



LADI MEMORIAL FOUNDATION CAC No: 123865

CHATEKO VOCATIONAL INSTITUTE

... raising generations of creative, skillful, impactful, talented, innovative and productive people...

OVERVIEW OF CATERING CRAFT PRACTICE (CCP) CURRICULUM

NABTEB MODULAR TRADE COURSE MODULE CODE: 84M

Introduction. 1. The Catering Craft Modular courses are designed to meet the needs of the fast growing hospitality and tourist industry in the country and also help move people to prepare for useful employment as well as improve the wealth of the nation. 2, the overall emphasis in the courses is on training of craftsmen of both sexes in view of the greater need at this level than at managerial level, it is expected that graduate of the secourses will find employment in the industries, transport catering (aircrats, railways and ship), hotels as well as in institutions such as schools and hospitals. The Curriculum of reference is is the NBTE, and the Syllabus of focus is the NABTEB Syllabus foe Modular Trades Certificate Examination.

Objectives. The general objectives of this Trade Course are aimed at equipping trainees and testing their ability to: 1. Identify and familiarize with the use and care of small utensils and equipment that will be necessary in the preparation, production and servuce of the meal. 2. Select, use and identify the methods of preservation and storage of food commodities. 3. Explain food nutrients, their sources, functions and deficiencies in the planning of simple menu with particular reference to manual and sedentary workers, children and adolescents (particularly students) and old people. 4. State the importance of health, hygiene and safety in the working environment of catering establishment. 5. List the Basic culinary terms used in all branches of cookery. 6. Practice safety, fire preventuin an doperations of electrical appliances and equipment in catering establishments. Training will be conducted with a bias to encouraging trainees to become enptreneurs and skilled artisans.

Trade Course Structure: CCP has 3 certifiable modules namely: 1. FOOD PREPARATION 841 has 3 modules- CCP11, CCP 12 AND CCP15; 2 FOOD SERVICE 842, has 3 modules namely CCP11, CCP4 AND CCP15; AND 3. BAKERY AND CONFECTIONARIES843 which has 3 modules - CCP11, CCP13 AND CCP 15. The 3 modules (a. Food preparation, b. food service and c. Baking and confectionaries) can be taught seperately as standalone courses or as a complete course (3-6 months). Trainees shall be prepared to write the NABTEB modular trade exams at the end of each module/ all the modules. At the end of the courses the trainees should be able to demonstrate familiarity and mastery of the skills required for each Module(s).

TRAINING CONTENT Structure (CERTIFIABLE MODULES)	MODULES	CONTENT STANDARD	EXAM THEORY (Paper 1, Objective)	EXAM PRACTICAL (Paper 2)
CCP841: FOOD PREPARATION-	CVI Trainees for the Catering Craft certification for Food preparation Module CCP-844 shall be required to take 3 Modules namely: a. CCP11- Basic catering; b. CCP12- Food Preparation; and c. CCP13- Food Science/ hygiene, In addition to other manadatory general courses.	At the end of the training the Trainee should be able to demonstrate understanding of basic concepts and underlying theories in food preparation in hygienic conditions.	841-1. Paper 1 will consist of CCP11, CCP12 and CCP15. it is a 40 multiple choice compulsory test item to be completed in 40 minutes for 40 marks. candidates must cover the syllabus (CCP12-20 questions)	841-2: this Paper covers CCP12 (Food Preparation). This is a four hour test. Candidates cannot attempt practicals in CCP12, CCP13 and CCP14 at the same time. This test is weighted 40 marks.
CCP 842: FOOD SERVICE- 3 Modules:	CVI Trainees for the Catering Craft certification for Food preparation Module CCP-844 shall be required to take 3 Modules namely: a. CCP 11- Basic Catering ; b. CCP 14- Food and Drinks Service; and c. CCP 15-Food Science/ Hygiene, In addition to other manadatory general courses.	At the end of the training the Trainee should be able to demonstrate understanding of basic concepts and underlying theories in food and drinks service and practice.	842-1 is also a 40 item objective paper consisting of CCP11, CCP14 and CCP15. 2. they are compulsory questions ot be answered in 40 minutes for 40 marks (CCP14-20 Questions)	842-2: this paper of 2 hours covers CCP14 (Food & Drinks services). Candidates are required to attempt all questions. Total marks for this test is 60 marks. Candidates are expected to bring along to the examination centre the prepared meals and drinks for service as stated in the cuttin list.

CCP 843: BAKERY AND CONFECTIONARIES-3 Modules:	CVI Trainees for the Catering Craft certification for Food preparation Module CCP-844 shall be required to take 3 Modules namely: a. CP 11- Basic Catering; b. CCP 13- Baking and Confectionaries; and c. Food Science/ Hygiene, In addition to other mandatory general courses.	At the end of the training the learner should be able to demonstrate understanding of basic concepts and underlying theories in baking and confectionaries and practice.	843-1 paper is compulsory 40 multiple choice test items to be answered in 40 minutes for 40 marks, covering all aspects of the syllabus of CCP11, CCP13 and CCP15 (CCP13-20 questions)	843-2: this paper covers CCP13 (Bakery and confectionary). It is a five (5) hour paper and candidates are to attempt only 1 of the practical questions. The practical question will cover the 3 distinct areas namely: a. bread baking, biscuits and cookies; b. cake making decorations and c. pastry preparation. weighing for this test is 60marks.
--	---	---	--	--