



Republic of the Philippines
TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY

NATIONAL CERTIFICATE II

in

BREAD AND PASTRY PRODUCTION

is awarded to

KRISHNA HILDA C. ALEJANDRINO

for having completed the competency requirements under the Philippine TVET Competency Assessment and Certification System in the following units of competency:

(in compliance with the ASEAN Mutual Recognition Arrangement on Tourism Professionals)

Unit Code	Unit Title
BASIC COMPETENCIES	
500311105	Participate in workplace communication
500311106	Work in a team environment
500311107	Practice career professionalism
500311108	Practice occupational health and safety procedures

COMMON COMPETENCIES	
TRS311201	Develop and update Industry knowledge
TRS311202	Observe Workplace Hygiene Procedures
TRS311203	Perform Computer Operations
TRS311204	Perform Workplace and Safety Practices
TRS311205	Provide Effective Customer service

Unit Code	Unit Title
CORE COMPETENCIES	
TRS741379	Prepare and Produce Bakery Products
TRS741380	Prepare and Produce Pastry Products
TRS741342	Prepare and Present Gateaux, Tortes and Cakes
TRS741344	Present and Display Petit Fours
TRS741343	Present Desserts

Signature of the certificate holder
Certificate No. **21050502002419**
ULI: **AKC-94-719-13075-001**

SEC. ISIDRO S. LAPEÑA, PhD., CSEE

Director General

Issued on : **November 06, 2021**
Valid until: **November 05, 2026**



CLN-NQ- 5733231



KRISHNA HILDA C. ALEJANDRINO



Republic of the Philippines
TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY

NATIONAL CERTIFICATE II

in

COOKERY

is awarded to

KRISHNA HILDA C. ALEJANDRINO

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TRS311201	Develop and Update Industry Knowledge
TRS311202	Observe Workplace Hygiene Procedures
TRS311203	Perform Computer Operations
TRS311204	Perform Workplace and Safety Practices
TRS311205	Provide Effective Customer Service

Unit Code	Unit Title
CORE COMPETENCIES	
TRS512328	Clean and Maintain Kitchen Premises
TRS512331	Prepare, Stocks, Sauces and Soups
TRS512381	Prepare Appetizers
TRS512382	Prepare Salads and Dressing
TRS512330	Prepare Sandwiches
TRS512383	Prepare meat dishes
TRS512384	Prepare vegetables dishes
TRS512385	Prepare egg dishes
TRS512386	Prepare starch products
TRS512333	Prepare poultry and game dishes
TRS512334	Prepare seafood dishes
TRS512335	Prepare desserts
TRS512340	Package prepared food

Signature of the certificate holder
Certificate No. **21050502002420**
ULI: **AKC-94-719-13075-001**

Issued on : **November 16, 2021**
Valid until: **November 15, 2026**

SEC. ISIDRO S. LAPEÑA, PhD., CSEE

Director General



CLN-NQ- 5733232



KRISHNA HILDA C. ALEJANDRINO