



Republic of the Philippines
TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY

NATIONAL CERTIFICATE II

in

BREAD AND PASTRY PRODUCTION

is awarded to

DALISAY F. ANDRES

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

CODE NO.

500311105
500311106
500311107
500311108

BASIC COMPETENCIES

Participate in workplace communication
Work in a team environment
Practice career professionalism
Practice occupation health and safety procedures

CODE NO.

TRS741379
TRS741380
TRS741342
TRS741344
TRS741343

CORE COMPETENCIES

Prepare and produce bakery products
Prepare and produce pastry products
Prepare and present gateaux, tortes and cakes
Prepare and display petits fours
Present deserts

CODE NO.

TRS311201
TRS311202
TRS311203
TRS311204
TRS311205

COMMON COMPETENCIES

Develop & update industry knowledge
Observe workplace hygiene procedures
Perform computer operations
Perform workplace & safety practices
Provide effective customer service

Signature of the certificate holder
Certificate No. **19083702016648**

Issued on : **August 17, 2019**
Valid until: **August 16, 2024**

ADF-68-884-08037-001



SEC. ISIDRO S. LAPENA, PhD., CSEE
Director General



CLN-NQ- 4576195



PALERMO HOTEL INSTITUTE OF TOURISM AND HOSPITALITY, INC.

TESDA Registered Training Center

DepEd Registered Senior High School

DUAL TRAINING SYSTEM

School ID: 406893

Presents this

CERTIFICATE OF TRAINING

to

Dalisay J. Andres

for having successfully completed the program in

BREAD AND PASTRY PRODUCTION NC II

Pursuant to the standards prescribed by the

TECHNICAL EDUCATION and SKILLS DEVELOPMENT AUTHORITY (TESDA)

*Given this 21st day February 2020 during the TESDA Mass Graduation
at Baybay City Gym, Baybay City, Leyte.*

Regino P. Palermo IV, AeE, PhD

President

UNIT OF COMPETENCIES

CTPR 201608372047

BASIC COMPETENCIES

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SPECIAL ORDER

No. 0837-TRSBPP209-0495-2019