



NATIONAL CERTIFICATE II

in COMMERCIAL COOKING

is awarded to

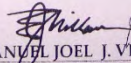
JESSICA S. DANDO

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

Unit Code	Unit Title	Unit Code	Unit Title
50031105	Participate in workplace communication	TRSS12308	Clean and maintain kitchen premises
50031106	Work in a team environment	TRSS12305	Organize and prepare food
50031107	Practice career professionalism	TRSS12308	Select, prepare and cook meat
50031108	Practice occupational health and safety procedures	TRSS12307	Receive and store kitchen supplies
TRSS11201	Develop and update industry knowledge	TRSS12311	Prepare stocks, sauces and soups
TRSS11202	Observe workplace hygiene procedures	TRSS12309	Prepare, cook and serve food for menus
TRSS11203	Perform computer operations	TRSS12310	Prepare appetizers and salads
TRSS11204	Perform workplace and safety practices	TRSS12312	Prepare sandwiches
TRSS11205	Provide effective customer service	TRSS12313	Prepare vegetables, fruits, eggs, and starch products
		TRSS12333	Prepare and cook poultry and game
		TRSS12317	Prepare and portion controlled meat cuts
		TRSS12334	Prepare and cook seafood
		TRSS12335	Prepare hot and cold desserts
		TRSS14108	Prepare pastry, cakes and yeast-based products
		TRSS12306	Present food
		TRSS12340	Package prepared foods/life

Signature of the certificate holder 
Certificate No. **11040402004893**


Issued on : **June 25, 2011**
Valid until: **June 25, 2016**


SEC. EMMANUEL JOEL J. VILLANUEVA
Director General



CLN-NO: 1908749

11 - 3477



ST. ANNE COLLEGE LUCENA, INC.
(Formerly St. Anne School of Medical Sciences, Inc.)
Office of the Registrar
Lucena City, Philippines
Official Transcript of Records

Date: **November 14, 2014**

Name: **DANDO, JESSICA S.**
Address: **Sanjaya Quezad**
Secondary School: **Sanjaya Institute**
Entrance Date: **FORM 137**
Degree: **Bachelor of Science in Hotel and Restaurant Management**
Special Order No.: **XXXXXXXXXX**
Remarks: **For reference only**

School of: **Hotel & Restaurant Management**
Date of Admission: **June, 2010**
Date: **---**
N.C.E.E. Result: **nta**
Major: **nta**

COURSE NUMBER	SUBJECT	FINAL	RE-EXAM	GRADER	CREDIT
First Semester 2010-2011					
ENG110	English Plus	2.00			3
MGT 111	Prin of Mgt. & Bus. Organization	1.75			3
HR 111	Intro to Hospitality Management	2.25			3
MAT 111	College Algebra	2.50			3
Na. Bsc 111	Prin of Safety, Hygiene & Sanitation	2.00			3
PSDR 111	Personality Dev't & Public Relations	2.25			3
EU 100a	Self Awareness & The School	1.75			1
FED 111	Physical Education	1.50			2
NSTP 111	National Service Training Program	1.75			3
Second Semester 2010-2011					
BOCSOI 111	General Psychology	2.50			3
COM 121	Computer Fundamentals w/ Word Processing	2.50			3
ENG 121	Communication Arts 1	2.25			3
BOCSOI 123	Prin. History w/ RORNC	2.00			3
HR 121	Prin of Food Served & Preparation	2.25			3
HR 122	HR Service Techniques	2.25			3
NUT 121	Basic Nutrition	2.50			3
PED 122	Physical Education	1.25			2
EUTH 100-b	Good Grooming and Social Graces	2.00			1
NSTP 122	National Service Training Program	2.00			3
First Semester 2011-2012					
ENG 212	Communication Arts 2	1.75			3
FIL 211	Sining ng Pakikipagkatalastasan	2.00			1
COM 212	Advanced Word Processing	2.25			3
BOCSOI 122	Cosmology Anthropology	1.75			3
NAT SCI 212	Microbiology & Parasitology	2.50			3
HR 211	Rooms Division Management (Front Office and Housekeeping)	2.25			4
HR 212	Quality Food Production w/ Integration	2.00			5
MGT 212	Marketing Principles & Application	2.25			3
EUTH 100C	Social Relations & Etiquette	1.50			1
PED 213	Physical Education	1.25			2
Second Semester 2011-2012					
FIL 222	Paybasa at Pagkatulad sa Iba't-Ibang Diapina	1.75			1
TM 221	Principles of Tourism	2.00			3
HR 221	Bar Management & Wine Studies	2.00			4
HR 222	Elements of Baking	2.00			3
MAT 222	Business Math	2.75			3
MGT 223	Management Information System	2.75			3
PED 224	Physical Education	1.75			2
EUTH 101D	Values and Faith	2.25			1

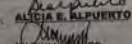

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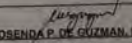
CREDITS:

A. For semestral term
(1) ONE UNIT OF CREDIT is one hour lecture each week.
(2) ONE UNIT OF CREDIT three hours of laboratory each week for a period of a complete semester.

B. For semestral term
(1) ONE UNIT OF CREDIT: (three hours of lecture) 1 week.
(2) ONE UNIT OF CREDIT: (one hour of laboratory) each week.

OFFICIAL MARKS:
1.0 - Excellent; 1.25 - Superior; 1.5 - Highly Satisfactory; 1.75 - Very Satisfactory; 2.0 - Above Average; 2.25 - Average; 2.5 - Fair; 2.75 - Low Average; 3.0 - Passed; 5.0 - Failed; INC - Incomplete

Prepared by: 
ALICIA B. ALPUERTO
Checked by: 
MARIBEL S. TORRES


ROSENDA P. DE GUZMAN, MA Ed.
REGISTRAR

HOT VALID WITHOUT COLLEGE SEAL.



ST. ANNE COLLEGE LUCENA, INC.
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Name: DANDO, JESSICA S.

COURSE NUMBER	SUBJECT DESCRIPTIVE TITLE	GRADES		
		FINAL	RE-EXAM	CREDIT
Summer, 2012				
HR 300	Practicum 1	2.00		3
First Semester 2012-2013				
LIT 311	Intro to Literature	2.25		3
SOC SCI 314	Principles of Economics w/ ART	1.75		3
MGT 314	Basic Accounting	2.75		3
TM 321	Tourism Planning & Development	2.25		3
HR 311	Work Study in HR Entrepreneurship and Franchise			
HR 312	Facilities Planning, Layout & Design	2.00		3
HR 313	HR Managerial Cost Control Analysis	3.00		3
HUM 311	Philosophy of Man	1.75		3
MAT 313	Basic Statistics	2.25		3

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CREDITS:
A. For semestral term
 (1) ONE UNIT OF CREDIT: is one hour lecture each week.
 (2) ONE UNIT OF CREDIT: three hours of laboratory each week.
 for a period of a complete semester
B. For semestral term
 (1) ONE UNIT OF CREDIT: three hours of lecture / week.
 (2) ONE UNIT OF CREDIT: nine hours of laboratory each week.

OFFICIAL MARKS:
 1.0 - Excellent; 1.25 - Superior; 1.5 - Highly Satisfactory; 1.75 - Very Satisfactory; 2.0 - Above Average; 2.25 - Average; 2.5 - Fair;
 2.75 - Low Average; 3.0 - Passed; 5.0 - Failed, INC - Incomplete

Prepared by: *Alicia E. Alpuerto*
ALICIA E. ALPUERTO

Rosenda R. de Guzman
ROSENDA R. DE GUZMAN, MA Ed.
 REGISTRAR

Checked by: *Mameli H. Cuerdo*
MAMELI H. CUERDO

NOT VALID WITHOUT COLLEGE SEAL



CERTIFICATE OF COMPLETION

This is to certify that **MS. JESSICA S. DANDO** has completed his On-the-Job Training at the **MARINA DE MANILA RESTAURANT** as Dining and kitchen Staff for 200 hrs, from April 14, 2012 to May 16, 2012.

This certification is being issued upon the request of **MS. DANDO** for what legal purposes it may serve him best. Issued this 21th day of May 2012.

Dan Espinola
Mr. Dan Espinola
 Branch Operation Officer

Mark Joseph Dequina
Mr. Mark Joseph Dequina
 Dining Supervisor

Mauriel G. Tattao
Mr. Mauriel G. Tattao
 Area Operation Manager

