Identify and correctly use various tools, utensils and equipment used in food preparation and services	Guide students to: Identify and correctly use various tools, utensils and equipment used in food preparation and services	Kitchen utensils, tools and equipment Charts, posters, or labeled diagrams of kitchen tools and equipment
	1.2 Classify kitchen tools, utensils, and equipment based on their uses and functions.	Explain the classification kitchen tools, utensils, and equipment based on their uses and				

		functions.				
	1.3 Explain the working principles of various kitchen tools, utensils, and equipment, including their proper handling and maintenance	Explain the working principles of various kitchen tools, utensils, and equipment, including their proper handling and maintenance		Carryout routine cleaning and maintenance of the utensils, tools and equipment	Carryout routine cleaning and maintenance of the utensils, tools and equipment	
	1.4 Explain routine cleaning and maintenance of the tools and equipment	Explain routine cleaning and maintenance of the tools and equipment		Identify safety and kitchen hygiene and demonstrate simple first aid treatment	Identify safety and kitchen hygiene and demonstrate simple first aid treatment	
	1.5 Explain the safety and precautions involved in the use of equipment	Explain the safety and precautions involved in the use of equipment		Shows the correct techniques for handling each item to ensure safety and efficiency	Shows the correct techniques for handling each item to ensure safety and efficiency	Kitchen equipment
	1.6 Explain the criteria for the selection and purchase of kitchen tools and equipment e.g. cost, durability, function, service and maintenance.	Explain the criteria for the selection and purchase of kitchen tools and equipment e.g. cost, durability, function, service and maintenance.				

GENERAL OBJECTIVE 2.0: Understand food commodities.						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 Define food commodities	Explain food commodities	Maker Whiteboard Text books Projector Computer Videos Pictures	Demonstrate how to incorporate food commodities into Nigerian and continental dishes.	Show how to incorporate food commodities into Nigerian and continental dishes.	Sample materials
	2.2 State the classification of Food Commodities	Explain the classification of Food Commodities		Identify different preservation methods (e.g., refrigeration, freezing, drying, salting, smoking).	Guide students to Identify different preservation methods (e.g., refrigeration, freezing, drying, salting, smoking).	Charts, posters, or labeled diagrams
	2.3 list Nigerian food commodities with reference to fresh and corresponding convenience products	list Nigerian food commodities with reference to fresh and corresponding convenience products		Identify fresh food commodities and corresponding convenience Nigerian food products in locality	Guide students to Identify fresh food commodities and corresponding convenience Nigerian food products in locality	Charts, posters, or labelled diagrams
	2.4 Explain the uses of	Explain the uses of		Demonstrate the differences in	Show the	Kitchen

	common Nigerian Food commodities	common Nigerian Food commodities		texture, taste, and appearance between fresh and convenience foods through hands-on examination and preparation.	differences in texture, taste, and appearance between fresh and convenience foods through hands-on examination and preparation.	utensils, tools and equipment Charts, posters, or labelled diagrams of kitchen tools and equipment
	2.5 State the differences in storage, selection, nutritional value, quality, use, cost, and preservation between fresh and convenience foods in Nigeria.	Explain the differences in storage, selection, nutritional value, quality, use, cost, and preservation between fresh and convenience foods in Nigeria.		Prepare and compare meals using both fresh and convenience foods.	Supervise students to Prepare and compare meals using both fresh and convenience foods.	Kitchen utensils, tools and equipment Charts, posters, or labelled diagrams of kitchen tools and equipment
	2.6 State the advantages and disadvantages of using fresh foods versus convenience products in meal preparation and daily nutrition	Explain the advantages and disadvantages of using fresh foods versus convenience products in meal preparation and daily nutrition				
GENERAL OBJECTIVE 3.0: Understand the operation of electrical appliances and equipment used in the catering trade.						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 List various electrical appliances and equipment used in the	Explain various electrical appliances and equipment used	Maker Whiteboard Text books	Identify various electrical appliances and equipment used in catering industry trade.	Guide students to: Identify various electrical	Sample materials

	catering industry	in the catering industry	Projector Computer Videos Pictures		appliances and equipment used in catering industry trade.	
	3.2 Describe the functions and operation of appliances	Explain the functions and operation of appliances		Demonstrate safety precautions involved in handling the above electrical appliances and equipment in catering industry.	Demonstrate safety precautions involved in handling the above electrical appliances and equipment in catering industry.	Sample materials
	3.3 Describe how to apply all the safety precautions involved in handling electrical equipment in the catering industry	Explain how to apply all the safety precautions involved in handling electrical equipment in the catering industry		Carry out the correct reading of current, voltage and resistance values on all electrical appliances used in catering industry.	Carry out the correct reading of current, voltage and resistance values on all electrical appliances used in catering industry.	
	3.4 List various electrical appliances and equipment used in the catering industry	Explain various electrical appliances and equipment used in the catering industry				

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE				
MODULE: FOOD PREPARATION			MODULE CODE: CCP 112	CONTACT HOURS: (2-4)
YEAR: I	TERM: I	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 4 Hours	
GOAL: This module is designed to equip the trainee with knowledge and skill to prepare various dishes using different cooking methods				
GENERAL OBJECTIVES: On completion of this module, the learner should be able to: 1.0 Understand various methods of food preparation. 2.0 Understand the principles of Meal planning 3.0 Know meal planning with particular references				

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: FOOD PREPARATION 1				MODULE CODE: CCP112	CONTACT HOURS: 2hrs Theory; 4 Hr. Practical/Wk.	
YEAR: I	TERM: I	PRE: REQUISITE:		Theoretical: 2Hours Practical: 4 Hours		
GOAL: This module is designed to equip the trainee with knowledge and skill to prepare various dishes using different cooking methods						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: Understand various methods of food preparation.						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1 List the different ways of measuring food items using standard measures	Explain the different ways of measuring food items using standard measures	Maker Whiteboard Text books Projector Computer Videos Pictures	Carry out measurement of food items using standard measures	Guide students to: Carry out measurement of food items using standard measures	Food Items Measurement bowls
	1.2 Define some culinary terms used in food preparation.	Explain some culinary terms used in food preparation.		Carry out basic food preparation methods	Carry out basic food preparation methods	Basic food preparation materials
	1.3 Distinguish between the basic preparation methods	Distinguish between the basic preparation methods		Identify the changes in the structure and texture of foods exposed to various cooking methods in the preparation, cooking and presentation of fresh and convenience foods.	Identify the changes in the structure and texture of foods exposed to various cooking methods in the preparation, cooking and	Basic food preparation materials

					presentation of fresh and convenience foods.	
	1.4 Describe how to identify appropriate foods that may be prepared by each of the cooking methods	Explain how to identify appropriate foods that may be prepared by each of the cooking methods				
	1.5 Describe how to identify the changes in the structure and texture of foods exposed to various condition of heat in the preparation, cooking and presentation of fresh and convenience foods.	Explain how to identify the changes in the structure and texture of foods exposed to various condition of heat in the preparation, cooking and presentation of fresh and convenience foods.				
GENERAL OBJECTIVE 2.0: Understand the principles of Meal planning						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 Explain the principles of meal planning.	Discuss the principles of meal planning	Maker Whiteboard Text books Projector Computer Videos Pictures	Plan menu for various groups of people requiring special planned meal with the aim of Improving their condition.	Guide students to: Plan menu for various groups of people requiring special planned meal with the aim of Improving their	Sample menu

					condition.	
	2.2 Explain how to plan menu for small and large number of people and allocate number of portions under courses.	Explain how to plan menu for small and large number of people and allocate number of portions under courses				
	2.3 Explain various groups of people requiring specially planned diet	Explain various groups of people requiring specially planned diet				
	2.4 Explain how to plan special meals for the various groups	Explain how to plan special meals for the various groups				

GENERAL OBJECTIVE 3.0: Know meal planning with particular references

Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Define meal planning	Explain meal planning	Maker Whiteboard Text books Projector Computer Videos Pictures	Plan a meal with particular references	Guide students to: Plan a meal with particular references	Ingredients Kitchen equipment
	3.2 List different groups	Explain different groups				
	3.3 Explain particular reference of each group	Explain particular reference of each group				

NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE

	3.4 State the importance of meal planning	Explain the importance of meal planning				
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PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE			
MODULE: FOOD AND BEVERAGE SERVICE		MODULE CODE: CCP 113	CONTACT HOURS: (2-4)
YEAR: I	TERM: I	PRE: REQUISITE:	Theoretical: 2Hours Practical: 4 Hours
Goal: This module is designed to enable the trainee acquire the knowledge and skill in the service of various foods in the catering Industry			
GENERAL OBJECTIVES: On completion of this module, the learner should be able to: <ul style="list-style-type: none"> 1.0 Know service of food in the catering industry 2.0 Understand the role and duties of a waiter in the catering industry. 3.0 Know taking of food order 4.0 Know clearing after service 			

MODULE: FOOD AND BEVERAGE SERVICE				MODULE CODE: CCP 113			
YEAR: I		TERM: I	PRE: REQUISITE:	Theoretical: 2Hours Practical: 4 Hours			
GOAL: This module is designed to enable the trainee acquire the knowledge and skill in the service of various foods in the catering Industry							
Theoretical Content				Practical Content			
GENERAL OBJECTIVE 1.0: Know service of food in the catering industry							
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources	
	1.1 Define food service in the catering industry	Explain food service in the catering industry	Maker Whiteboard Text books Projector Computer Videos Pictures	Demonstrate proper table setting arrangements	Guide students to: Demonstrate proper table setting arrangements	Tables Chairs Table cloth Table accessories	
	1.2 Describe proper table setting arrangements	Explain proper table setting arrangements		Demonstrate hygiene, sanitation, and temperature control practices in food service	Demonstrate hygiene, sanitation, and temperature control practices in food service	Sample restaurant	
	1.3 Explain hygiene, sanitation, and temperature control practices in food service	Explain hygiene, sanitation, and temperature control practices in food service		Demonstrate how to provide professional, courteous, and efficient service of guests	Demonstrate how to provide professional, courteous, and efficient service of guests	Sample restaurant	

	1.4 Explain how to provide professional, courteous, and efficient service of guests	Explain how to provide professional, courteous, and efficient service of guests				
	1.5 list roles such as servers, bussers and managers in catering operation	Explain roles such as servers, bussers and managers in catering operation				
GENERAL OBJECTIVE 2.0: Understand the role and duties of a waiter in the catering industry						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 Define the role of a waiter	Explain the role of a waiter	Maker Whiteboard Text books Projector Computer Videos Pictures		Guide students to:	
	2.2 List different types of service	Explain different types of service				
	2.3 Explain professional behavior, dress code and grooming standard	Explain professional behavior, dress code and grooming standard				
	2.4 Explain different menu types, food pairings and basic ingredient information	Explain different menu types, food pairings and basic ingredient information				

	2.5 Explain best practices for handling food, preventing contamination and maintaining cleanliness	Explain best practices for handling food, preventing contamination and maintaining cleanliness				
GENERAL OBJECTIVE 3.0: Know taking of food order						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Define Taking of food order	Explain Taking of food order	Maker Whiteboard Text books Projector Computer Videos Pictures	Take food order	Guide students to: Take food order	Sample materials
	3.2 Explain the importance of order taking	3.2 Explain the importance of order taking		Demonstrate different methods of taking food order	Demonstrate different methods of taking food order	Sample materials
	3.3 List different types of order-taking methods	3.3 List different types of order-taking methods				
	3.4 Explain special request and dietary restrictions	3.4 Explain special request and dietary restrictions				
	3.5 Explain order sequence and timing	3.5 Explain order sequence and timing				

GENERAL OBJECTIVE 4.0: Know clearing after service						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	4.1 Define clearing after service	Explain clearing after service		Demonstrate the step-by-step process of clearing tables after each course and at the end of service	Guide students to: Demonstrate the step-by-step process of clearing tables after each course and at the end of service	Demonstration restaurant
	4.2 Describe the step-by-step process of clearing tables after each course and at the end of service	Explain the step-by-step process of clearing tables after each course and at the end of service				
	4.3 Explain proper methods for sorting food waste, recyclables and disposables	4.3 Explain proper methods for sorting food waste, recyclables and disposables				
	4.4 Explain sanitation practices and health regulations related to clearing tables	4.4 Explain sanitation practices and health regulations related to clearing tables				

YEAR I TERM II COURSES

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE				
MODULE: HOME MANAGEMENT I			MODULE CODE: CCP 121	CONTACT HOURS: (2-4)
YEAR: I	TERM: II	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 4 Hours	
GOAL: This module is designed to equip the leaner with the knowledge and skills to develop an organized, efficient, and safe home environment that promotes well-being				
GENERAL OBJECTIVES:				
On completion of this module, the leaner should be able to:				
1.0 Understand the principles of home management				
2.0 Know household budgeting skills				
3.0 Know effective time management				
4.0 Know proper cleaning and sanitation				

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: HOME MANAGEMENT I				MODULE CODE: CCP 121	CONTACT HOURS: 2hrs Theory; 4 Hr. Practical/Wk.	
YEAR: I	TERM: II	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 4 Hours			
GOAL: This module is designed to equip the learner with the knowledge and skills to develop an organized, efficient, and safe home environment that promotes well-being						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: Understand the principles of home management						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1Define home management	Explain home management	Maker Whiteboard Text books Projector Computer Videos Pictures	Develop a household routine	Guide students to: Develop a household routine	Sample routine plan
	1.2 State the key principles of home management	Explain the key principles of home management				
	1.3 Explain the role of planning in home management	Explain the role of planning in home management				
	1.4 Explain organization of household spaces efficiently	Explain organization of household spaces efficiently				

GENERAL OBJECTIVE 2.0: Know household budgeting skills						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 Define household budgeting	Explain household budgeting	Maker Whiteboard Text books Projector Computer Videos Pictures	Draft a budget	Guide students to: Draft a budget	Sample document
	2.2 Explain the components of a budget	Explain the components of a budget				
	2.3 Differentiate between needs and wants	Differentiate between needs and wants				
	2.4 Explain common household expenses	Explain common household expenses				
	2.5 Explain the importance of saving for emergencies, future goals and unexpected costs	Explain the importance of saving for emergencies, future goals and unexpected costs				
GENERAL OBJECTIVE 3.0: Know effective time management						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Define time management	Explain time management	Maker	Identify activities that reduce productivity	Guide students to: Identify activities	Sample materials

			Whiteboard Text books Projector Computer Videos Pictures		that reduce productivity	
	3.2 Explain key time management principles	Explain key time management principles		Identify different types of time management techniques	Identify different types of time management techniques	Sample materials
	3.3 List activities that reduce productivity	Explain activities that reduce productivity				
	3.4 List different types of time management techniques	Explain different types of time management techniques				
GENERAL OBJECTIVE 4.0: Know proper cleaning and sanitation						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	4.1 Define cleaning and sanitation	Explain cleaning and sanitation	Maker Whiteboard Text books Projector Computer Videos Pictures	Develop a daily, weekly and deep-cleaning routine	Guide students to: Develop a daily, weekly and deep-cleaning routine	Sample cleaning plan

	4.2 Explain how proper cleaning and sanitation prevents illnesses	Explain how proper cleaning and sanitation prevents illnesses				
	4.3 List different types of cleaning products	List different types of cleaning products				
	4.4 Describe how to develop and follow daily, weekly and deep-cleaning routines	Explain how to develop a daily, weekly and deep-cleaning routines				

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE				
MODULE: CONTINENTAL DISHES			MODULE CODE: CCP 122	CONTACT HOURS: (2-6)
YEAR: I	TERM: II	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 6 Hours	
GOAL: This module is designed to equip the leaner with the knowledge and skills of cooking different continental dishes				
GENERAL OBJECTIVES: On completion of this module, the leaner should be able to: 1.0 Know presentation of dishes in an appealing and attractive manner 2.0 Know different types of continental dishes 3.0 Know textures that complement each other and add depth to the dish				

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: CONTINENTAL DISHES				MODULE CODE: CCP 122	CONTACT HOURS: 2hrs Theory; 6Hr. Practical/Wk.	
YEAR: I	TERM: II	PRE: REQUISITE:		Theoretical: 2 Hours Practical: 6 Hours		
GOAL: This module is designed to equip the leaner with the knowledge and skills of cooking different continental dishes						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: Know presentation of dishes in an appealing and attractive manner						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1 Explain the importance of color, texture, shape, and size in a visual presentation	Explain the importance of color, texture, shape, and size in a visual presentation	Maker Whiteboard Text books Projector Computer Videos Pictures	Demonstrate various plating techniques such as portion control	Guide students to: Demonstrate various plating techniques such as portion control	Trays Plates Serving spoons Servers Aprons Cleaning cloth
	1.2 Explain the principles of balance and harmony to create visually appealing dishes	Explain the principles of balance and harmony to create visually appealing dishes		Apply principles of balance and harmony to create visually appealing dishes	Apply principles of balance and harmony to create visually appealing dishes	
	1.3 List the various types of garnishes	Explain the various types of garnishes		Use garnishes and embellishments effectively	Use garnishes and embellishments effectively	
GENERAL OBJECTIVE 2.0: Know different types of continental dishes						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 List different types of	Explain different types	Maker	Prepare various continental dishes	Guide students to:	Ingredients for

	continental dishes	of continental dishes	Whiteboard Text books Projector Computer Videos Pictures		Prepare various continental dishes	continental dishes
	2.2 Explain the techniques use in preparing continental dishes	Explain the techniques use in preparing continental dishes		Demonstrate techniques use in preparing continental dishes	Demonstrate techniques use in preparing continental dishes	
	2.3 Describe presentation skills	Explain presentation skills		Apply presentation skills	Apply presentation skills	
GENERAL OBJECTIVE 3.0: Know different types of continental dishes						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Explain characteristic flavor profiles of continental cuisine	Explain characteristic flavor profiles of continental cuisine	Maker Whiteboard Text books Projector Computer Videos Pictures	Develop lesson plans that focus on flavor balancing and harmonization	Guide students to: Develop lesson plans that focus on flavor balancing and harmonization	Sample materials
	3.2 Explain the importance of herbs, spices, and seasonings in continental cuisine	Explain the importance of herbs, spices, and seasonings in continental cuisine		Select recipes that demonstrate the use of herbs ,spices and seasoning	Select recipes that demonstrate the use of herbs ,spices and seasoning	

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	3.3 Explain balance flavors in continental dishes	Explain balance flavors in continental dishes		Select recipes demonstrating flavor balancing techniques	Select recipes demonstrating flavor balancing techniques	
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PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE			
MODULE: FOOD AND BEVERAGE SERVICE 11		MODULE CODE: CCP 123	CONTACT HOURS: (2-6)
YEAR: 1	TERM: 11	PRE: REQUISITE:	Theoretical: Hours Practical: Hours
GOAL: This module is designed to equip the learner with the knowledge and skills of Table laying and welcoming of guests			
GENERAL OBJECTIVES: On completion of this module, the learner should be able to: 1.0 Know how to create a welcoming atmosphere for the guest 2.0 Know table setting 3.0 Know hygiene for the guest 4.0 Know attention to detail and professionalism 5.0 Know the overall cleaning experience			

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: FOOD AND BEVERAGE SERVICE II				MODULE CODE: CCP 123	CONTACT HOURS: 2hrs Theory; 6 Hr. Practical/Wk.	
YEAR: I	TERM: II	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 6 Hours			
GOAL: This module is designed to equip the leaner with the knowledge and skills of Table laying and welcoming of guests						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: Know how to create a welcoming atmosphere for the guest						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1 Explain the importance of creating welcoming atmosphere for guests	Explain the importance of creating welcoming atmosphere for guests				
	1.2 Explain the role of staff in creating a welcoming atmosphere	Explain the role of staff in creating a welcoming atmosphere				
	1.2 Identify the key elements of a welcoming atmosphere such as ambiance, lighting, music , décor etc	Explain the key elements of a welcoming atmosphere such as ambiance, lighting, music , décor etc	Maker Whiteboard Text books Projector Computer Videos Pictures	Create a welcoming atmosphere for the guest	Guide students to: Create a welcoming atmosphere for guest	Sample materials
GENERAL OBJECTIVE 2.0: Know table setting						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2..1Explain and create a visually appealing	Explain on the principles of creating	Maker Whiteboard	Show students how to set a tables	Show students how to set a tables	Tables, chairs, table cloth, slip

	atmosphere	visually appealing atmosphere	Text books Projector Computer Videos Pictures	efficiently	efficiently	cloth posters,
	2.2 Describe on how to show respect to guests	Explain on how to show respect to guest including cultural differences and expectation		Explain on how to show respect to guests	Explain on how to show respect to guests	
GENERAL OBJECTIVE 3.0: Know hygiene for the guest						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Explain the importance of hygiene in providing excellent guest service	Explain how to clean and sanitize surfaces, equipment, and utensils	Maker Whiteboard Text books Projector Computer Videos Pictures	Demonstrate proper hygiene practices, such as handwashing and food handling	Guide students to: Demonstrate proper hygiene practices, such as handwashing and food handling	Sample materials
	3.2 List the different types of hygiene such as personal hygiene, food hygiene, environmental hygiene e.t.c	List the different types of hygiene such as personal hygiene, food hygiene, environmental hygiene	Visual aids such as diagrams ,chart, pictures to illustrate the different types of hygiene	Clean and sanitize surfaces, equipment, and utensils	Clean and sanitize surfaces, equipment, and utensils	

	3.3 Explain the roles of hygiene in preventing the spread of illnesses	Explain the roles of hygiene in preventing the spread of illnesses	Visual aids such as diagrams, chart, pictures			
GENERAL OBJECTIVE 4.0: Know attention to detail and professionalism						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	4.1 Explain the impact of attention to detail on guest satisfaction and loyalty	2 Explain the impact of attention to detail on guest satisfaction and loyalty				
	4.2 Describe scenarios where attention to detail is crucial such as 1 Handling guest complaint 2 Managing guest reservation	Discuss scenarios where attention to detail is crucial such as 1 Handling guest complaint 2 Managing guest reservation				
	4.3 Describe the importance of attention to details in providing excellent guest service	Explain the attention to details and professionalism	Maker Whiteboard Text books Projector Computer Videos Pictures	Demonstrate how to complete tasks accurately and efficiently	Guide students to: complete tasks accurately and efficiently	Sample material
GENERAL OBJECTIVE 5.0: Know the overall cleaning experience						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.5 Explain the importance of maintaining clean and hygienic environments	Explain the overall cleaning experiences	Maker Whiteboard Text books	Demonstrate the overall cleaning techniques and protocol	Guide students to: Demonstrate the overall cleaning techniques and	Sample material

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			Projector Computer Videos Pictures		protocol	
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YEAR I TERM III COURSES

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE			
MODULE: CLEANING EQUIPMENT		MODULE CODE: CCP 131	CONTACT HOURS: (2-4)
YEAR: I	TERM: III	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 4 Hours
GOAL: This module is designed to equip the learner with the knowledge of cleaning equipment.			
GENERAL OBJECTIVES: On completion of this module, the learner should be able to: 1.0 Know cleaning Equipment 2.0 Know types and uses of cleaning equipment 3.0 Know cleaning Services 4.0 Know the safety and maintenance of Cleaning Equipment			

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: CLEANING EQUIPMENT				MODULE CODE: CCP 131	CONTACT HOURS: 2hrs Theory; 4 Hr. Practical/Wk.	
YEAR: I	TERM: III	PRE: REQUISITE:		Theoretical: 2 Hours Practical: 4 Hours		
GOAL: This module is designed to equip the leaner with the knowledge of cleaning equipment						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: Know cleaning Equipment						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1Define cleaning Equipment	Explain cleaning Equipment	Maker Whiteboard Text books Projector Computer Videos Pictures	Identify cleaning equipment	Guide students to: Identify cleaning equipment	Cleaning Equipment Cleaning Agents
	1.2 List the classification of cleaning equipment	Explain the classification of cleaning equipment		Select cleaning agents suitable for each equipment	Select cleaning agents suitable for each equipment	Cleaning Equipment Cleaning Agents
	1.3 State the importance of selecting suitable cleaning equipment	Explain the importance of selecting suitable cleaning equipment				
	1.4 List cleaning agents used for equipment listed above	List cleaning agents used for equipment listed above				

GENERAL OBJECTIVE 2.0: Know types and uses of cleaning equipment						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 List types of cleaning equipment	Explain types of cleaning equipment	Maker Whiteboard Text books Projector Computer Videos Pictures	Select cleaning equipment for a specific cleaning task	Guide students to: Select cleaning equipment for a specific cleaning task	Cleaning equipment Cleaning agents
	2.2 Explain the use of each cleaning equipment	Explain the use of each cleaning equipment		Demonstrate the use of the equipment	Guide students to: Demonstrate the use of the equipment	
	2.3 State what each equipment is most suitable for	Explain what each equipment is most suitable for				
	2.4 State cleaning agents used for each equipment	Explain cleaning agents used for each equipment				
GENERAL OBJECTIVE 3.0: Know cleaning Services						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Define cleaning services	Explain cleaning services	Maker Whiteboard Text books Projector Computer Videos Pictures	Demonstrate step by step the procedure for carrying out cleaning services	Guide students to: Demonstrate step by step the procedure for carrying out cleaning services	Cleaning agents Iron Clothes

	3.2 State procedure for cleaning services	Explain procedure for cleaning services		Demonstrate Presentation of cleaned products	Demonstrate Presentation of cleaned products	Cleaning agents Iron Clothes
	3.3 Discuss confidentiality in cleaning services	Explain confidentiality in cleaning services				
	3.4 Explain communication in cleaning services	Explain communication in cleaning services				
	3.5 Discuss the importance of punctuality in cleaning services	Explain the importance of punctuality in cleaning services				
	3.6 Discuss presentation in cleaning services	Explain presentation in cleaning services				
GENERAL OBJECTIVE 4.0: Know the safety and maintenance of Cleaning Equipment						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	4.1 State the safety procedure when handling cleaning equipment	Explain the safety procedure when handling cleaning equipment	Maker Whiteboard Text books Projector Computer Videos Pictures	Carryout the maintenance procedure of cleaning equipment	Guide students to: Carryout the maintenance procedure of cleaning equipment	Cleaning equipment

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	4.2 Explain the maintenance procedure of cleaning equipment	Explain the maintenance procedure of cleaning equipment				
	4.3 State the importance of adhering to the safety procedure	Explain the importance of adhering to the safety procedure				

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE			
MODULE: LOCAL DISHES		MODULE CODE: CCP 132	CONTACT HOURS: (2-6)
YEAR: I	TERM: III	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 6 Hours
GOAL: This module is designed to equip the learner with the knowledge and skills of Local food preparation			
GENERAL OBJECTIVES: On completion of this module, the learner should be able to: 1.0 know the various local food commodities 2.0 know the techniques for handling and cooking ingredients 3.0 Know how to produce local dishes			

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: LOCAL DISHES				MODULE CODE: CCP	CONTACT HOURS: 2hrs Theory; 6 Hr. Practical/Wk.	
YEAR: I	TERM: III	PRE: REQUISITE:		Theoretical: 2 Hours Practical: 6 Hours		
GOAL: This module is designed to equip the leaner with the knowledge and skills of Local food preparation						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: know the various local food commodities						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1 Define food commodities	Explain food commodities	Maker Whiteboard Text books Projector Computer Videos Pictures	Identify Classification of Food Commodities	Guide students to: Identify Classification of Food Commodities	Food commodities
	1.2 List the classification of Food Commodities	Explain the classification of Food Commodities		Demonstrate how to incorporate food commodities into Nigerian and continental dishes.	Guide students how to incorporate food commodities into Nigerian and continental dishes.	Food commodities

	1.3 List Nigerian food commodities with reference to fresh and corresponding convenience product	Explain Nigerian food commodities with reference to fresh and corresponding convenience product		Identify fresh food commodities and corresponding convenience Nigerian food products in locality	Guide students how to Identify fresh food commodities and corresponding convenience Nigerian food products in locality	Food commodities
	1.4 Explain the uses of common Nigerian Food commodities	Explain the uses of common Nigerian Food commodities		Identify different preparation methods (e.g., Boiling, steaming, Grilling)	Guide students how to Identify different preparation methods (e.g., Boiling, steaming, Grilling)	Food commodities
				Demonstrate the differences in texture, taste, and appearance between fresh and convenience foods through hands-on examination and preparation.	Demonstrate the differences in texture, taste, and appearance between fresh and convenience foods through hands-on examination and preparation.	Sample foods
GENERAL OBJECTIVE 2.0: know the techniques for handling and cooking ingredients						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 List the different types of techniques in handling food	Explain the different types of techniques in handling food	Maker Whiteboard Text books Projector Computer	Demonstrate the different types of techniques in handling food	Guide students to: Demonstrate the different types of techniques in handling food	Ingredients for chosen meal

			Videos Pictures			
	2.2 Explain the importance of each technique	Explain the importance of each technique		Demonstrate various preparation methods e.g. Boiling; baking Poaching; braising Stewing; steaming; Roasting; frying (deep and shallow) Grilling	Demonstrate various preparation methods e.g. Boiling; baking Poaching; braising Stewing; steaming; Roasting; frying (deep and shallow) Grilling	Grills
	2.3 Describe culinary terms used in food preparation e.g. blanch, glaze, clarify, dice etc	Explain culinary terms used in food preparation e.g. blanch, glaze, clarify, dice etc				
	2.4 Explain various preparation methods e.g. Boiling; baking Poaching; braising Stewing; steaming; Roasting; frying (deep and shallow) Grilling	Explain various preparation methods e.g. Boiling; baking Poaching; braising Stewing; steaming; Roasting; frying (deep and shallow) Grilling				
	2.5 Explain the appropriate way of preparing food by each of the cooking method listed above	Explain the appropriate way of preparing food by each of the cooking method listed above				

	2.6 Explain the changes in the structure and texture of foods exposed to various condition of heat in the preparation, cooking and presentation of fresh and convenience foods.	Explain the changes in the structure and texture of foods exposed to various condition of heat in the preparation, cooking and presentation of fresh and convenience foods				
	2.7 Describe effect of heat on food, vis-à-vis the preparation, cooking and presentation methods for fresh and convenience foods.	Explain effect of heat on food, vis-à-vis the preparation, cooking and presentation methods for fresh and convenience foods.				
GENERAL OBJECTIVE 3.0: Know how to produce local dishes						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Define local dishes	Explain local dishes	Maker Whiteboard Text books Projector Computer Videos Pictures	Select ingredients needed to prepare a local dish	Guide learners to: Select ingredients needed to prepare a local dish	Kitchen Utensils
	3.2 List different types of local dishes	Explain different types of local dishes		Select equipment needed for the preparation of a local dish	Select equipment needed for the preparation of a local dish	Kitchen Utensils
	3.3 List ingredients needed for the preparation of a	Explain ingredients needed for the preparation of a local		Prepare a local dish	Prepare a local dish	Kitchen Utensils

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	local dish	dish				
	3.4 List equipment needed for the preparation of a local dish	List equipment needed for the preparation of a local dish				
	3.5 Explain how to prepare the local dish step by step	Explain how to prepare the local dish step by step				

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE			
MODULE: SOUPS AND SAUCES		MODULE CODE: CCP 133	CONTACT HOURS: (2-6)
YEAR: I	TERM: III	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 6 Hours
GOAL: This module is designed to equip the learner with the knowledge and skills of making a variety of local and continental soups and sauces			
GENERAL OBJECTIVES: On completion of this module, the learner should be able to: 1.0 Know the creation of flavourful and aromatic broth 2.0 Know Nigerian soups 3.0 Know Continental soups 4.0 Know the creation of sauces			

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: SOUPS AND SAUCES				MODULE CODE: CCP133	CONTACT HOURS: 2hrs Theory; 6 Hr. Practical/Wk.	
YEAR: I	TERM: III	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 6 Hours			
GOAL: This module is designed to equip the leaner with the knowledge and skills of making a variety of local and continental soups and sauces						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: Know the creation of flavourful and aromatic broth						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1 List the kitchen utensils needed for making broth	List the kitchen utensils needed for making broth				
	1.2 Explain the step by step procedure for making broth	Explain the step by step procedure for making broth				
	1.3 State the health benefits of broth	Explain the health benefits of broth				
	1.4 List dishes that go well with broth	List dishes that go well with broth				
	1.5 Define Broth	Define Broth	Maker Whiteboard Text books Projector Computer	Carryout step by step procedure of making broth	Guide students to: Carryout step by step procedure of	Ingredients for making broth Kitchen Utensils

			Videos Pictures		making broth	
	1.6 List types of broth	List types of broth		Select ingredients for making broth	Select ingredients for making broth	Ingredients for making broth
	1.7 List ingredients needed for making broth	List ingredients needed for making broth		Select kitchen utensils used in making broth	Select kitchen utensils used in making broth	Kitchen Utensils
GENERAL OBJECTIVE 2.0: Know Nigerian soups						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 Define Nigerian Soup	Define Soup	Maker Whiteboard Text books Projector Computer Videos Pictures	Carryout step by step procedure of making Nigerian soup	Guide students to: Carryout step by step procedure of making Nigerian soup	Ingredients for making Nigerian soup Kitchen Utensils
	2.2 List types of Nigerian Soups	List types of Nigerian Soups		Select ingredients for making Nigerian soup	Select ingredients for making Nigerian soup	Ingredients for making Nigerian soup
	2.3 List ingredients needed for making Nigerian Soups	List ingredients needed for making Nigerian Soups		Select kitchen utensils used in making Nigerian soup	Select kitchen utensils used in making Nigerian soup	Kitchen Utensils
	2.4 List the kitchen utensils needed for making Nigerian Soups	List the kitchen utensils needed for making Nigerian Soups				
	2.5 Explain the step	Explain the step by				

	by step procedure for making Nigerian Soups	step procedure for making Nigerian Soups				
	2.6 State the health benefits of Nigerian Soups	Explain the health benefits of Nigerian Soups				
	2.7 List dishes that go well with Nigerian Soup	List dishes that go well with Nigerian Soup				
GENERAL OBJECTIVE 3.0: Know Continental soups						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Define Continental Soup	Define Continental Soup	Maker Whiteboard Text books Projector Computer Videos Pictures	Carryout step by step procedure of making Continental soup	Guide students to: Carryout step by step procedure of making Continental soup	Ingredients for making continental soups Kitchen Utensils
	3.2 List types of Continental Soups	List types of Continental Soups		Select ingredients for making Continental soup	Select ingredients for making Continental soup	Ingredients for making continental soups Kitchen Utensils
	3.3 List ingredients needed for making Continental Soups	List ingredients needed for making Continental Soups		Select kitchen utensils used in making Continental soup	Select kitchen utensils used in making Continental soup	Ingredients for making continental soups Kitchen Utensils

	3.4 List the kitchen utensils needed for making Continental Soups	List the kitchen utensils needed for making Continental Soups				
	3.5 Explain the step by step procedure for making Continental Soups	Explain the step by step procedure for making Continental Soups				
	3.6 State the health benefits of Continental Soups	Explain the health benefits of Continental Soups				
	3.7 List dishes that go well with Continental Soup	List dishes that go well with Continental Soup				
GENERAL OBJECTIVE 4.0: Know the creation of sauces						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	4.1 Define sauces	Define sauces	Maker Whiteboard Text books Projector Computer Videos Pictures	Carryout step by step procedure of making sauces	Guide students to: Carryout step by step procedure of making sauces	Ingredients for making sauces Kitchen Utensils
	3.2 List types of sauces	List types of sauces		Select ingredients for making sauces	Select ingredients for making sauces	
	3.3 List ingredients needed for making sauces	List ingredients needed for making sauces		Select kitchen utensils used in making sauces	Select kitchen utensils used in making sauces	

	3.4 List the kitchen utensils needed for making sauces	List the kitchen utensils needed for making sauces				
	3.5 Explain the step by step procedure for making sauces	Explain the step by step procedure for making sauces				
	3.6 State the health benefits of sauces	State the health benefits of sauces				
	3.7 List dishes that go well with sauces	List dishes that go well with sauces				

YEAR II TERM I COURSES

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE			
MODULE: SALADS		MODULE CODE: CCP 211	CONTACT HOURS: (2-6)
YEAR: II	TERM: I	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 6 Hours
GOAL: This module is designed to equip the learner with the knowledge and skills of preparing salads and hors d'oeuvres			
GENERAL OBJECTIVES: On completion of this module, the learner should be able to: 1.0 Know the principles involved in making salads and hors d'oeuvres 2.0 Know the preparation of different types of salads and hors d'oeuvres 3.0 Know the importance of salads and hors d'oeuvres to health			

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: SALADS				MODULE CODE: CCP 211	CONTACT HOURS: 2hrs	
YEAR: II		TERM: I	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 6 Hours		
GOAL: This module is designed to equip the leaner with the knowledge and skills of preparing salads and hors d:ouvres						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0:						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1 Define Salads	Define Salads	Maker Whiteboard Text books Projector Computer Videos Pictures		:	
	Define hors d:ouvres	Define hors d:ouvres				
	List the ingredients used for in making salads and hors d oeuvre.	Discuss the ingredients used for in making salads and hors d oeuvre.				
	Explain the cost factors involved in the use of fresh ingredients in the preparation and presentation of salad dishes considering time	Explain the cost factors involved in the use of fresh ingredients in the preparation and presentation of salad				

	and season of commodities.	dishes considering time and season of commodities.				
	Explain the health benefits of salads and hors d'ouvres	Explain the health benefits of salads and hors d'ouvres				
GENERAL OBJECTIVE 2.0: Know the preparation of different types of salads and hors d'ouvres						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 Describes the various types of salad and hors d'ouvres	Explain the various types of salad and hors d'ouvres	Maker Whiteboard Text books Projector Computer Videos Pictures	Select the items needed in various salad making, presentation and handling	Guide students to: Select the items needed in various salad making, presentation and handling	Salad Ingredients hors d'ouvres Ingredients Salad bowls Knives Colanders
	2.2 State the items needed in various salad making, presentation and handling	Explain the items needed in various salad making, presentation and handling		Select the equipment needed in various salad making, presentation and handling	Select the equipment needed in various salad making, presentation and handling	Salad bowls Knives Colanders Salad Ingredients hors d'ouvres Ingredients
	2.3 State the equipment needed in various salad making, presentation and handling	Explain the equipment needed in various salad making, presentation and handling		Demonstrate the various methods of preparing salad and Hors d'.	Demonstrate the various methods of preparing salad and Hors d'.	Salad bowls Knives Colanders Salad Ingredients hors d'ouvres Ingredients

	2.4 List the various methods of preparing salad and Hors d'.	Explain the various methods of preparing salad and Hors d'.		Demonstrate the presentation of salad items and display	Demonstrate the presentation of salad items and display	Salad bowls Knives Colanders Salad Ingredients hors d'ouvres Ingredients
	2.4 Explain the presentation of salad items and display	Explain the presentation of salad items and display				
GENERAL OBJECTIVE 3.0: Know the importance of salads and hors d'ouvres to health						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 List nutrients found in Salads and hors d'ouvres	Explain nutrients found in Salads and hors d'ouvres	Maker Whiteboard Text books Projector Computer Videos Pictures			
	3.2 State the importance of the nutrients to the human health	Explain the importance of the nutrients to the human health				
	3.3 List meals that pair well with salads and hors d'ouvres	List meals that pair well with salads and hors d'ouvres				

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE				
MODULE: EVENT PLANNING AND DECORATION			MODULE CODE: CCP 212	CONTACT HOURS: (2-4)
YEAR: II	TERM: I	PRE: REQUISITE:		Theoretical: 2 Hours Practical: 4 Hours
GOAL: This module is designed to equip the leaner with the knowledge and skills of event planning and decoration				
GENERAL OBJECTIVES:				
On completion of this module, the leaner should be able to:				
1.0 Understand the fundamentals of event decoration				
2.0 Know event concepts and designs				
3.0 Know Event budgets and timelines				
4.0 Know event logistics				

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: EVENT PLANNING AND DECORATION				MODULE CODE: CCP 212	CONTACT HOURS: 2hrs Theory; 4 Hr. Practical/Wk.	
YEAR: II	TERM: I	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 4 Hours			
GOAL: This module is designed to equip the leaner with the knowledge and skills of event planning and decoration						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: Understand the fundamentals of event decoration						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1Define Event decoration	Explain Event decoration	Maker Whiteboard Text books Projector Computer Videos Pictures			
	1.2 Explain the fundamentals of event decoration	Explain the fundamentals of event decoration				
	1.2 List themes of event decoration	Explain themes of event decoration				
	1.3 State items required for event decoration depending on	State items required for event decoration				

	the theme	depending on the theme				
GENERAL OBJECTIVE 2.0: Know event concepts and designs						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.2 List types of event designs	Explain types of event designs				
	2.2 State materials needed for each design	Explain materials needed for each design				
	2.3 Discuss sustainability in event decoration	Explain sustainability in event decoration				
	2.4 Define event concepts	Explain event concepts	Maker Whiteboard Text books Projector Computer Videos Pictures	Draft an event design	Guide students to: Draft an event design	Sample document
GENERAL OBJECTIVE 3.0: Know Event budgets and timelines						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Define a budget	Explain a budget	Maker Whiteboard Text books Projector Computer Videos Pictures	Draft a budget	Guide students to: Draft a budget	Sample materials

	3.2 List factors to consider when drafting a budget	Explain factors to consider when drafting a budget				
	3.3 State the characteristics of a budget	Explain the characteristics of a budget				
	3.4 Define a timeline	Explain a timeline				
	3.5 Discuss how timelines influence budgets	Explain how timelines influence budgets				
	3.6 State the importance of drafting a budget	Explain the importance of drafting a budget				
GENERAL OBJECTIVE 4.0: Know event logistics						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	4.1 Define Logistics	Explain Logistics	Maker Whiteboard Text books Projector Computer Videos Pictures	Draft a logistics plan	Guide students to: Draft a logistics plan	Sample material
	4.2 Define event logistics	Explain event logistics		Calculate the logistics costs	Calculate the logistics costs	Sample mater
	4.3 Discuss the concept of event logistics	Explain the concept of event logistics				

	4.4 Discuss the importance of event logistics to event planning	Explain the importance of event logistics to event planning				
	4.5 Explain calculation of logistics costs in event planning	Explain calculation of logistics costs in event planning				

YEAR II TERM II COURSES

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE			
MODULE: DRINKD AND MOCKTAILS		MODULE CODE: CCP 221	CONTACT HOURS: (2-6)
YEAR: II	TERM: II	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 6 Hours
GOAL: This module is designed to equip the learner with the knowledge and skills of preparing mocktails			
GENERAL OBJECTIVES: On completion of this module, the learner should be able to: 1.0 Know Mocktails 2.0 know the techniques in preparing mocktails 3.0 Know the production of mocktails			

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: DRINKS AND MOCKTAILS				MODULE CODE: CCP 221	CONTACT HOURS: 2hrs Theory; 6 Hr. Practical/Wk.	
YEAR: II	TERM: II	PRE: REQUISITE:		Theoretical: 2 Hours Practical: 6 Hours		
GOAL: This module is designed to equip the leaner with the knowledge and skills of preparing mocktails						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: Know Mocktails						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	Define Mocktails	Explain Mocktails	Maker Whiteboard Text books Projector Computer Videos Pictures			
	List different types Mocktails Drinks such as: sparkling cranberry Nice pear Cold tea Lime juice e t c	List different types Mocktails Drinks such as: sparkling cranberry Nice pear Cold tea Lime juice e t c				

	1.3 Explain the items needed in various mocktails making, presentation and handling	Explain the items needed in various mocktails making, presentation and handling				
	1.3 Explain the presentation of mocktails drinks items and display	Explain the presentation of mocktails drinks items and display				
	1.4 Describe the production of mocktails drinks	Explain the production of mocktails drinks				
GENERAL OBJECTIVE 2.0: know the techniques in preparing mocktails						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 List the different ways of measuring food items using standard measures.	Explain the different ways of measuring food items using standard measures.	Maker Whiteboard Text books Projector Computer Videos Pictures	Demonstrate different ways of measuring ingredients using standard measurement	Guide students to: Demonstrate different ways of measuring ingredients using standard measurement	Fruits juice soda, flavored syrups Citrus fruits berries or herbs Strainer, spoon, muddler, cutting board
	2.2 Describe the following techniques: Starring Shaking Mudding Blending layering	Explain the following techniques: Starring Shaking Mudding Blending layering		Demonstrate the different types of techniques in mocktail making	Demonstrate the different types of techniques in mocktail making	Strainer, spoon, muddler, cutting board
	2.3 Define culinary terms	Explain culinary terms		Carry out basic mocktails	Carry out basic	Strainer, spoon,

	used in mocktail preparation e.g shakking, layering e t c	used in mocktail preparation e.g shakking, layering e t c		preparation methods e.g. layering mudding, starring , e t c.	mocktails preparation methods e.g. layering mudding, starring , e t c.	muddler, cutting board
	2.4 Distinguish between the basic preparation methods e.g. starring, shacking, layering e t c	Distinguish between the basic preparation methods e.g. starring, shacking, layering e t c		Demonstrate the basic preparation methods e.g. starring, shacking, layering blenching	Demonstrate the basic preparation methods e.g. starring, shacking, layering blenching	Strainer, spoon, muddler, cutting board
	2.5 State appropriate drinks that may be prepared by each of the technique methods listed above.	Describe appropriate drinks that may be prepared by each of the technique methods listed above				
	2.6 List the different ways of measuring food items using standard measures.	List the different ways of measuring food items using standard measures.				
	2.7 Describe the techniques Starring Shaking Mudding Blending layering	Describe the techniques Starring Shaking Mudding Blending layering				
	2.8 Define some culinary terms used in mocktail preparation e.g shaking,	Define culinary terms used in mocktail preparation e.g shaking,				

	layering e t c	layering e t c				
GENERAL OBJECTIVE 3.0: Know the production of mocktails						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Describe the method of preparing the mocktails drinks	Explain the method of preparing the mocktails drinks	Maker Whiteboard Text books Projector Computer Videos Pictures	Demonstrate methods of preparing mocktails drinks	Guide students to: Demonstrate methods of preparing mocktails drinks	Wine glass, trays, mocktails mugs
	3.2 Describe how to serve or present the different types of mocktail above	Explain how to serve or present the different types of mocktail above		Serve and present mocktail drinks	Serve and present mocktail drinks	

YEAR II TERM III COURSES

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE			
MODULE: BAKING AND CONFECTIONARY		MODULE CODE: CCP 231	CONTACT HOURS: (2-6)
YEAR: II	TERM: III	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 6 Hours
GOAL: This module is designed to equip the learner with the knowledge and skills with the different types of baking techniques			
GENERAL OBJECTIVES: On completion of this module, the learner should be able to: 1.0 Understand baking principles 2.0 Know practical baking 3.0 Know safety and sanitation practices			

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: BAKING AND CONFECTIONARY				MODULE CODE: CCP 231	CONTACT HOURS: 2hrs Theory; 6Hr. Practical/Wk.	
YEAR: II	TERM: III	PRE: REQUISITE:		Theoretical: 2 Hours Practical: 6 Hours		
GOAL: This module is designed to equip the leaner with the knowledge and skills with the different types of baking techniques						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: Know baking principles						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	Explain the functions of common baking ingredients such as Flour Sugar Yeast Salt Butter	explain the functions of common baking ingredients such as Flour Sugar Yeast Salt Butter	Maker Whiteboard Text books Projector Computer Videos Pictures	Identify common baking ingredients	Guide students to: Identify common baking ingredients	Mixing bowl, measuring scale, baking containers, queens cake containers knife, baking ingredients
	1.2 Describe the chemical reaction that occur during baking	Explain the chemical reaction that occur during baking				
	1.3 Explain the different methods used in baking Creaming Beating	Explain the different methods used in baking				

	Folding					
	1.4 Explain the functions of different leavening agents such as Yeast Baking powder Baking sodas	Explain the functions of different leavening agents such as Yeast Baking powder Baking sodas				
GENERAL OBJECTIVE 2.0: Know practical baking						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 Explain common baking terms such as Creaming, beating, folding etc	Explain common baking terms such as Creaming, beating, folding etc	Maker Whiteboard Text books Projector Computer Videos Pictures	Demonstrate various baking techniques	Guide students to: Demonstrate various baking techniques	Mixing bowl, wooden spoon, scale
	2.2 List baking ingredients	Enumerate baking ingredients				
	2.3 Describe various baking techniques such as: Mixing Kneading Shaping proving	Explain the various baking techniques	Provide students with a list of baking ingredients and ask them to label it	Apply various baking techniques	Guide students to: Apply various baking techniques	Rolling pin, baking sheet, oven, containers
GENERAL OBJECTIVE 3.0: Know safety and sanitation practices						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Explain safety protocols in the baking	explain safety protocols in the baking industry	Maker Whiteboard	Demonstrate safety protocols such as : Proper hand washing, sanitizing	Guide students to: Demonstrate safety	Washing agents, Fire

	industry 3.2 Explain sanitation practices in the baking	Explain sanitation practices in the baking	Text books Projector Computer Videos Pictures Projector	and fire extinguisher use	protocols such as : Proper hand washing, sanitizing and fire extinguisher use	extinguishers
	3.3 Explain food safety hazard	Explain food safety hazard	Hazard analysis tools Field trips to bakery facilities to observe food safety practice in action	Apply proper safety hazard at food area	Guide student To Apply proper safety hazard at food area	Detergent, fire extinguishers, signboard, basin apron, bucket, duster

YEAR III TERM I

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE			
MODULE: DESSERTS		MODULE CODE: CCP 311	CONTACT HOURS: (2-6)
YEAR: III	TERM: I	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 6 Hours
GOAL: This module is designed to equip the learner with the knowledge and skills of creating different types of desserts			
GENERAL OBJECTIVES: On completion of this module, the learner should be able to 1.0 Know desert and its types 2.0 Know the creation of a desired texture 3.0 Know the creation of a visually appealing desert			

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: DESSERTS				MODULE CODE: CCP 311	CONTACT HOURS: 2hrs Theory; 6 Hr. Practical/Wk.	
YEAR: III	TERM: I	PRE: REQUISITE:		Theoretical: 2 Hours Practical: 6 Hours		
GOAL: This module is designed to equip the leaner with the knowledge and skills of creating different types of desserts						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: Know desert and its types						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1 Define desert	Explain desert	Maker Whiteboard Text books Projector Computer Videos Pictures	Identify different types of desert	Guide students to: Identify different types of desert	Diagrams, Charts and pictures.
	1.2 List different types of desert such as: Cakes(e.g Sponge Cake pound cake) Pastries(e.g Pie, tart Danish) Pies (Fruit pie, Cream pie) Frozen desert(e.g Ice cream, Gelato) Custard and Pudding	List different types of desert such as: Cakes(e.g Sponge Cake pound cake) Pastries(e.g Pie, tart Danish) Pies (Fruit pie, Cream pie) Frozen desert(e.g Ice cream, Gelato) Custard and Pudding		Identify different categories of desert Hot desert(e.g Apple crisp, Bread pudding) Cold desert(e.g Ice cream, Mousse) Fruit based desert(e.g Fruit salad, Fruit tart	Identify different categories of desert Hot desert(e.g Apple crisp, Bread pudding) Cold desert(e.g Ice cream, Mousse)	Cakes ,sponge cake, pies Danish, apple

					Fruit based desert(e.g Fruit salad, Fruit tart)	
	<p>1.3 Explain the different categories of desert such as:</p> <p>Hot desert(e.g Apple crisp, Bread pudding)</p> <p>Cold desert(e.g Ice cream, Mousse)</p> <p>Fruit based desert(e.g Fruit salad, Fruit tart)</p>	c Explain the different categories		Make the different categories	Guide student on how to make different types of dessert	Mixing bowl, scale, cake pan ,baking sheet, fruits
GENERAL OBJECTIVE 2.0: Know the creation of a desired texture						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	<p>2.1 Define texture related terms such as:</p> <p>Crispy</p> <p>Crunchy</p> <p>Smooth</p> <p>Creamy</p> <p>Airy</p>	<p>Explain texture related terms such as:</p> <p>Crispy</p> <p>Crunchy</p> <p>Smooth</p> <p>Creamy</p> <p>Airy</p>	<p>Maker</p> <p>Whiteboard</p> <p>Text books</p> <p>Projector</p> <p>Computer</p> <p>Videos</p> <p>Pictures</p>	<p>Identify ingredients that contribute to different textures such as:</p> <p>Sugar</p> <p>Starchy</p> <p>Fats</p> <p>Leavening agent</p>	<p>Guide students to:</p> <p>Identify ingredients that contribute to different textures such as:</p> <p>Sugar</p> <p>Starchy</p> <p>Fats</p> <p>Leavening agent</p>	<p>Flour butter, sugar ,scale oven container</p>
	<p>2.2 List ingredients that contribute to different textures such as:</p>	<p>Explain ingredients that contribute to different textures such as:</p>		<p>Demonstrate the techniques that modify texture</p>	<p>Demonstrate the techniques that modify texture</p>	<p>Flour butter, sugar ,scale oven container</p>

	Sugar Starchy Fats Leavening agent	Sugar Starchy Fats Leavening agent				
	2.3 List the techniques that modify texture	Explain the techniques that modify texture				
GENERAL OBJECTIVE 3.0: Know how to create a visually appealing desert						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Explain design principles such as: Balance, Contrast and Harmony	Explain design principles such as: Balance, Contrast and Harmony	Maker Whiteboard Text books Projector Computer Videos Pictures	Demonstrate various garnish techniques such as: Piping, Drizzling and sprinkling	Guide students to: Demonstrate various garnish techniques such as: Piping, Drizzling and sprinkling	Piping bag, Drizzling bag slicing knife
	3.2 Explain the visual element that contribute to desert appeal such as: Color, Texture and Shape	Explain the visual element that contribute to desert appeal such as: Color, Texture and Shape		Identify the visual element that contribute to desert appeal such as: Color, Texture and Shape	Guide students to: Identify the visual element that contribute to desert appeal such as: Color, Texture and Shape	
	3.3 Explain the various garnish techniques such as: Piping, Drizzling and sprinkling	Explain the various garnish techniques such as: Piping, Drizzling and sprinkling				

YEAR III TERM II

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE				
MODULE: FRUITS		MODULE CODE: CCP 321		CONTACT HOURS: (2-6)
YEAR: III	TERM: II	PRE: REQUISITE:	Theoretical: 2 Hours	Practical: 6 Hours
GOAL: This module is designed to equip the learner with the knowledge and skills of fruits and their preparation into a variety of juices				
GENERAL OBJECTIVES: On completion of this module, the learner should be able to: 1.0 Know fruits and their key nutrients. 2.0 Know the different types of fruits drinks and how to produce them 3.0 Know the structure of fruits				

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: FRUITS				MODULE CODE: CCP 321	CONTACT HOURS: 2hrs Theory; 6 Hr. Practical/Wk.	
YEAR: 111	TERM: 11	PRE: REQUISITE:	Theoretical: 2 Hours Practical:6 Hours			
GOAL: This module is designed to equip the leaner with the knowledge and skills of fruits and their preparation into a variety of juices						
Theoretical Content				Practical Content		
GENERAL OBJECTIVE 1.0: Know fruits and their key nutrients						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1 Define Fruits	Explain Fruits	Maker Whiteboard Text books Projector Computer Videos Pictures	Identify different types of fruits	Guide students to: Identify different types of fruits	Fruits
	1.2 List the different types of fruits	Explain the different types of fruits		Classify fruits based on the nutrients they contain	Classify fruits based on the nutrients they contain	Fruits
	1.3 Explain the structure of fruits	Explain the structure of fruits				
	1.4 State the key nutrients	Explain the key				

	found in fruits	nutrients found in fruits				
	1.5 State the importance of fruits to the human body	Explain the importance of fruits to the human body				
GENERAL OBJECTIVE 2.0: Know the different types of fruits drinks and how to produce them						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 State the different types of fruits drinks	Explain the different types of fruits drinks	Maker Whiteboard Text books Projector Computer Videos Pictures	Identify equipment and tools used in production of fruits drinks	Guide students to: Identify equipment and tools used in production of fruits drinks	Blenders, Juicer extractor Juices
	2.2 Explain the production process of different fruits drink	Explain the production process of different fruits drink		Produce drinks from fruits	Produce drinks from fruits	Blenders, Juicer extractor Juices
	2.3 Describe the equipment and tools used in the production of fruits drinks	Explain the equipment and tools used in the production of fruits drinks				
GENERAL OBJECTIVE 3.0: Know the structure of fruits						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Explain the different structures of fruits	Explain the different structures of fruits	Maker Whiteboard Text books Projector Computer			

			Videos Pictures			
	3.2 Explain the different types of fruits such as simple fruits, aggregate fruits, accessory fruits	Explain the different types of fruits such as simple fruits, aggregate fruits, accessory fruits				
	3.3 Explain the development of fruits from flowers	Explain the development of fruits from flowers				

YEAR III TERM III COURSES

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE			
MODULE: FOOD SCIENCE AND HYGIENE		MODULE CODE: CCP 331	CONTACT HOURS: (2-2)
YEAR: III	TERM: III	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 2 Hours
GOAL: This module is designed to equip the learner with the knowledge and skills of basic principles of Food Science and Food Hygiene.			
GENERAL OBJECTIVES: On completion of this module, the learner should be able to: 1.0 Understand basic food science. 2.0 Understand basic methods of food preservation. 3.0 Understand basic principles of food hygiene in the prevention of chemical and biological food poisoning and infection.			

PROGRAMME: NATIONAL TECHNICAL CERTIFICATE IN CATERING CRAFT PRACTICE)						
MODULE: FOOD SCIENCE AND HYGIENE				MODULE CODE: CCP 331	CONTACT HOURS: 2hrs	
					Theory; 2 Hr. Practical/Wk.	
YEAR: III	TERM: III	PRE: REQUISITE:	Theoretical: 2 Hours Practical: 2 Hours			
GOAL: This module is designed to equip the leaner with the knowledge and skills of basic principles of Food Science and Food Hygiene.						
Theoretical Content			Practical Content			
GENERAL OBJECTIVE 1.0: Understand basic food science.						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	1.1 Define food and food science.	Explain food and food science.	Maker Whiteboard Text books Projector Computer Videos Pictures	Carry out tests for the presence of carbohydrates, iodine, protein etc	Guide students to: Carry out tests for the presence of carbohydrates, iodine, protein etc	Recipe books. Laboratory. Protein Fat mentholated spirit
	1.2 Explain the chemical composition of food	Explain the chemical composition of food		Carry out a test for pectin in fruits	Carry out a test for pectin in fruits	Recipe books. Laboratory.

	1.3 Explain the uses of protein	Explain the uses of protein		Produce jam for home use	Produce jam for home use	Ingredients Kitchen equipment
	1.4 Discuss the chemical composition, types, characteristics and relationship of carbohydrates, protein and fat	Explain the chemical composition, types, characteristics and relationship of carbohydrates, protein and fat				
	1.5 Discuss the properties and uses of gels	Explain the properties and uses of gels				
GENERAL OBJECTIVE 2.0: Understand basic methods of food preservation						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	2.1 Define food preservation	Explain food preservation.	Maker Whiteboard Text books Projector Computer Videos Pictures	Preserve various perishable and non-perishable items using different methods	Guide students to: Preserve various perishable and non-perishable items using different methods	Preservatives
	2.2 List factors responsible for food spoilage and contamination	Explain factors responsible for food spoilage and contamination				
	2.3 Explain common methods of food	Explain common methods of food				

	preservation	preservation				
GENERAL OBJECTIVE 3.0: Understand the basic principles of food hygiene in the prevention of chemical and biological food poisoning and infection.						
Week	Specific Learning Outcome	Teachers Activities	Learning Resources	Specific Learning Outcome	Teachers Activities	Learning Resources
	3.1 Define food hygiene, food poisoning and food infection.	Explain the meaning of food hygiene, food poisoning and food infection.	Maker Whiteboard Text books Projector Computer Videos Pictures	Identify ways of preventing food poisoning and infection.	Guide students to: Identify ways of preventing food poisoning and infection	Sample materials Recipe books Pictures Slides Charts
	3.2 List food borne diseases e.g. dysentery, cholera etc.	Explain food borne diseases e.g. dysentery, cholera etc.		Demonstrate the procedure for investigating food poisoning and/or infection.	Demonstrate the procedure for investigating food poisoning and/or infection.	Chemical regents, laboratory
	3.3 Describe factors affecting growth of microorganisms	Explain factors affecting growth of microorganisms		Apply first aid measures to be given in case of food poisoning and/or infection.	Apply first aid measures to be given in case of food poisoning and/or infection.	First aid box First aid items
	3.4 Describe ways of preventing food poisoning and infection.	Explain ways of preventing food poisoning and infection.				

PRACTICAL MANUAL FOR CATERING CRAFT PRACTICE

S/N	COURSE TITTLE/ CODE	PRACTICALS
1	BASIC CATERING (CCP 111)	<ul style="list-style-type: none"> Identify and correctly use various tools, utensils and equipment used in food preparation and services
		<ul style="list-style-type: none"> Carryout routine cleaning and maintenance of the utensils, tools and equipment
		<ul style="list-style-type: none"> Identify safety and kitchen hygiene and demonstrate simple first aid treatment
		<ul style="list-style-type: none"> Shows the correct techniques for handling each item to ensure safety and efficiency
		<ul style="list-style-type: none"> Demonstrate how to incorporate food commodities into Nigerian and continental dishes.
		<ul style="list-style-type: none"> Identify different preservation methods (e.g., refrigeration, freezing, drying, salting, smoking).
		<ul style="list-style-type: none"> Identify fresh food commodities and corresponding convenience Nigerian food products in locality
		<ul style="list-style-type: none"> Demonstrate the differences in texture, taste, and appearance between fresh and convenience foods through hands-on examination and preparation.
		<ul style="list-style-type: none"> Prepare and compare meals using both fresh and convenience foods.
		<ul style="list-style-type: none"> Identify various electrical appliances and equipment used in catering industry trade.
		<ul style="list-style-type: none"> Demonstrate safety precautions involved in handling the above electrical appliances and equipment in catering industry.
		<ul style="list-style-type: none"> Carry out the correct reading of current, voltage and resistance values on all electrical appliances used in catering industry.
2	FOOD PREPARATION (CCP 112)	<ul style="list-style-type: none"> Carry out measurement of food items using standard measures
		<ul style="list-style-type: none"> Carry out basic food preparation methods
		<ul style="list-style-type: none"> Identify the changes in the structure and texture of foods exposed to various cooking methods in the preparation, cooking and presentation of fresh and convenience foods.
		<ul style="list-style-type: none"> Plan menu for various groups of people requiring special planned meal with the aim of
		<ul style="list-style-type: none"> Improving their condition
3	FOOD AND BEVERAGE SERVICE	<ul style="list-style-type: none"> Plan a meal with particular references
		<ul style="list-style-type: none"> Demonstrate proper table setting arrangements
		<ul style="list-style-type: none"> Demonstrate hygiene, sanitation, and temperature control practices in food service

	(CCP 113)	<ul style="list-style-type: none"> • Demonstrate how to provide professional, courteous, and efficient service of guests
		<ul style="list-style-type: none"> • Take food order
		<ul style="list-style-type: none"> • Demonstrate different methods of taking food order
		<ul style="list-style-type: none"> • Demonstrate the step-by-step process of clearing tables after each course and at the end of service
4	HOME MANAGEMENT I (CCP 121)	<ul style="list-style-type: none"> • Develop a household routine
		<ul style="list-style-type: none"> • Draft a budget
		<ul style="list-style-type: none"> • Identify activities that reduce productivity
		<ul style="list-style-type: none"> • Identify different types of time management techniques
		<ul style="list-style-type: none"> • Develop a daily, weekly and deep-cleaning routine
5	CONTINENTAL DISHES (CCP 122)	<ul style="list-style-type: none"> • Demonstrate various plating techniques such as portion control
		<ul style="list-style-type: none"> • Apply principles of balance and harmony to create visually appealing dishes
		<ul style="list-style-type: none"> • Use garnishes and embellishments effectively
		<ul style="list-style-type: none"> • Prepare various continental dishes
		<ul style="list-style-type: none"> • Demonstrate techniques use in preparing continental dishes
		<ul style="list-style-type: none"> • Apply presentation skills
		<ul style="list-style-type: none"> • Develop lesson plans that focus on flavor balancing and harmonization
		<ul style="list-style-type: none"> • Select recipes that demonstrate the use of herbs ,spices and seasoning
		<ul style="list-style-type: none"> • Select recipes demonstrating flavor balancing techniques
6	FOOD AND BEVERAGE SERVICE II (CCP 123)	<ul style="list-style-type: none"> • Create a welcoming atmosphere for the guest
		<ul style="list-style-type: none"> • Show students how to set a tables efficiently
		<ul style="list-style-type: none"> • Explain on how to show respect to guests
		<ul style="list-style-type: none"> • Demonstrate proper hygiene practices, such as hand washing and food handling
		<ul style="list-style-type: none"> • Demonstrate proper hygiene practices, such as hand washing and food handling
		<ul style="list-style-type: none"> • Clean and sanitize surfaces, equipment, and utensils
		<ul style="list-style-type: none"> • Demonstrate how to complete tasks accurately and efficiently
		<ul style="list-style-type: none"> • Demonstrate the overall cleaning techniques and protocol
7	CLEANING EQUIPMENT (CCP 131)	<ul style="list-style-type: none"> • Identify cleaning equipment
		<ul style="list-style-type: none"> • Select cleaning agents suitable for each equipment

		<ul style="list-style-type: none"> • Select cleaning equipment for a specific cleaning task
		<ul style="list-style-type: none"> • Demonstrate the use of the equipment
		<ul style="list-style-type: none"> • Demonstrate step by step the procedure for carrying out cleaning services
		<ul style="list-style-type: none"> • Demonstrate Presentation of cleaned products
		<ul style="list-style-type: none"> • Carryout the maintenance procedure of cleaning equipment
8	LOCAL DISHES (CCP 132)	<ul style="list-style-type: none"> • Identify Classification of Food Commodities
		<ul style="list-style-type: none"> • Demonstrate how to incorporate food commodities into Nigerian and continental dishes.
		<ul style="list-style-type: none"> • Identify fresh food commodities and corresponding convenience Nigerian food products in locality
		<ul style="list-style-type: none"> • Identify different preparation methods (e.g., Boiling, steaming, Grilling)
		<ul style="list-style-type: none"> • Demonstrate the differences in texture, taste, and appearance between fresh and convenience foods through hands-on examination and preparation.
		<ul style="list-style-type: none"> • Demonstrate the different types of techniques in handling food
		<ul style="list-style-type: none"> • Demonstrate various preparation methods e.g. Boiling; baking Poaching; braising Stewing; steaming; Roasting; frying (deep and shallow) Grilling
		<ul style="list-style-type: none"> • Select ingredients needed to prepare a local dish
		<ul style="list-style-type: none"> • Select equipment needed for the preparation of a local dish
		<ul style="list-style-type: none"> • Prepare a local dish
9	SOUPS AND SAUCES (CCP 133)	<ul style="list-style-type: none"> • Carryout step by step procedure of making broth
		<ul style="list-style-type: none"> • Select ingredients for making broth
		<ul style="list-style-type: none"> • Select kitchen utensils used in making broth
		<ul style="list-style-type: none"> • Carryout step by step procedure of making Nigerian soup
		<ul style="list-style-type: none"> • Select ingredients for making Nigerian soup
		<ul style="list-style-type: none"> • Select kitchen utensils used in making Nigerian soup
		<ul style="list-style-type: none"> • Carryout step by step procedure of making Continental soup
		<ul style="list-style-type: none"> • Select ingredients for making Continental soup
		<ul style="list-style-type: none"> • Select kitchen utensils used in making Continental soup
		<ul style="list-style-type: none"> • Carryout step by step procedure of making sauces
		<ul style="list-style-type: none"> • Select ingredients for making sauces

		<ul style="list-style-type: none"> • Select kitchen utensils used in making sauces
10	SALADS (CCP 211)	<ul style="list-style-type: none"> • Select the items needed in various salad making, presentation and handling • Select the equipment needed in various salad making, presentation and handling • Demonstrate the various methods of preparing salad and Hors d'. • Demonstrate the presentation of salad items and display
11	EVENT PLANNING AND DECORATION (CCP 212)	<ul style="list-style-type: none"> • Draft an event design • Draft a budget • Draft a logistics plan • Calculate the logistics costs
12	MOCKTAILS (CCP 221)	<ul style="list-style-type: none"> • Demonstrate different ways of measuring ingredients using standard measurement • Demonstrate the different types of techniques in mocktail making • Demonstrate different ways of measuring ingredients using standard measurement • Demonstrate the different types of techniques in mocktail making • Carry out basic mocktails preparation methods e.g. layering mudding, starring , e t c. • Demonstrate the basic preparation methods e.g. starring, shacking, layering blenching • Demonstrate methods of preparing mocktails drinks • Serve and present mocktail drinks
13	BAKING AND CONFECTIONARY (CCP 231)	<ul style="list-style-type: none"> • Identify common baking ingredients • Demonstrate various baking techniques • Apply various baking techniques • Demonstrate safety protocols such as : Proper hand washing, sanitizing and fire extinguisher use • Identify food safety hazard
14	DESSERTS (CCP 311)	<ul style="list-style-type: none"> • Identify different types of desert • Identify different categories of desert • Hot desert(e.g Apple crisp, Bread pudding) • Cold desert(e.g Ice cream, Mousse) • Fruit based desert(e.g Fruit salad, Fruit tart) • Make the different categories

		<ul style="list-style-type: none"> • Identify ingredients that contribute to different textures such as: • Sugar • Starchy • Fats • Leavening agent
		<ul style="list-style-type: none"> • Demonstrate the techniques that modify texture
		<ul style="list-style-type: none"> • Identify the visual element that contribute to dessert appeal such as: Color, Texture and Shape
15	FRUITS (CCP 321)	<ul style="list-style-type: none"> • Identify different types of fruits
		<ul style="list-style-type: none"> • Classify fruits based on the nutrients they contain
		<ul style="list-style-type: none"> • Identify equipment and tools used in production of fruits drinks
		<ul style="list-style-type: none"> • Produce drinks from fruits
16	FOOD SCIENCE AND HYGIENE (CCP 331)	<ul style="list-style-type: none"> • Carry out tests for the presence of carbohydrates, iodine, protein etc
		<ul style="list-style-type: none"> • Carry out a test for pectin in fruits
		<ul style="list-style-type: none"> • Produce jam for home use
		<ul style="list-style-type: none"> • Preserve various perishable and non-perishable items using different methods
		<ul style="list-style-type: none"> • Identify ways of preventing food poisoning and infection.
		<ul style="list-style-type: none"> • Demonstrate the procedure for investigating food poisoning and/or infection.
		<ul style="list-style-type: none"> • Apply first aid measures to be given in case of food poisoning and/or infection.

LIST OF RESOURCES, TOOLS AND EQUIPMENT FOR CATERING CRAFT PRACTICE

S/N	Tools/ equipment	Required no
1.	Kitchen utensils	
2.	Charts & posters	
3.	Food items	
4.	Sample menu	
5.	Labelled diagrams of kitchen tools and equipment	
6.	Tables	
7.	Chairs	
8.	Table cloth	
9.	Table accessories	
10	Measurement bowls	
11	Sample routine plan	
12	Sample document	
13	Trays	
14	Plates	
15	Serving spoons	
16	Servers	
17	Aprons	
18	Cleaning cloth	
19	Ingredients for continental dishes	
20	Cleaning equipment	
21	Cleaning agents	
22	Pans	
23	Grills	
24	Roasters	
25	Pots	
26	Local dish ingredients	
27	Ingredients for making broth	
28	Ingredients for making Nigerian soup	

29	Ingredients for making continental soups	
30	Ingredients for making sauces	
31	Kitchen utensils	
32	Colanders	
33	Salad bowls	
34	Hors d'ouvres ingredients	
35	Salad ingredients	
36	Ice buckets	
37	Fruits juice soda,	
38	Muddler	
39	Cutting board	
40	Flavored syrups	
41	Citrus fruits berries or herbs	
42	Strainer	
43	Spoon	
44	Oven	
45	Wine glass	
46	Mocktails mugs	
47	Trays	
48	Mixing bowl	
49	Baking containers	
50	Knife	
51	Detergent basin	
52	Diagrams and pictures.	
53	Mixing bowl	
54	Mixer	
55	Piping bag,	
56	Fruits	
57	Blenders,	
58	Drizzling bag	
59	Slicing knife	

60	Scale	
61	Cake pan	
62	Baking sheet	
63	Charts	
64	Fire extinguishers	
65	Signboard	
66	Apron	
67	Bucket	
68	Duster	
69	Measuring scale	
70	Juicer extractor	
71	Recipe books.	
72	Protein fat	
73	Mentholated spirit	
74	Preservatives	

LIST OF PARTICIPANTS FOR CRITIQUE NTC CATERING CRAFT PRACTICE

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