

BQA NCQF QUALIFICATION TEMPLATE

SECTION A: QUALIFICATION DETAILS														
QUALIFICATION DEVELOPER (S)			University of Botswana											
TITLE		Bachelor of Culinary Arts								NCQF LEVEL		7		
STRANDS (where applicable)		N/A												
FIELD		Services								CREDIT VALUE		484		
SUB FIELD		Personal Services												
New Qualification		✓		Legacy Qualification				Renewal Qualification						
								Registration Code						
SUB-FRAMEWORK		General Education				TVET				Higher Education				✓
QUALIFICATION TYPE		Certificate	I	II	III	IV	V	Diploma	Bachelor	✓				
		Bachelor Honours				Post Graduate Certificate				Post Graduate Diploma				
		Masters				Doctorate/ PhD								
RATIONALE AND PURPOSE OF THE QUALIFICATION														
<p>RATIONALE:</p> <p>The Bachelor of Culinary Arts qualification is designed to support Botswana's efforts to diversify the economy from minerals to knowledge and skill based. The highly competitive food industry has a need for competent individuals who can play a leading role as researchers, planners, managers, and trainers to</p>														

ensure that the local industry meets the international standards to compete in the global market. Culinary skills are among those identified by HRDC (2023) as professions currently in demand in Botswana. The qualification addresses National Curriculum and Assessment Framework (NCAF) (Republic of Botswana, 2015) and the 2015-2020 ETSSP's Strategic Goal 1 of and Goal 5. The qualification is also in line with Vision 2036's emphasis on education and skills development in its Human and Social Development pillar (Government of Botswana, 2016) and the National Development Plan 11 which observed a mismatch between skills produced by the education system and the needs of the economy. The qualification will also address Sustainable Development Goals (SDGs) 1, 2, 4, 8, 9 and 12, (United Nations, 2015) and Agenda 2063 of the African Union, especially Aspiration 1 and Aspiration 6 (African Union, 2019). The qualification responds to the 21st Century Skills in producing graduates with relevant creative and entrepreneurial skills as well as innovative thinking, technology literacy, collaboration, and communication skills in the culinary industry.

PURPOSE: (itemise exit level outcomes)

The purpose of this qualification is to produce graduates with specialized knowledge, skills, and competence to:

1. Produce different and new food items using classical and contemporary cooking techniques, with the use of appropriate culinary industry tools, equipment and technology.
2. Plan menus that meet customer needs and nutrition requirements across different functions of the food service system.
3. Apply appropriate safety and sanitation procedures, and quality practices in various culinary settings.
4. Apply sustainable practices in the different parts of the food service system.
5. Develop and manage culinary arts related enterprises.
6. Practice project management, budgeting and purchasing, professionalism, research skills applied in the culinary field.

MINIMUM ENTRY REQUIREMENTS (including access and inclusion)

The minimum entry requirements for admission to Bachelor of Culinary Arts:

- Certificate IV (NCQF Level 4) or equivalent.
- Entry through Recognition of Prior Learning (RPL) and Credit Accumulation and Transfer (CAT) is accessible to all candidates through institutional policies in line with the national RPL and CAT policies.

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SECTION B QUALIFICATION SPECIFICATION	
GRADUATE PROFILE (LEARNING OUTCOMES)	ASSESSMENT CRITERIA
1. Produce different food items using classical and contemporary cooking techniques.	<p>1.1 Prepare and produce various food items, using different cooking techniques.</p> <p>1.2 Apply culinary skills to develop new food products that meet the market needs.</p> <p>1.3 Display professional plating, garnishing, and food presentation techniques.</p> <p>1.4 Apply the properties of food during selection, preparation, and cooking processes.</p>
2. Apply nutrition principles across different functions of the food service system.	<p>2.1 Identify and select ingredients with good nutritional value.</p> <p>2.2 Apply cooking methods and preparation techniques that preserve and enhance the nutritional value of food.</p> <p>2.3 Formulate nutritionally adequate menus.</p> <p>2.4 Plan and prepare meals considering special dietary requirements, cultural and religious restrictions.</p>
3. Plan menus that meet customer needs.	<p>3.1 Develop menus applying meal planning principles.</p> <p>3.2. Integrate food, equipment, supplies, and skills needed for developing menus.</p> <p>3.3 Design a variety of menu layouts, themes, and styles.</p> <p>3.4 Analyse financial performance of menu items.</p> <p>3.5 Cost food products in the menu.</p>

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4. Practice appropriate safety and sanitation procedures.	<p>4.1 Identify food borne infections.</p> <p>4.2 Implement safety and sanitation practices, procedures, and policies in different food service systems.</p> <p>4.3 Document, investigate and report food borne infections.</p> <p>4.4 Apply employee health and safety practices in the different aspects of food service management.</p>
5. Manage quality systems in various culinary settings.	<p>5.1 Develop appropriate food quality management systems.</p> <p>5.2 Implement food quality management strategies to ensure compliance.</p> <p>5.3 Monitor and evaluate the implementation of quality management systems in the culinary settings.</p>
6. Use culinary industry specific tools and equipment.	<p>6.1 Select equipment based on long-term business needs, specific regulations, and codes related to foods.</p> <p>6.2 Use relevant tools and equipment for food preparation, cooking, holding, storing, distribution and serving.</p> <p>6.3 Maintain tools and equipment following appropriate procedures and requirements.</p>
7. Show problem solving, critical thinking, communication skills, and adhere to professional ethics and standards.	<p>7.1 Use problem-solving skills to develop solutions in culinary settings.</p> <p>7.2 Apply communication and critical thinking skills in the culinary field.</p> <p>7.3 Adhere to professional ethics and standards relevant to the food industry.</p>
8. Apply sustainable practices in the different parts of the food service system.	<p>8.1 Analyse kitchen designs, layouts, spaces, and buildings to ensure sustainability.</p>

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	<p>8.2 Implement sustainable practices during procurement, production, distribution, and sales of food products in the food service area.</p> <p>8.3 Manage waste in a safe and sustainable way.</p>
9. Develop and manage culinary arts related enterprises.	<p>9.1 Conduct market research.</p> <p>9.2 Develop food related business plan.</p> <p>9.3 Produce innovative food products to improve health, economic and social aspects of individuals, families, and communities.</p> <p>9.4 Apply business and financial management to food service operations.</p> <p>9.5 Examine food service facilities.</p>
10. Apply research skills to solve identified needs.	<p>10.1 Develop research proposals informed by culinary arts theories.</p> <p>10.2 Collect, analyse, and interpret data in the culinary arts area.</p> <p>10.3 Disseminate findings to relevant stakeholders.</p> <p>Write research report to disseminate findings.</p> <p>10.4 Use research information to inform practice, policy formulation, and development of interventions and new products.</p>
11. Use technology in various areas of the food systems.	<p>11.1 Practice the application of the available technology in culinary and food service industry.</p> <p>11.2 Create technological solutions to solve problems in the food industry.</p>

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SECTION C	QUALIFICATION STRUCTURE				
COMPONENT	TITLE	Credits Per Relevant NCQF Level			Total Credits
		Level [5]	Level [6]	Level [7]	
FUNDAMENTAL COMPONENT Subjects/ Courses/ Modules/Units	Communications and Study Skills	24			24
	Computing Skills Fundamental I & II	16			16
	Introduction to Biochemistry, Anatomy and Physiology	12			12
	Chemistry	12			12
CORE COMPONENT Subjects/Courses / Modules/Units	Introduction to Culinary Arts	12			12
	Introductory to Nutrition	12			12
	Menu Design and Development		12		12
	Food Facilities Planning: Layout, Design and Equipment		12		12
	Fundamentals of Food Science		12		12
	Sensory Evaluation of Foods		12		12
	Saucier: Stocks, Soups and Sauces		12		12

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	Fruits, Vegetables and Farinaceous Cookery		12		12
	Baking, Pastry and Desserts		12		12
	Meat, Poultry, Seafood and Alternatives Cookery		12		12
	Sustainable Practices in Food Service		12		12
	Nutrition in the Lifespan			12	12
	Local and International Cuisine			12	12
	Cake Making and Decoration			12	12
	Food Safety			10	12
	Food Service Operations Management			12	12
	A La Carte Cooking			12	12
	Garde Manger			12	12
	Culinary Events Management			12	12
	Wine, Beverage and Mixology			12	12
	Fine Dining			12	12
	Food Product Innovation and Creativity			12	12
	Healthy Food and Special Diets			12	12
	Services Marketing Theory and Practice			12	12
	Principles of Purchasing		12		12
	Principles of Marketing		12		12
	Research			12	12

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	Culinary Field Attachment I & II		12	12	24
	Subjects/ Courses/ Modules/Units	Credits Per Relevant NCQF Level			Total Credits
		Level [5]	Level [6]	Level [7]	
OPTIONS Choose 4 options	Fundamentals of Entrepreneurship		12		12
	Small Business Management		12		
	Foundations of Extension		12		12
	Innovation and Entrepreneurship			12	12
	Methods of Teaching Extension			12	12
	Programme Planning in Extension			12	12
	Community Mobilisation			12	12
	Management of Extension Programmes			12	12
	Digital Photography			12	12
	Food Regulations			12	12
	Foundations of Business Law			12	12
	Consumer Education and Protection			12	12
	Meal Management			12	12
	Community Nutrition			12	12
Electives	Internet Marketing			12	12
	Pricing Strategy			12	12

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Choose 3 electives	Food and Beverage Control			10	10
	Nutrition in the Lifecycle			12	12
	Fast Food Operation management			10	10
	Introduction to Interior Design			12	12
	Events and Hospitality Design			12	12
	Contemporary Cuisine			10	10

SUMMARY OF CREDIT DISTRIBUTION FOR EACH COMPONENT PER NCQF LEVEL

TOTAL CREDITS PER NCQF LEVEL

NCQF Level	Credit Value
5	88
6	168
7	228
TOTAL CREDITS	484

Rules of Combination:

(Please Indicate combinations for the different constituent components of the qualification)

To be awarded this qualification, a learner must complete a minimum of 484 credits that comprise of:

Fundamental Courses – 64 Credits

Core Courses – 336 Credits

Elective/Optional – 84 Credits being a combination of; 48 credits for optional courses and a minimum of 36 credits for electives.

ASSESSMENT ARRANGEMENTS

All assessments will be done using formative and summative assessment.

- **Formative assessment:** weighting of 60%
- **Summative assessment:** weighting of 40%

Assessment will be carried out by BQA or other relevant bodies registerable and accreditable assessors.

MODERATION ARRANGEMENTS

- There shall be both internal and external moderation in accordance with institutional policies aligned with national policies.
- Moderators shall all be registerable and accreditable with BQA.

RECOGNITION OF PRIOR LEARNING

There is a provision for award of this qualification through RPL in line with institutional and national policies.

CREDIT ACCUMULATION AND TRANSFER

There is a provision for award of this qualification through credit accumulation in line with institutional and national CAT policies.

PROGRESSION PATHWAYS (LEARNING AND EMPLOYMENT)

Horizontal Articulation (related qualifications of similar level that graduates may consider)

- Bachelor of Culinary Arts Management
- Bachelor of Culinary Science
- Bachelor of Food Production
- Bachelor of Restaurant Management
- Bachelor of Baking and Pastry Arts
- Bachelor of Food and Beverage Management
- Bachelor of Food Management

- Bachelor of Consumer Sciences in Food Product Management

Vertical Articulation (qualifications to which the holder may progress to)

- Master of Culinary Arts
- Master of Culinary Science
- Master of Food Production
- Master of Restaurant Management
- Master's in Baking and Pastry Arts
- Master's in Food and Beverage Management
- Master's in Food management
- Master's in Food Product Management

Employment Pathways

A qualified practitioner at this level is able to fulfil the following roles:

- Food Product Developer
- Culinary Arts Instructor
- Chef (at different levels)
- Baker or Pastry Chef
- Food Service Manager
- Food Quality Controller
- Food Photographer / Stylist
- Food and Beverage Writer
- Culinary Arts related Entrepreneur
- Food Consultant
- Research Chef
- Sensory analyst
- Food Safety and quality assurer
- Food legislation expert

QUALIFICATION AWARD AND CERTIFICATION

Qualification Award

Minimum standards of achievement for the award of the qualification

- To be awarded Bachelor of Culinary Arts, a candidate must achieve a **minimum of 484 credits** Certification.
- Candidates meeting prescribed requirements will be issued an official certificate and transcript.

Certification

Candidates meeting prescribed requirements will be awarded an official certificate and transcript of **Bachelor of Culinary Arts**.

SUMMARY OF REGIONAL AND INTERNATIONAL COMPARABILITY

The qualification has been benchmarked with the Bachelor's Degree in Culinary Arts qualifications regionally and internationally.

This qualification compares well with the following:

- (1) Bachelor of Culinary Arts offered by Namibia University of Science and Technology. It is a 4-year qualification which prepares students for diverse food industry positions.
- (2) Bachelor of Arts in Culinary Arts offered by Culinary Arts Academy Switzerland. A 3-year qualification which prepares students for progression to Master's Degree programmes and to work in diverse food industry positions.
- (3) Bachelor of Professional Studies in Culinary Arts from Culinary Institute of America. A 4-year qualification which prepares graduates for different positions in the food sector.
- (4) Bachelor of Arts in Culinary Arts Management offered by the University College Birmingham. It is a 4-year qualification which produces candidates with competencies to produce new food products and to manage food service operations or become entrepreneurs in the food industry.
- (5) BSc Culinary Arts Management from Ulster University. This is a 4-year qualification which prepares students to work in diverse food industry positions and to manage food and beverage operations.

Similarities:

The qualification generally compares well with all the qualifications studied since the exit outcomes cover similar scope and depth and are aligned to exit-level descriptors typical of this level and similar

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qualification offered in the region and internationally. This also applies to the competencies required for registration and accreditation with professional bodies.

Differences:

Although the qualifications examined generally follow similar structures and standards, there are, minor differences in that the modules are not offered at identical levels of the degree and that module credits are not the same from different universities. Additionally, the nomenclature of the qualification differs slightly across the universities. The qualification has strength in practical cookery modules, which are fewer in most culinary arts related qualifications. Different qualifications put more emphasis on the managerial aspect of the qualification with less grounding on the practical culinary skills which are the most sought in the food service industry. The qualification has a mandatory industrial placement, whereas other universities offer industrial placement on optional basis. Additionally, this qualification has a strong research aspect, which is not offered in comparable qualifications.

REVIEW PERIOD

The programme will be reviewed every five (5) years.

For Official Use Only:

CODE (ID)	
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REGISTRATION STATUS	BQA DECISION NO.	REGISTRATION START DATE	REGISTRATION END DATE
LAST DATE FOR ENROLMENT		LAST DATE FOR ACHIEVEMENT	

BOTSWANA
Qualifications Authority