

No.	Term 1a	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Jimmy Tan Chee Keong	Wilson Tay
1	Interact with Guests															✓	✓		✓				
2	Follow F&B Safety & Hygiene Policies & Procedures						✓	✓	✓		✓		✓	✓				✓			✓		✓
3	Prepare for Service																						
4	Maintain F&B Service Environment						✓	✓	✓		✓	✓	✓	✓				✓			✓		✓
5	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
6	Prepare Non-Alcoholic Beverages															✓	✓		✓				
7	Prepare Wine Service															✓	✓		✓				
	Term 1b																						
8	Maintain Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
9	Maintain F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
10	Prepare Mise-En-Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓						✓		✓
11	Prepare Chinese Desserts				✓	✓					✓	✓		✓									
12	Prepare Basic Malay Desserts				✓	✓					✓	✓		✓		✓							
	Term 2																						
13	Prepare Muffins and Scones		✓	✓	✓	✓																	
14	Prepare Cookies		✓	✓	✓	✓																	
15	Prepare Basic Breads		✓	✓	✓	✓																	
16	Prepare Icing, Chocolates and Glazes		✓	✓	✓	✓																	
17	Prepare Sweet & Savory Fillings, Sauces & Cream		✓	✓	✓	✓																	
18	Prepare Basic Cakes		✓	✓	✓	✓																	
19	Prepare Pancakes, Crepes and Waffles		✓	✓	✓	✓																	
20	Prepare Short Crust Pastry		✓	✓	✓	✓																	
	Term 3																						
21	Supervise food production	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
22	Prepare café style breads		✓	✓	✓	✓																	
23	Prepare adv. Chinese desserts				✓	✓					✓	✓		✓									
24	Prepare adv. Malay desserts				✓	✓					✓	✓				✓							
25	Prepare Puff Pastries		✓	✓	✓	✓																	
26	Prepare Yeast Raised Pastries		✓	✓	✓	✓																	
27	Prepare Choux Pastries		✓	✓	✓	✓																	
28	Prepare Hot and Cold Desserts		✓	✓	✓	✓																	
	Term 4 & 5																						
29	Hire Staff						✓		✓				✓	✓		✓	✓	✓			✓	✓	✓
30	Appraise / Evaluate Staff						✓		✓				✓	✓		✓	✓	✓			✓	✓	✓
31	Handle Terminations, Dismissals and Resignation						✓		✓				✓	✓		✓	✓	✓			✓	✓	✓
32	Basic Nutritional Knowledge and Dietary Requirements		✓	✓	✓	✓			✓				✓	✓							✓	✓	✓
33	Apply Sensory Analysis to F&B Preparation & Presentation		✓	✓	✓	✓			✓				✓	✓		✓	✓	✓			✓	✓	✓
34	Manage Cost and Quality Controls	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
35	Develop Menu	✓	✓	✓	✓	✓	✓	✓	✓				✓	✓							✓	✓	✓
36	Prepare Ice-cream Recipes Entremets and Tarts		✓	✓	✓	✓																	
37	Carve Fruits and Vegetables For Food Presentation										✓			✓									
38	Supervise staff		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
39	Prepare Advanced Entremets and Tarts		✓	✓	✓	✓																	
40	Prepare Advanced Petit Fours and Macaroons		✓	✓	✓	✓																	
41	Prepare Advanced Confectionary		✓	✓	✓	✓																	
42	Prepare Marzipan Decorations		✓	✓	✓	✓																	
43	Fabricate Chocolate Decorations		✓	✓	✓	✓																	
44	Master Sugar Work Techniques		✓	✓	✓	✓																	
45	SpiceOdyssey®		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

No.	Task	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmanshan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Jimmy Tan Chee Keong	Wilson Tay
Term 1a																							
1	Interact with Guests																						
2	Follow F&B Safety & Hygiene Policies & Procedures						✓	✓	✓		✓		✓	✓		✓	✓	✓	✓		✓		✓
3	Prepare for Service																						
4	Maintain F&B Service Environment						✓	✓	✓		✓	✓	✓	✓		✓	✓	✓	✓		✓		✓
5	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
6	Prepare Non-Alcoholic Beverages																						
7	Prepare Wine Service															✓	✓		✓				
Term 1b																							
8	Maintain Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			✓	✓	✓
9	Maintain F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
10	Prepare Mise-En-Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
11	Prepare Meat, Poultry, Fish and Shellfish	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
12	Prepare Vegetables, Fruits, Nuts and Mushroom	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
13	Demonstrate Basic Moist Heat Cooking Methods	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
14	Demonstrate Basic Dry Heat Cooking Methods	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
Term 2																							
15	Prepare Mise En Place 2	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
16	Prepare Basic Western Stocks and Soups	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
17	Prepare Western Foundation Sauces	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
18	Prepare Pasta	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
19	Prepare Cold Plates and Garnishes	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
20	Prepare Sandwiches	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
Term 3																							
21	Supervise Food Production	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
22	Prepare Advanced Chinese Soup/Broth Dishes										✓	✓	✓	✓	✓	✓	✓	✓	✓				✓
23	Prepare Advanced Chinese Stir-Fried Dishes										✓	✓	✓	✓	✓	✓	✓	✓	✓				✓
24	Prepare Advanced Vegetable/Tofu Dishes										✓	✓	✓	✓	✓	✓	✓	✓	✓				✓
25	Prepare Advanced Chinese Rice Dishes										✓	✓	✓	✓	✓	✓	✓	✓	✓				✓
26	Prepare Advanced Chinese Noodle Dishes										✓	✓	✓	✓	✓	✓	✓	✓	✓				✓
27	Prepare Advanced Dim Sum Dishes										✓	✓	✓	✓	✓	✓	✓	✓	✓				✓
28	Prepare Advanced Chinese Desserts				✓	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓				✓
Term 4 & 5																							
29	Apply Sensory Analysis to F&B Preparation & Presentation						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
30	Carve Fruits & Vegetables for Food Presentation										✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
31	Mastering Herbs and Spices						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
32	Mastering Spice Blends						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
33	Develop Menu	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
34	Manage Cost and QC	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
35	Hire Staff						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
36	Appraise / Evaluate Staff						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
37	Handle Terminations, Dismissals etc						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
38	Supervise Staff		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
39	Produce La Mien & Prepare The Dishes						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
40	Basic Nutritional Knowledge & Dietary Requirements						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
41	Mastering Recipes						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
42	Spice Odyssey Project (At-Sunrice end of program project)		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓

WSQ Certificate in Food & Beverage Service

No.	Certificate in F&B Service	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohrmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmanshan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nauser	Wilson Tay
1	Follow F&B Safety & Hygiene Policies & Procedures						✓	✓	✓		✓	✓	✓	✓		✓	✓	✓	✓		✓	✓
2	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
3	Maintain F&B Service Environment						✓	✓	✓		✓		✓	✓		✓	✓	✓	✓			
4	Prepare for Service															✓	✓		✓			
5	Interact with Guests															✓	✓		✓			
6	Prepare Non-Alcoholic Beverages															✓	✓		✓			
7	Prepare Wine Service															✓	✓		✓			

WSQ Certificate in Food Preparation

No.	Certificate in Food Preparation	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Wilson Tay
1	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
2	Follow F&B Safety and Hygiene Policies and Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
3	Maintain Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
4	Maintain F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
5	Prepare Mise-En-Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
6	Prepare Meat, Poultry, Fish and Shellfish	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
7	Prepare Vegetables, Fruits, Nuts and Mushroom	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

WSQ Certificate in Food Production

No.	Certificate in Food Production	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohrmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmanshan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Andreas Nauser	Wilson Tay
1	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
2	Follow F&B Safety and Hygiene Policies and Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
3	Maintain Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
4	Maintain F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
5	Prepare Mise-En-Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
6	Demonstrate Basic Moist Heat Cooking Methods	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
7	Demonstrate Basic Dry Heat Cooking Methods	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

WSO Certificate in Pastry and Bakery

No.	Certificate in Pastry and Bakery	Bandy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaylyn Leong Khing Yun	Harald Rohmsoer	Khoo Wee Bin	Mohamed Haniffa Niswaz Prabhu	Christopher Justin Chong Yu Wong	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmanabhan	McDonald Eng Choon Hian	Montri Wannapp	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Coline Brau	Sam Choon Mun	Andreas Nasser	Wilson Tay
1	Maintain Safe and Secure Working Environment																					
2	Follow F&E Safety and Hygiene Policies and Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
3	Maintain Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
4	Maintain F&E Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
5	Prepare Mise-en-Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
6	Prepare Pre-mix and Frozen Bake-off Products		✓	✓	✓	✓																
7	Demonstrate Baking Techniques, Mixing Methods & Piping Skills		✓	✓	✓	✓																
8	Prepare Chinese Desserts				✓	✓					✓	✓				✓						
9	Prepare Basic Malay Desserts				✓	✓																

WSQ-SAP-Culinary																						
No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Wilson Tay
1	Demonstrate Western Curing Methods	✓					✓	✓		✓											✓	

WSQ-SAP-Pastry																						
No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Wilson Tay
1	Prepare Choux Pastries		✓	✓	✓	✓																

WSQ-SAP-Beverage																						
No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Wilson Tay
1	Study and Serve Wine						✓									✓	✓					

WSQ-SAP-FBS																						
No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Wilson Tay
1	Provide Specialty Coffee															✓	✓					

WSQ-CEM- Muffins & Scones																						
No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Wilson Tay
1	Prepare Muffins and Scones		✓	✓	✓	✓																

WSQ-CEM- Maintain Food & Beverage Service Environment																						
No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Wilson Tay
1	Maintain Food & Beverage Service Environment						✓	✓			✓	✓										

WSQ-CEM- Prepare Non-Alcoholic Beverages																						
No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Wilson Tay
1	Prepare Non-Alcoholic Beverages						✓	✓								✓	✓					

WSQ-CEM- Food Hygiene																						
No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Wilson Tay
1	Follow Food & Beverage Safety & Hygiene Policies & Procedures								✓	✓		✓	✓			✓	✓					

WSQ-CEM- Maintain Safe & Secure Working Environment																						
No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Wilson Tay
1	Maintain Safe & Secure Working Environment						✓	✓	✓	✓						✓	✓					

WSQ-CEM- Prepare for Service																						
No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Wilson Tay
1	Prepare For Service															✓	✓					

WSQ-CEM- Prepare & Serve Coffee & Tea																						
No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Wilson Tay
1	Prepare & Serve Coffee & Tea															✓	✓					

WSQ-CEM- Conduct Food & Beverage Hygiene Audit																						
No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Mohamed Haniffa Niwaz Prabhu	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Wilson Tay
1	Conduct Food & Beverage Hygiene Audit						✓	✓	✓	✓							✓					✓