

NOA STRUCTURE 2011		MOVED TO:
Block A	OCCUPATIONAL SKILLS	Block B
Task 1	Maintains tools and equipment.	Task 3
1.01	Maintains knives.	3.01
1.02	Maintains pots, pans and utensils.	3.02
1.03	Maintains equipment and appliances.	3.03
Task 2	Organizes work.	Task 4
2.01	Communicates with others.	4.01
2.02	Organizes kitchen workplace.	4.02
2.03	Schedules production.	4.03
Task 3	Manages information.	Task 5
3.01	Plans menu and mise en place.	5.01
3.02	Uses documentation.	5.02
Task 4	Manages products and supplies.	Task 6
4.01	Orders products and supplies.	6.01
4.02	Receives products.	6.02
4.03	Maintains inventory.	6.04
4.04	Stores products.	6.03
Task 5	Performs routine trade activities.	Task 7
5.01	Uses recipes	7.01
5.02	Performs portion control.	7.02
5.03	Plates finished product.	7.03
5.04	Assembles hot and cold platters.	7.03
5.05	Uses personal protective equipment (PPE).	2.02
5.06	Maintains safe work environment.	2.01
5.07	Prepares convenience foods.	7.04
Task 6	Practices food safety procedures.	Task 2
6.01	Sanitizes tools and equipment.	1.05
6.02	Maintains safe condition and temperature of finished product.	1.01
6.03	Adapts kitchen practices to customers'	8.01
6.04	Maintains personal hygiene.	2.03
6.05	Re-thermalizes foods.	1.03
Block B	STOCKS, SOUPS AND SAUCES	Block D & Block E
Task 7	Prepares stocks.	Task 12
7.01	Selects stock ingredients.	12.01
7.02	Processes stock ingredients.	12.02
7.03	Completes stocks.	12.03
Task 8	Prepares thickening and binding agents.	Task 13
8.01	Selects thickening and binding ingredients.	13.01
8.02	Combines thickening and binding ingredients.	13.02
9.03	Completes soups.	14.03
Task 10	Prepares sauces.	Task 16

NOA STRUCTURE - 2015		MOVED TO:
Block A	SAFETY AND SANITATION	MWA A
Task 1	Performs safety-related functions	
1.01	Maintains safe work environment.	1.01
1.02	Uses personal protective equipment (PPE).	1.02
1.03	Maintains personal hygiene.	1.03
Task 2	Practices food safety procedures.	Task 2
2.01	Maintains safe condition and temperature of finished product.	2.01
2.02	Cools food rapidly	2.02
2.03	Re-thermalizes foods.	2.03
2.04	Avoids cross-contamination	2.04- new title
2.05	Sanitizes tools and equipment.	2.06
Block B	COMMON OCCUPATIONAL SKILLS	MWA B
Task 3	Maintains tools and equipment.	Task 3
3.01	Maintains knives.	added to new
3.02	Maintains pots, pans and utensils.	added to new
3.03	Maintains equipment and appliances.	added to new
Task 4	Organizes work.	Task 4
4.01	Communicates with others.	added to new
4.02	Organizes kitchen workplace.	4.01
4.03	Schedules production.	4.02
Task 5	Manages information.	Task 5
5.01	Plans menu and mise en place.	5.01
5.02	Uses documentation.	5.02
Task 6	Manages products and supplies.	Task 6- new title
6.01	Orders products and supplies.	6.01- new title
6.02	Receives products.	6.02
6.03	Stores products.	6.03
6.04	Maintains inventory.	6.04
Task 7	Performs routine trade activities.	Task 7- new title
7.01	Uses recipes	7.01
7.02	Performs portion control.	7.02
7.03	Plates finished product.	7.03
7.04	Prepares convenience foods.	7.04
Task 8	Prepares food according to health and dietary restrictions.	8- new title
8.01	Adapts kitchen practices to customers' restrictions	8.01- new title
8.02	Selects ingredients to meet dietary	8.02- new title
8.03	Modifies recipes to meet dietary restrictions	deleted and included in new 8.03
8.04	Prepares food to respect eating regimes	8.04- new title
Block C	PRODUCE	MWA C
Task 9	Prepares herbs and spices.	Task 10

	2019 RSOS Structure	CAME FROM:	ADDITIONAL NOTES
MWA A	Hygiene, sanitation and safety	Block A- new title	
Task 1	Performs safety and hygiene-related functions	Task 1	
1.01	Maintains safe work environment	1.01	
1.02	Uses personal protective equipment (PPE) and safety equipment	1.02- new title	
1.03	Maintains personal hygiene	1.03	
Task 2	Practices food safety procedures	Task 2	
2.01	Maintains safe condition and temperature of raw and finished product	2.01- new title	
2.02	Cools food rapidly	2.02	
2.03	Re-thermalizes foods	2.03	
2.04	Prevents cross-contamination	2.04- new title	
2.05	Cleans tools and equipment	new subtask	
2.06	Sanitizes tools and equipment	2.05	
MWA B	Common occupational skills	Block B	
Task 3	Uses tools and equipment	Task 3- new title	
3.01	Uses knives	3.01- new title	
3.02	Uses pots, pans and utensils	3.02- new title	
3.03	Uses equipment and appliances	3.03- new title	
Task 4	Organizes work	Task 4	
4.01	Organizes kitchen workplace	4.02	
4.02	Schedules production	4.03	
Task 5	Manages information	Task 5	
5.01	Plans menu and mise en place	5.01	
5.02	Uses documentation	5.02	
Task 6	Manages products	Task 6- new title	
6.01	Orders products	6.01- new title	
6.02	Receives products	6.02	
6.03	Stores products	6.03	
6.04	Maintains inventory	6.04	
Task 7	Performs trade activities	Task 7- new title	
7.01	Uses recipes	7.01	
7.02	Performs portion control	7.02	
7.03	Presents finished product	7.03- new title	
7.04	Uses convenience foods	7.04- new title	
Task 8	Adapts cooking practices to meet dietary requirements	8- new title	
8.01	Adapts kitchen practices to meet dietary requirements	8.01- new title	
8.02	Selects ingredients to meet dietary requirements	8.02- new title	
8.03	Prepares food to meet dietary requirements	8.03 & 8.04 new	
Task 9	Uses communication and mentoring techniques	New task	
9.01	Uses communication techniques	new subtask	
9.02	Uses mentoring techniques	new subtask	
MWA C	Produce	Block C	
Task 10	Prepares herbs and spices	Task 9	

10.01	Selects sauce ingredients.	16.01
10.02	Uses alcohol in sauces.	16.01
10.03	Processes sauce ingredients.	16.02
10.04	Completes sauces.	16.03
Task 11	Prepares marinades and brines.	Task 15
11.01	Selects marinade and brine ingredients.	15.01
11.02	Processes marinade and brine ingredients.	15.02
BLOCK C - PRODUCE		BLOCK C
Task 12	Prepares vegetables.	Task 10
12.01	Selects vegetables.	10.01
12.02	Cleans vegetables.	10.02
12.03	Cuts vegetables.	10.03
12.04	Finishes vegetables.	10.05
Task 13	Prepares fruit	Task 11
13.01	Selects fruit.	11.01
13.02	Cleans fruit.	11.02
13.03	Cuts fruit	11.03
13.04	Finishes fruit.	11.05
Task 14	Prepares herbs and spices.	Task 9
14.01	Selects herbs and spices.	9.01
14.02	Cleans herbs and spices.	9.02
14.03	Finishes herbs and spices.	9.03
BLOCK D - PASTAS, PULSES, GRAINS AND NUTS		Block G & Block H
Task 15	Prepares pastas	Task 20
15.01	Selects pasta ingredients.	20.01
15.02	Makes pastas.	20.02
15.03	Cooks pastas.	20.03
15.04	Assembles pasta dishes.	Task 21
Task 16	Prepares pulses, grains and nuts.	Block H
16.01	Selects pulses, grains and nuts.	??
16.02	Cooks pulses, grains and nuts.	??
BLOCK E MEAT, POULTRY AND GAME		BLOCK I
Task 17	Prepares meat and game meat.	Task 25
17.01	Selects meat and game meat.	25.01
17.02	Processes meat and game meat.	25.02
17.03	Cooks meat and game meat.	25.03
17.04	Carves meat and game meat.	25.04
Task 18	Prepares poultry and game birds.	Task 26
18.04	Carves poultry and game birds.	26.04
Task 19	Prepares variety meats.	Task 28
19.01	Selects variety meats.	27.01
19.02	Processes variety meats.	27.02

9.01	Selects herbs and spices.	10.01
9.02	Cleans herbs.	10.02
9.03	Processes herbs and spices.	10.03
Task 10	Prepares vegetables.	Task 11
10.01	Selects vegetables.	11.01
10.02	Cleans vegetables.	11.02
10.03	Cuts vegetables.	11.03- new title
10.04	Cooks Vegetables	11.04
10.05	Finishes vegetables.	11.05
Task 11	Prepares fruit	Task 12
11.01	Selects fruit.	12.01
11.02	Cleans fruit.	12.02
11.03	Cuts fruit	12.03
11.04	Cooks Fruit	12.04
11.05	Finishes fruit.	12.05
BLOCK D STOCKS AND SOUPS		MWA D- new title
Task 12	Prepares stocks.	Task 13- new title
12.01	Selects stock ingredients.	13.01- new title
12.02	Processes stock ingredients.	13.02- new title
12.03	Completes stocks.	13.03- new title
Task 13	Prepares thickening and binding agents.	Task 15
13.01	Selects thickening and binding	15.01
13.02	Processes thickening and binding	15.02
Task 14	Prepares soups.	Task 14
14.01	Selects soup ingredients.	14.01
14.02	Processes soup ingredients.	14.02
14.03	Cooks soups.	14.03
Task 15	Prepares marinades and brines.	35- new title
15.01	Selects marinade and brine ingredients.	35.01- new title
15.02	Processes marinade and brine ingredients.	35.02- new title
BLOCK E SAUCE		MWA E
Task 16	Prepares sauces.	16
16.01	Selects sauce ingredients.	16.01
16.02	Processes sauce ingredients.	16.02
16.03	Cooks sauces.	16.03
16.04	Finishes sauces	16.04
Task 17	Prepares dessert sauces.	merged into 16
17.01	Selects ingredients for dessert sauces.	16.01
17.02	Processes ingredients for dessert	16.02
17.03	Cooks desert sauce	16.03
17.04	Finishes dessert sauces.	16.04
BLOCK F DAIRY AND EGG PRODUCTS AND ALTERNATIVES		MWA F- new title
Task 18	Prepares cheese and dairy-related dishes.	Task 17- new title
18.01	Selects cheese and dairy-related ingredients.	17.01- new title
18.02	Processes cheese and dairy-related ingredients.	17.02- new title

10.01	Selects herbs and spices	9.01	
10.02	Cleans herbs	9.02	
10.03	Processes herbs and spices	9.03	
Task 11	Prepares vegetables	Task 10	
11.01	Selects vegetables	10.01	
11.02	Cleans vegetables	10.02	
11.03	Processes vegetables	10.03- new title	
11.04	Cooks vegetables	10.04	
11.05	Finishes vegetables	10.05	
Task 12	Prepares fruits	Task 11	
12.01	Selects fruit	11.01	
12.02	Cleans fruit	11.02	
12.03	Processes fruit	11.03- new title	
12.04	Cooks fruit	11.04	
12.05	Finishes fruit	11.05	
MWA D	Stocks, broths and soups	Block D- new title	
Task 13	Prepares stocks and broths	Task 12- new title	
13.01	Selects stock and broth ingredients	12.01- new title	
13.02	Processes stock and broth ingredients	12.02- new title	
13.03	Cooks stocks and broths	12.03- new title	
Task 14	Prepares soups	Task 14	
14.01	Selects soup ingredients	14.01	
14.02	Processes soup ingredients	14.02	
14.03	Cooks soups	14.03	
14.04	Finishes soups	new task	
MWA E	Sauces	Block E	
Task 15	Prepares thickening and binding agents	13	
15.01	Selects thickening and binding ingredients	13.01	
15.02	Processes thickening and binding ingredients	13.02	
Task 16	Prepares sauces	16 and 17	
16.01	Selects sauce ingredients	16.01 & 17.01	
16.02	Processes sauce ingredients	16.02 & 17.02	
16.03	Cooks sauces	16.03 & 16.03	
16.04	Finishes sauces	16.04 & 17.04	
MWA F	Cheese, dairy, plant-based dairy alternatives, eggs and egg products	Block F- new title	
Task 17	Uses cheese, dairy products and plant-based dairy alternative products	Task 18.01- new title	
17.01	Selects cheese, dairy, and plant-based dairy alternative ingredients	18.02- new title	
17.02	Processes cheese, dairy and plant-based dairy alternative ingredients	18.03- new title	

19.03	Cooks variety meats.	27.03
BLOCK F Fish and SHELLFISH		
Task 20	Prepares fish.	Task 28
20.01	Selects fish.	28.01
20.02	Processes fish.	28.02
20.03	Cooks fish.	28.03
20.04	Finishes fish.	28.04
Task 21	Prepares shellfish.	Task 29
21.01	Selects shellfish.	29.01
21.02	Processes shellfish.	29.02
21.03	Cooks shellfish.	29.03
21.04	Finishes shellfish.	29.04
BLOCK G GARDE-MANGER		
Task 22	Prepares salads.	Task 30
22.01	Selects salad ingredients.	30.01
22.02	Processes salad ingredients.	30.02
22.03	Processes dressings.	30.03
22.04	Assembles salads.	30.03
Task 23	Prepares hors d'oeuvres.	Task 31
23.01	Selects hors d'oeuvres ingredients.	31.01
23.02	Processes hors d'oeuvres ingredients.	31.02
23.03	Finishes hors d'oeuvres.	31.03
Task 24	Prepares sandwiches.	Task 32
24.01	Selects sandwich ingredients.	32.01
24.02	Processes sandwich ingredients.	32.02
24.03	Assembles sandwiches.	32.03
Task 25	Prepares pâtés and terrines.	Task 33
25.01	Selects ingredients for pâtés and terrines.	33.01
25.02	Processes ingredients for pâtés and terrines.	33.02
25.03	Finishes pâtés and terrines.	33.04
Task 26	Prepares condiments and accompaniments.	Task 34
26.01	Selects ingredients for condiments and accompaniments.	34.01
26.02	Processes ingredients for condiments and accompaniments.	34.02

18.03	Finishes cheese and dairy-related products.	17.03- new title
Task 19	Prepares eggs and egg-related dishes.	Task 18- new title
19.01	Selects ingredients for eggs and egg-related dishes.	18.01- new title
19.02	Processes ingredients for eggs and egg-related dishes.	18.02- new title
19.03	Cooks eggs and egg-related dishes.	18.03- new title
19.04	Finishes eggs and egg-related dishes	18.04- new title
BLOCK G Pastas.		MWA G- new title
Task 20	Prepares pastas.	Task 19- new title
20.01	Selects pasta ingredients.	19.01- new title
20.02	Makes pastas.	19.02- new title
20.03	Cooks pastas.	19.03- new title
20.04	Finishes pasta dishes	19.04- new title
Task 21	Prepares assembled pastas.	deleted
21.01	Selects assembled pasta ingredients.	deleted
21.02	Makes assembled pastas.	deleted
21.03	Cooks assembled pastas.	deleted
21.04	Finishes assembled pasta dishes	deleted
Block H	GRAINS, SEEDS, PULSES, NUTS, AND SOY-AND WHEAT -BASED PROTEINS	MWA H- new title
Task 22	Prepares grains and seeds	Task 21 & 22
22.01	Selects grains and seeds.	22.01 & 23.01- new subtask
22.02	Cleans grains ad seeds.	22.02 & 23.02- new subtask
22.03	Cooks grains and seeds.	22.03 & 23.03- new subtask
Task 23	Prepares pulses and nuts.	Task 21 & 22
23.01	Selects pulses and nuts.	22.01 & 23.01- new subtask
23.02	Cleans pulses and nuts.	22.02 & 23.02- new subtask
23.03	Cooks pulses and nuts.	22.03 & 23.03- new subtask
Task 24	Prepares soy- and wheat-based proteins.	Task 23- new
24.01	Selects soy- and wheat -based proteins.	23.01- new subtask
24.02	Cooks soy- and wheat-based proteins.	23.03- new subtask
BLOCK I MEAT, POULTRY AND GAME		MWA I
Task 25	Prepares meat and game meat.	Task 24- new title
25.01	Selects meat and game meat.	24.01- new title
25.02	Processes meat and game meat.	24.02- new title
25.03	Cooks meat and game meat.	24.03- new title
25.04	Finishes meat and game meat.	24.04- new title

17.03	Finishes cheese, dairy and plant-based dairy alternative products	18.04- new title
Task 18	Prepares eggs and egg-based dishes	Task 19- new title
18.01	Selects ingredients for eggs and egg-based dishes	19.01- new title
18.02	Processes ingredients for eggs and egg-based dishes	19.02- new title
18.03	Cooks eggs and egg-based dishes	19.03- new title
18.04	Finishes eggs and egg-based dishes	19.04- new title
MWA G	Pastas, noodles, stuffed pastas and dumplings	Block G- new title
Task 19	Prepares pastas and noodles	20- new title
19.01	Selects pasta and noodle ingredients	20.01- new title
19.02	Processes pastas and noodles	20.02- new title
19.03	Cooks pastas and noodles	20.03- new title
19.04	Finishes pastas and noodles	20.04- new title
Task 20	Prepares stuffed pastas and dumplings	new task
20.01	Selects stuffed pastas and dumpling ingredients	new subtask
20.02	Processes stuffed pastas and dumplings	new subtask
20.03	Cooks stuffed pastas and dumplings	new subtask
20.04	Finishes stuffed pastas and dumplings	new subtask
MWA H	Grains, pulses, seeds, nuts and alternative proteins	Block H- new title
Task 21	Prepares grains and pulses	Task 22 & 23- new task
21.01	Selects grains and pulses	22.01 & 23.01- new subtask
21.02	Processes grains and pulses	22.02 & 23.02- new subtask
21.03	Cooks grains and pulses	22.03 & 23.03- new subtask
Task 22	Prepares seeds and nuts	Task 22 & 23- new task
22.01	Selects seeds and nuts	22.01 & 23.01- new subtask
22.02	Processes seeds and nuts	22.02 & 23.02- new subtask
22.03	Cooks seeds and nuts	22.03 & 23.03- new subtask
Task 23	Prepares alternative proteins	Task 23- new task
23.01	Selects alternative proteins	24.01- new subtask
23.02	Processes alternative proteins	new subtask
23.03	Cooks alternative proteins	24.03- new
MWA I	Meats, game, poultry, game birds and variety meats	Block I- new title
Task 24	Prepares meats	Task 25- new title
24.01	Selects meats	25.01- new title
24.02	Processes meats	25.02- new title
24.03	Cooks meats	25.03- new title
24.04	Finishes meats	25.04- new title

Task 27	Prepares aspics, jellies and glazes.	Task 35
27.01	Selects ingredients for aspics, jellies and glazes.	35.01
27.02	Processes ingredients for aspics, jellies and	35.02
BLOCK H	- DAIRY AND EGG PRODUCTS AND ALTERNATIVES	BLOCK F
Task 28	Prepares cheese and dairy-related dishes.	Task 18
28.01	Selects cheese and dairy-related ingredients.	18.01
28.02	Processes cheese and dairy-related ingredients.	18.02
28.03	Finishes cheese and dairy-related products.	18.04
Task 29	Prepares eggs and egg-related dishes.	Task 20
29.01	Selects ingredients for eggs and egg-related	19.01
29.02	Processes ingredients for eggs and egg-related	19.02
29.03	Cooks eggs and egg-related dishes.	19.03
BLOCK I	BAKED GOODS AND DESSERTS	BLOCK L
Task 30	Prepares dough.	Task 36
30.01	Selects ingredients for dough.	36.01
30.02	Mixes ingredients for dough.	36.02
30.03	Processes dough.	36.02
30.04	Cooks dough products.	36.03
Task 31	Prepares batters.	Task 37
31.01	Selects ingredients for batters.	37.01
31.02	Combines ingredients for batters.	37.02
31.03	Cooks batters.	37.03
Task 32	Prepares creams, mousses, frozen desserts, fillings, icings, toppings and sugar works.	Task 38
32.01	Selects ingredients for creams, mousses, frozen desserts, fillings, icings, toppings and sugar works.	38.01
32.02	Processes ingredients for creams, mousses, frozen desserts and fillings.	38.02
32.03	Finishes creams, mousses and frozen desserts.	38.03
32.04	Prepares icings and toppings for cakes.	38.04
32.05	Prepares sugar works.	38.05
Task 33	Prepares dessert sauces.	Task 17
33.01	Selects ingredients for dessert sauces.	17.01
33.02	Processes ingredients for dessert sauces.	17.02
33.03	Finishes dessert sauces.	17.04
Task 34	Assembles cakes.	Task 39
34.01	Selects cake components for assembly.	39.01
34.02	Decorates cakes.	39.02
Task 35	Prepares pastries and pies.	Task 40
35.01	Selects ingredients for pastries and pies.	40.01
35.02	Assembles pastries and pies.	40.02
35.03	Finishes pastries and pies.	40.04
Task 36	Prepares chocolate.	Task 41

Task 26	Prepares poultry and game birds.	Task 25
26.01	Selects poultry and game birds.	25.01
26.02	Processes poultry and game birds.	25.02
26.03	Cooks poultry and game birds.	25.03
26.04	Finishes poultry and game birds.	25.04
Task 27	Prepares variety meats.	Task 26
27.01	Selects variety meats.	26.01
27.02	Processes variety meats.	26.02
27.03	Cooks variety meats.	26.03
27.04	Finishes variety meats.	26.04
BLOCK J	FISH AND SHELLFISH	MWA J- new title
Task 28	Prepares fish.	27- new title
28.01	Selects fish.	27.01- new title
28.02	Processes fish.	27.02- new title
28.03	Cooks fish.	27.03- new title
28.04	Finishes fish.	27.04- new title
Task 29	Prepares shellfish.	Task 28- new title
29.01	Selects shellfish.	28.01- new title
29.02	Processes shellfish.	28.02- new title
29.03	Cooks shellfish.	28.03- new title
29.04	Finishes shellfish.	28.04- new title
BLOCK K	GARDE-MANGER	deleted
Task 30	Prepares salads.	Task 30
30.01	Selects salad ingredients.	30.01
30.02	Processes salad ingredients.	30.02
30.03	Processes dressings	31.02- new subtask
Task 31	Prepares hors d'oeuvres.	Task 32- new title
31.01	Selects hors d'oeuvres ingredients.	32.01- new title
31.02	Processes hors d'oeuvres ingredients.	32.02- new title
31.03	Finishes hors d'oeuvres.	32.05- new title
Task 32	Prepares sandwiches.	Task 29
32.01	Selects sandwich ingredients.	29.01
32.02	Processes sandwich ingredients.	29.02
32.03	Assembles sandwiches.	29.03

Task 25	Prepares poultry and game birds	Task 26	
25.01	Selects poultry and game birds	26.01	
25.02	Processes poultry and game birds	26.02	
25.03	Cooks poultry and game birds	26.03	
25.04	Finishes poultry and game birds	26.04	
Task 26	Prepares variety meats	Task 27	
26.01	Selects variety meats	27.01	
26.02	Processes variety meats	27.02	
26.03	Cooks variety meats	27.03	
26.04	Finishes variety meats	27.04	
MWA J	Fish and seafood	Block I- new title	
Task 27	Prepares fin fish	28- new title	
27.01	Selects fin fish	28.01- new title	
27.02	Processes fin fish	28.02- new title	
27.03	Cooks fin fish	28.03- new title	
27.04	Finishes fin fish	28.04- new title	
Task 28	Prepares seafood	Task 29- new title	
28.01	Selects seafood	29.01- new title	
28.02	Processes seafood	29.02- new title	
28.03	Cooks seafood	29.03- new title	
28.04	Finishes seafood	29.04- new title	
MWA K	Salads and sandwiches	Task 30 & 32 - new MWA	
Task 29	Prepares sandwiches	Task 32	
29.01	Selects sandwich ingredients	32.01	
29.02	Processes sandwich ingredients	32.02	
29.03	Assembles sandwiches	32.03	
29.04	Cooks sandwiches	new subtask	
Task 30	Prepares salads	Task 30	
30.01	Selects salad ingredients	30.01	
30.02	Processes salad ingredients	30.02	
30.03	Finishes salad	new subtask	
Task 31	Prepares condiments, preserves and dressings	Task 34- new task	
31.01	Selects ingredients for condiments, preserves and dressings	30.03 & 34.01- new subtask	
31.02	Processes ingredients for condiments, preserves and dressings	30.03 & 34.02- new subtask	
MWA L	Specialty preparation	new MWA	
Task 32	Prepares hors d'oeuvres and other finger foods	Task 31- new title	
32.01	Selects ingredients for hors d'oeuvres and other finger	31.01- new title	
32.02	Processes ingredients for hors d'oeuvres and other finger foods	31.02- new title	
32.03	Assembles hors d'oeuvres and other finger foods	new subtask	
32.04	Cooks hors d'oeuvres and other finger foods	new subtask	
32.05	Finishes hors d'oeuvres and other finger foods	31.03- new title	
Task 33	Prepares charcuterie and cured products	Task 33- new task	

36.01	Selects chocolate.	41.01
36.02	Processes chocolate.	41.02
36.03	Stores chocolate.	41.03

Task 33	Prepares charcuterie	Task 33- new title
33.01	Selects ingredients for charcuterie	33.01- new title
33.02	Processes ingredients for charcuterie	33.02- new title
33.03	Cooks charcuterie	33.03- new title
33.04	Finishes charcuterie	33.04- new title
Task 34	Prepares condiments and accompaniments.	Task 31- new task
34.01	Selects ingredients for condiments and accompaniments.	31.01 new subtask
34.02	Processes ingredients for condiments and accompaniments.	31.02 new subtask
34.03	Prepares preserves	31. new subtask
34.04	Prepares pickles	deleted
Task 35	Prepares aspics, jellies and glazes.	Task 34- new
35.01	Selects ingredients for aspics, jellies and glazes.	34.01- new subtask
35.02	Processes ingredients for aspics, jellies and glazes.	34.03- new subtask
BLOCK L	BAKED GOODS AND DESSERTS	MWA M- new title
Task 36	Prepares dough based products	Task 36
36.01	Selects ingredients for dough	36.01
36.02	Processes ingredients for dough	36.02
36.03	Cooks dough-based products	36.03
36.04	Finishes dough-based products	36.04
Task 37	Prepares batter based products	Task 37
37.01	Selects ingredients for batter	37.01
37.02	Processes ingredients for batter	37.02
37.03	Cooks batter-based products	37.03
37.04	Finishes batter-based products	37.04
Task 38	Prepares creams, mousses, frozen desserts, fillings, icings, toppings and sugar works.	Task 38
38.01	Selects ingredients for creams, mousses, frozen desserts, fillings, icings, toppings and sugar works.	38.01
38.02	Processes ingredients for creams, mousses, frozen desserts and fillings.	38.02
38.03	Finishes creams, mousses and frozen desserts.	38.03
38.04	Prepares icings and toppings	38.01, 38.02, 38.03- new title
38.05	Prepares sugar works.	38.01, 38.02, 38.03- new title
Task 39	Assembles cakes.	Task 39
39.01	Selects cake components for assembly.	39.01
39.02	Finishes cakes	39.02
Task 40	Prepares pastries and pies.	40- new task
40.01	Selects ingredients for pastries and pies.	40.01- new subtask
40.02	Assembles pastries and pies.	40.02- new subtask

33.01	Selects ingredients for charcuterie and cured products	33.01- new subtask	Expanded to include cured products
33.02	Processes ingredients for charcuterie and cured	33.02- new	
33.03	Cooks charcuterie and cured products	33.03- new	
33.04	Finishes charcuterie and cured products	33.04- new	
Task 34	Prepares gels and glazes	Task 35 new task	
34.01	Selects ingredients for gels and glazes	35.01- new subtask	Now has its own task and expanded to include gels
34.02	Processes ingredients for gels and glazes	35.02- new subtask	
34.03	Finishes gels and glazes	new subtask	
Task 35	Prepares marinades, rubs and brines	Task 15- new title	
35.01	Selects marinade, rub and brine ingredients	15.01- new title	
35.02	Processes marinade, rub and brine ingredients	15.02- new title	
MWA M	Sweet and savoury baked goods and desserts	Block L- new MWA title	
Task 36	Prepares dough-based products	Task 36	
36.01	Selects ingredients for dough	36.01	
36.02	Processes ingredients for dough	36.02	
36.03	Cooks dough-based products	36.03	
36.04	Finishes dough-based products	36.04	
Task 37	Prepares batter-based products	Task 37	
37.01	Selects ingredients for batters	37.01- new title	
37.02	Processes ingredients for batters	37.02- new title	
37.03	Cooks batter-based products	37.03	
37.04	Finishes batter-based products	37.04	
Task 38	Prepares creams, mousses, frozen desserts, fillings, icings, toppings and sugar works	Task 38	
38.01	Selects ingredients for creams, mousses, frozen desserts, fillings, icings, toppings and sugar works	38.01, 38.04, 38.05	
38.02	Processes ingredients for creams, mousses, frozen desserts, fillings, icings, toppings and sugar works	38.02, 38.04, 38.05- new subtask	
38.03	Finishes creams, mousses, frozen desserts, fillings, icings, toppings and sugar works	38.03, 38.04, 38.05- new	
Task 39	Assembles cakes	Task 39	
39.01	Selects cake components for assembly	39.01	
39.02	Finishes cakes	39.02	
Task 40	Prepares savory and sweet pastries and pies	40- new task	
40.01	Selects ingredients for savoury and sweet pastries and	40.01- new	Expanded to specify sweet <i>and</i> savory pastries and pies
40.02	Assembles savoury and sweet pastries and pies	40.02- new	
40.03	Cooks savoury and sweet pastries and pies	40.03- new	
40.04	Finishes savoury and sweet pastries and pies	40.04- new subtask	

40.03	Cooks pastries and pies	40.03- new subtask
40.04	Finishes pastries and pies.	40.04- new subtask
Task 41	Prepares chocolate.	Task 41
41.01	Selects chocolate and ingredients	41.01
41.02	Processes chocolate.	41.02
41.03	Stores chocolate.	41.03- new title

Task 41	Prepares chocolate	Task 41	
41.01	Selects chocolate and ingredients	41.01	
41.02	Processes chocolate	41.02	
41.03	Finishes chocolate	41.03- new title	