TRAINING CHRONOGRAM
SECTOR: Hospitality and Tourism
TRADE: Food and Beverage Operation
RQF LEVEL: 5
SCHOOL YEAR: 2026-2027

Competence Type	Module Code	Module Code	Total Learning Hours	Total Learning Periods	Delivery Modality	Term I: FROM 07/09/2026 TO 18/12/2026 = 15 Weeks														Term I Holidays	Term II: FROM 04/01/2027 TO 02/04/2027 = 13 Weeks														Term III: FROM 19/04/2027 TO 02/07/2027 = 11 Weeks									Total Learning PeriodS for TL & PL
						Learning Periods													School CA		Learning Periods									District CA	INDUSRIAL ATTACHMENT PROGRAM				Learning Periods					National PA	ETA		National Exams (Written)	
						7-11/9/2026	14-18/9/2026	21-25/9/2026	28/9/-02/10/2026	05-09/10/2026	12-16/10/2026	19-23/10/2026	26-30/10/2026	02-06/11/2026	09-13/11/2026	16-20/11/2026	23-27/11/2026	30/11-04/12/2026	07-18/12/2026	19/12/2026-03/01/2027	04-08/01/2027	11-15/01/2027	18-22/01/2027	25-29/01/2027	01-05/02/2027	08-12/02/2027	15-19/02/2027	22-26/02/2027	01-05/03/2027	08-19/03/2027	22-26/03/2027	29-02/04/2027	Term II Holidays (03-18/4/2027)	19-23/04/2027	26-30/04/2027	03-07/05/2027	10-14/05/2027	17-21/05/2027	24-28/05/2027	31/05-18/06/2027	21-25/06/2027	28/6-02/7/2026		
Complementary Competences	CMEN502	Use upper- intermediate English at the workplace	30	45	TL	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1	1	1				1											1			22
					PL	1	1	1	1	1	1	1	1	1	1	1	1	1	2		1	1	1	1						2											2			23
	CCMCZ502	Develop attitudes of living together in harmony	30	45	TL	1	1	1	1	1	1	1	1	1	1				2		2	2	2	2	2	1	1	1	1	2					1	1					2			32
					PL											1	1	1	1							1	1	1	1	1					1	1					2			13
	CCMBO502	Organise a business	30	45	TL					2	2	1	1	1	1	1	1	1	1		1	1	1	1	1	1	1	1	1	1					1						1			24
					PL							1	1	1	1	1	1	1	1		1	1	1	1	1	1	1	1	1	1					1						2			21
	CCMKN502	Gukoresha ikinyarwanda k'intyoza	30	45	TL	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1	1	1				1											1			22
					PL	1	1	1	1	1	1	1	1	1	1	1	1	1	2		1	1	1	1						2											2			23
	CCMPE502	Apply Professional and multi-cultural ethics at workplace	30	45	TL	1	1	1	1	1	1	1	1	1	1				2		2	2	2	2	2	1	1	1	1	2					1	1					2			32
					PL											1	1	1	1							1	1	1	1	1					1	1					2			13
	CCMIW502	Use ICT at Workplace	30	45	TL	2	2	2											1		2	2								1											1			13
					PL				2	2	2	2	2	2	2	2	2	2	2			2	2	2						2											2			32
General Competences	GENLP502	Apply Logarithms, Exponential Equations, statistics and Probability	60	90	TL	2	2	2	2	2	2	2	2	2	2	2	2	2	1		2	2	2	2	2	2	1	1	1	1											1			44
					PL	2	2	2	2	2	2	2	2	2	2	2	2	2	2		2	2	2	2	2	2	2			2											2			46
	GENAC502	Demonstrate basics of analytical chemistry	30	45	TL	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1	1					1											1			21
					PL	1	1	1	1	1	1	1	1	2	2	2	2	2	2											2											2			24
	GENAB502	Apply basic knowledge of Ecology	30	45	TL	2	2	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1	1	1	1			1											1			25
					PL							1	1	1	1	1	1	1	2		1	1	1	1	1	1	1			2											2			20
	FBOFP501	Echanger des idées en français professionnel de la cuisine et de la restauration	50	75	TL	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1	1	1	1	2	2	1					2	2	2	2	2		1			37
					PL														2					2	2	2	2	2	2	2					4	4	4	4	4		2			38
	FBOPE501	Apply Advanced Professional English for Food and Beverage Operations	40	60	TL	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1	1	1	1	1	1	1					1	1	1	1	1		1			30
					PL														2		1	1	1	1	1	1	1	1	1	2					3	3	3	3	3		2			30
	FBOKM501	Kutumia Kiswahili Mahususi katika Huduma za Vyakula na Vinywaji	30	45	TL	2	2	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1	1	1	1			1											1			25
					PL							1	1	1	1	1	1	1	2		1	1	1	1	1	1	1			2											2			20
Specific Competences	FBOOS501	Supervise Food and Beverage Operations	40	60	TL	4	4	4	4										1											1												1		19
					PL	7	7	7	8										4											4												4		41
	FBOBS501	Perform Advanced Restaurant Buffet set up	50	75	TL	5	5	5	6										1											1												1		24
					PL	8	9	9	7	6									4											4												4		51
	FBOCC501	Prepare speciality coffee and cocktails	50	75	TL	3	3	3	3	3	3	3							1											1												1		24
					PL	3	2	4	4	8	9	9							4											4												4		51
	FBOCK501	Prepare Advanced Cold Kitchen Products	70	105	TL					4	3	3	3	3	3	3	3	3	1											1	N/A											1		31
					PL					6	7	7	7	7	7	7	7	7	4											4												4		74
	FBOQC501	Perform Food and Beverage Quality Control	60	90	TL					1	4	3	3	2	2	2	2	2	1		3									1												1		27
					PL					2	4	3	8	7	6	6	6	6	4		3									4												4		63
	FBOCD501	Produce Chinese hot Dishes	80	120	TL								2	2	3	3	3	3	1		3	3	4	4	4					1												1		37
					PL								5	6	6	6	6	6	4		7	7	7	7	8					4												4		83
	FBOBP501	Prepare Advanced Bakery and Pastry Products	80	120	TL																1	1	1	1	2	3	3	3	3	1					3	3	3	2	2			1		33
					PL																3	3	3	3	3	6	6	6	6	4					8	8	8	8	8			4		87
	FBOID501	Produce Italian Hot Dishes	80	120	TL																1	1	1	1	1	3	3	4	4	1					4	3	3	3	3			1		37
					PL																1	2	3	2	3	5	6	6	6	4					8	8	8	8	9			4		83
	FBOND501	Create new dish	70	105	TL																	1	1	1	1	2	2	2	2	1					3	2	2	1	1			1		23
					PL																	2	2	1	2	6	6	10	5	4					8	8	8	8	8			4		82
	FBOIA501	Integrate the Workplace	200	300	TL																4	4	4	4	4	4	6	6	6	3	0	0	0	0										45
					PL																								5		50	50	100	50										255
			1200	1800																																								1800
						50	50	50	50	50	50	50	50	50	50	50	50	50	65		50	50	50	50	50	50	50	50	50	83	50	50	100	50	50	46	42	40	41		38	45		1800

TL	Theoretical Learning Periods
PL	Practical Learning Periods
CA	Comprehensive Assessment