National Skills Development Authority
Attendance & Result Summary

Center Name: Technical Training Centre, Sylhet, Sylhet

Total candidate	12
Present	12
Absent	0
Competent (C)	12
Not Yet Competent (NYC)	0

Occupation: Food and Beverage Production
Level: 3
Batch ID: AAB-REG-TH-FBP-L3-000033

Assessment Date: 11 - 01 - 2025
Assessment Type: Regular / RPL / Reassessment

SL	Registration Number	Photo	Name (English)	Name (Bangla)	Father's Name (Bangla)	Mother's Name (Bangla)	Reassessment (Y/N)	Mobile No	Signature	Assessment Result		
										(C)	NYC	Reassessment Requirements (If NYC)
1	REG-TH-FBP-L3-001588		SHIPON AHMED	শিপন আহমদ	আব্দুল মতিন	রানী বেগম	No	01408570586	shipon ahmed	C	–	
2	REG-TH-FBP-L3-001597		SUMITRO BISWAS	শুমিত্র বিশ্বাস	সুধাংশু বিশ্বাস	অঞ্জলী রানী বিশ্বাস	No	01616384066	sumitro Biswas	C	–	
3	REG-TH-FBP-L3-001598		SYED MIRAK HOSSAIN	সৈয়দ মিরাক হোসেন	সৈয়দ আব্দুল রউফ	ফৌজিয়া বেগম	No	01752391425	Mirak	C	–	
4	REG-TH-FBP-L3-001599		MD BIPLOB HOSSAIN	মোঃ বিপ্লব হোসেন	মোঃ আব্দুল আউয়াল	মোছাঃ বিজলী বেগম	No	01723896339	Biplob	C	–	
5	REG-TH-FBP-L3-001589		MD. SHOHEL HASAN	মোঃ সোহেল হাসান	মোঃ সফিউল ইসলাম	মোছাঃ সাহেরা বেগম	No	01300117335		C	–	
6	REG-TH-FBP-L3-001590		SHAKIBUR RAHMAN	শাকিবুর রহমান	মোঃ ইলিয়াছুর রহমান	নাজমা আক্তার চৌধুরী	No	01761347410		C	–	
7	REG-TH-FBP-L3-001591		SAMIUR RAHMAN MOHSIN	সামিউর রহমান মহসিন	মাহবুবুর রহমান	হামিদা বেগম	No	01984820619	MOHSIN	C	–	
8	REG-TH-FBP-L3-001592		TANZINA AKTER NISHI	তানজিনা আক্তার নিশি	আতাউর রহমান	গোলাব বেগম	No	01645985775	Nishi	C	–	
9	REG-TH-FBP-L3-001593		MITU SULTANA RUPA	মিতু সুলতানা রুপা	মোঃ আজিবর হোসেন	নাজমা বেগম	No	01784008223	Rupa	C	–	
10	REG-TH-FBP-L3-001595		MOUSUMI AKTER	মৌসুমী আক্তার	লোকমান হোসেন	পারভীন বেগম	No	01621804588	Mousumi	C	–	
11	REG-TH-FBP-L3-001594		TANJIDA TANI	তানজিদা তানি	আমির হোসেন	রোকেয়া খানম	No	01766316597	Tani	C	–	
12	REG-TH-FBP-L3-001596		SUBORNA AKTER	সুবর্না আক্তার	মোঃ আব্দুল কাদির	মোছাঃ ফাতেমা বেগম	No	01746461566	Suborna	C	–	

Signature of Assessor
Name: Taslima Jahan
Mobile: 01935881135
Email: taslimaswatee00@gmail.com

Signature of Assessment Center Head/Principal/Manager/In Charge

Signature of NSDA Representative
Name:
Designation: Assistant Director
Mobile No: 01773468618

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National Skills Development Authority

Attendance & Result Summary

Center Name: Technical Training Centre, Sylhet, Sylhet

Total candidate	12
Present	12
Absent	0
Competent (C)	11
Not Yet Competent (NYC)	1

Occupation: Food and Beverage Production
Level: 3
Batch ID: AAB-REG-TH-FBP-L3-000033
Assessment Date:
Assessment Type: Regular / RPL / Reassessment

SL	Registration Number	Photo	Name (English)	Name (Bangla)	Father's Name (Bangla)	Mother's Name (Bangla)	Reassessment (Y/N)	Mobile No	Signature	Assessment Result		
										(C)	NYC	Reassessment Requirements (If NYC)
1	REG-TH-FBP-L3-001600		ABU BOKKOR SIDDIK	আবু বক্কর সিদ্দিক	মোঃ বদরুল হক	শাহানারা জান্নাত	No	01787765842		C		
2	REG-TH-FBP-L3-001603		RIPON CHANDA	রিপন চন্দ	সেনু চন্দ	মঞ্জু রানী চন্দ	No	01774681703		C		
3	REG-TH-FBP-L3-001601		MD. AMDADUR RAHMAN	মোঃ এমদাদুর রহমান	মোঃ তাহসিল মিয়া	খাতিবুন নেছা	No	01726536516			NYC	Written + oral
4	REG-TH-FBP-L3-001602		SANIHA AKTER BUSRA	সানিহা আক্তার বুশরা	সরফ উদ্দিন	রুনি বেগম	No	01865561039		C		
5	REG-TH-FBP-L3-001604		UPOMA AKTHER JERIN	উপমা আক্তার জেরিন	আতাউর রহমান বাবুল	স্বপ্না বেগম	No	01680377030		C		
6	REG-TH-FBP-L3-001606		MAHIR AHMED SOURAV	মাহির আহমদ সৌরভ	গিয়াস উদ্দিন	ফাতিমা বেগম	No	01613024056		C		
7	REG-TH-FBP-L3-001605		MD. FORHAD MIA	মোঃ ফরহাদ মিয়া	মোঃ ছুরুক মিয়া	মোছাঃ ছালমা বেগম	No	01718508034		C		
8	REG-TH-FBP-L3-001607		MD TOFAEL AHMED	মোঃ তোফায়েল আহমেদ	মোঃ হাশান আলী	নুর জাহান বেগম	No	01790022131		C		
9	REG-TH-FBP-L3-001608		AFNAN RONI	আফনান রনি	মোঃ গোলাম হোসেন	মোছাঃ রেহেনা খাতুন	No	01906199257		C		
10	REG-TH-FBP-L3-001609		MOHAMMAD JISAN AHMED	মোঃ জিসান আহমেদ	মোঃ মনির হোসেন	মোসাঃ জিলহজ বেগম	No	01999443507		C		
11	REG-TH-FBP-L3-001610		AVIJITH SINGHO	অভিজিৎ সিংহ	রাজকান্ত সিংহ	স্বপ্না সিনহা	No	01754835771		C		
12	REG-TH-FBP-L3-001611		ALI AHMED CHOWDHURY	আলী আহমদ চৌধুরী	মোস্তাক আহমদ চৌধুরী	মীনা খানম	No	01725167102		C		

Signature of Assessor
Name: Abdul Majid Rabin
Mobile: 01724660752
Email: abdulmajidrabin2@gmail.com

Signature of Assessment Center Head/Prinicipal/Manager/In Charge

Signature of NSDA Representative
Name:
Designation: Assistant Director
Mobile No: 01773468618

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	SHIPON AHMED		
Assessor Name	TASLIMA JAHAN		
Registration No	REG-TH-FBP-L3-001588		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, SYLHET	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3. For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☐ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	Shipon ahmed	Date:	11-01-25
Assessor signature:		Date:	11-01-25
Assessment Centre Manager signature		Date:	11-01-25
Attested by (Representative of NSDA):	Name and Signature	Date:	11-01-25

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	SUMITRO BISWAS		
Assessor Name	TASLIMA JAHAN		
Registration No	REG-TH-FBP-L3-001597		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, SYLHET	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☐ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	Sumitro Biswas	Date:	11-01-25
Assessor signature:		Date:	11-01-25
Assessment Centre Manager signature		Date:	11-01-25
Attested by (Representative of NSDA):	Name and Signature	Date:	11-01-25

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(12)

CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	SUBORNA AKTER		
Assessor Name	TASLIMA JAHAN		
Registration No	REG-TH-FBP-L3-001596		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, Sylhet	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages						

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☐ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	Suborna Akter	Date:	11.01.2025
Assessor signature:		Date:	11.01.2025
Assessment Centre Manager signature		Date:	11.01.2025
Attested by (Representative of NSDA):	Name and Signature	Date:	11.01.2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	SYED MIRAK HOSSAIN		
Assessor Name	TASLIMA JAHAN		
Registration No	REG-TH-FBP-L3-001598		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, Sylhet	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☐ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	Mirak	Date:	11-01-2025
Assessor signature:		Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA):	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	TANJIDA TANI		
Assessor Name	TASLIMA JAHAN		
Registration No	REG-TH-FBP-L3-001594		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	Technical Training Center, Sylhet.	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☐ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	Tani	Date:	11-01-2025
Assessor signature:		Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA)	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	MOUSUMI AKTER		
Assessor Name	TASLIMA JAHAN		
Registration No	REG-TH-FBP-L3-001595		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, SYLHET	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☐ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	Mousumi	Date	11·01·2025
Assessor signature:	Taslima	Date	11·01·2025
Assessment Centre Manager signature		Date	11·01·2025
Attested by (Representative of NSDA)	Name and Signature	Date	11·01·2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	MITU SULTANA RUPA		
Assessor Name	TASLIMA JAHAN		
Registration No	REG-TH-FBP-L3-001593		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, Sylhet	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2. Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☐ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ **Competent**	☐ **Not Yet Competent**	

Candidate signature:	Rupa	Date:	11-01-2025
Assessor signature:	Jahan	Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA)	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	SAMIUR RAHMAN MOHSIN		
Assessor Name	TASLIMA JAHAN		
Registration No	REG-TH-FBP-L3-001591		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, SYLHET	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☐ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	SAMIUR RAHMAN MOHSIN	Date:	11-01-2025
Assessor signature:		Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA)	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	TANZINA AKTER NISHI		
Assessor Name	TASLIMA JAHAN		
Registration No	REG-TH-FBP-L3-001592		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, SYLHET	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts		✓		✓		✓
OU-TH-FBP-08-L3-V1: Prepare Beverages						

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:		Date:	11-01-2025
Assessor signature:		Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA).	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	SHAKIBUR RAHMAN		
Assessor Name	TASLIMA JAHAN		
Registration No	REG-TH-FBP-L3-001590		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, SYLHET	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☐ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	শফিকুর রহমান	Date:	11-01-2025
Assessor signature:		Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA)	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	MD. SHOHEL HASAN		
Assessor Name	TASLIMA JAHAN		
Registration No	REG-TH-FBP-L3-001589		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, Sylhet	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☐ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify.	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	MD. SHOHEL HASAN	Date:	11-01-2025
Assessor signature:		Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA):	Name and Signature	Date:	11-01-2025

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COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	MD. BIPLOB HOSSAIN		
Assessor Name	TASLIMA JAHAN		
Registration No	REG-TH-FBP-L3-001599		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	S.T.T.C Sylhet	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3. For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☐ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?			☑ Yes ☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	Biplob	Date:	11-01-2025
Assessor signature:		Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA):	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	ABU BOKKOR SIDDIK		
Assessor Name	ABDUL MAJID RABIN		
Registration No	REG-TH-FBP-L3-001600		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, SYLHET	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills			✓			
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry			✓			
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management			✓			
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production			✓			
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups			✓			
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing			✓			
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food			✓			
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine			✓			
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries			✓			
OU-TH-FBP-07-L3-V1: Prepare Desserts			✓			
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ **Competent**	☐ **Not Yet Competent**	

Candidate signature:		Date:	11-01-2025
Assessor signature:	Robin	Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA)	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	RIPON CHANDA		
Assessor Name	ABDUL MAJID RABIN		
Registration No	REG-TH-FBP-L3-001603		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, SYLHET	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls specify)
Did the candidate overall performance meet the required evidences/standards?		☐ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:		Date:	11-01-2025
Assessor signature:	Rabin	Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA)	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	MD. AMDADUR RAHMAN		
Assessor Name	ABDUL MAJID RABIN		
Registration No	REG-TH-FBP-L3-001601		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC SYLHET	**Date of Assessment:**	11-01-25

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team			✓			
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production		✓				✓
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages			✓			

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify) Written + Oral
Did the candidate overall performance meet the required evidences/standards?			☑ Yes ☐ No
OVERALL EVALUATION	☐ **Competent**		☑ **Not Yet Competent**

Candidate signature:		Date	11-1-25
Assessor signature:	Rabin	Date	11-1-25
Assessment Centre Manager signature		Date	11-1-25
Attested by (Representative of NSDA):	Name and Signature	Date:	11-1-25

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	SANIHA AKTHER BUSRA		
Assessor Name	ABDUL MAJID RABIN		
Registration No	REG-TH-FBP-L3-001602		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, SYLHET	**Date of Assessment:**	11.01.2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1. For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	Saniha	Date:	11.01.2025
Assessor signature:	Rabin	Date:	11.01.2025
Assessment Centre Manager signature		Date:	11.01.2025
Attested by (Representative of NSDA)	Name and Signature	Date:	11.01.2025

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Competency Assessment Results Summary (CARS)

Candidate Name	UPOMA AKTHER JERIN		
Assessor Name	ABDUL MAJI RABIN		
Registration No	REG-TH-FBP-L3-001604		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC. SYLHET	**Date of Assessment:**	11-1-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidence/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ **Competent**	☐ **Not Yet Competent**	

General Comments [Strengths/Improvements needed]

Candidate signature:	Upoma	Date:	11-01-2025
Assessor signature:	Rabin	Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA):	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	MAHIR AHMED SOURAV		
Assessor Name	ABDUL MAJID RABIN		
Registration No	REG-TH-FBP_L3-001606		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, SYLHET	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts	✓					
OU-TH-FBP-08-L3-V1: Prepare Beverages			✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☐ Yes	☐ No
OVERALL EVALUATION	☑ **Competent**	☐ **Not Yet Competent**	

Candidate signature:	MD Sourav	Date:	11-01-2025
Assessor signature:	Rabin	Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA):	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	MD. FORHAD MIA		
Assessor Name	ABDUL MAJID RABIN		
Registration No	REG-TH-FBP-L3-001605		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, SYLHET	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts	✓				✓	
OU-TH-FBP-08-L3-V1: Prepare Beverages			✓			

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ **Competent**	☐ **Not Yet Competent**	

Candidate signature:	Forhad	Date:	11-01-2025
Assessor signature:	Rabin	Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA)	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	MD. TOFAEL AHMED		
Assessor Name	ABDUL MAJID RABIN		
Registration No	REG-TH-FBP-L3-001607		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	S.T.T.C SYLHET	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ **Competent**	☐ **Not Yet Competent**	

Candidate signature:	Tofael Ahmed	Date:	11-01-2025
Assessor signature:	Rabin	Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA)	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	AFNAN RONI		
Assessor Name	ABDUL MAJID RABIN		
Registration No	REG-TH-FBP-L3-001608		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC-SYLHET	**Date of Assessment:**	11-01-25

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation			
	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)

Did the candidate overall performance meet the required evidences/standards?	☑ Yes	☐ No

OVERALL EVALUATION	☑ **Competent**	☐ **Not Yet Competent**

Candidate signature:	Roni	Date:	11-01-25
Assessor signature:	Rabin	Date:	11-01-25
Assessment Centre Manager signature		Date:	11-01-25
Attested by (Representative of NSDA):	Name and Signature	Date:	11-01-25

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	MOHAMMA JISAN AHMED		
Assessor Name	ABDUL MAJID RABIN		
Registration No	REG-TH-FBP-L3-001609		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	S.T.A.C	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	Jisan	Date:	11-01-2025
Assessor signature	Rabin	Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA)	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	AVIJITH SINGHO		
Assessor Name	ABDUL MAJID RABIN		
Registration No	REG-TH-FBP-L3-001610		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC , SYLHET	**Date of Assessment:**	11-01-2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills	|		✓		|	
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry	|		✓		|	
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management	|		✓		|	
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production	|		✓		|	
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups	|		✓		|	
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing	|		✓		|	
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food	|		✓		|	
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine	|		✓		|	
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries	|		✓		|	
OU-TH-FBP-07-L3-V1: Prepare Desserts	|		✓		|	
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☑ Yes	☐ No
OVERALL EVALUATION	☑ **Competent**	☐ **Not Yet Competent**	

Candidate signature:	Avijith	Date:	11-01-2025
Assessor signature:	Rabin	Date:	11-01-2025
Assessment Centre Manager signature		Date:	11-01-2025
Attested by (Representative of NSDA):	Name and Signature	Date:	11-01-2025

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CANDIDATE'S COPY (Please present this form when you claim your NC/SOA)
COMPETENCY ASSESSMENT RESULTS SUMMARY

Candidate Name	ALI AHMED CHOWDHURY		
Assessor Name	ABDUL MAJID RABIN		
Registration No	REG-TH-FBP-L3-001611		
Title of Qualification	**Certificate in Food and Beverage Production, Level 3**		
Assessment Centre	STTC, SYLHET	**Date of Assessment:**	11.01.2025

The performance of the candidate in the following unit(s) of competency and corresponding assessment methods

Units of Competency	Assessment Events					
	Written Test		Demonstration		Oral Questioning	
	S	NS	S	NS	S	NS
GU-11-L4-V1: Lead Small Team	✓		✓		✓	
GU-16-L4-V1: Develop Entrepreneurship Skills						
SU-TH-01-L3-V1: Work in Tourism & Hospitality Industry						
SU-TH-04-L3-V1: Follow Food Safety, Hygiene and HACCP Management						
OU-TH-FBP-01-L3-V1: Comply with preparatory works for food and beverage production						
OU-TH-FBP-02-L3-V1: Prepare Stocks, Roux, Sauces and Soups						
OU-TH-FBP-03-L3-V1: Prepare Salad and Dressing						
OU-TH-FBP-04-L3-V1: Prepare All Day Dinning and Continental Food						
OU-TH-FBP-05-L3-V1: Prepare Asian, Indian & Bangladeshi Cuisine						
OU-TH-FBP-06-L3-V1: Prepare Bakeries & Pastries						
OU-TH-FBP-07-L3-V1: Prepare Desserts						
OU-TH-FBP-08-L3-V1: Prepare Beverages	✓		✓		✓	

Note 1: For written test Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency.
Note 2: Satisfactory Performance shall only be given to candidate who demonstrated successfully all the competencies identified in the above-named Qualification/Cluster of Units of Competency.
Note 3: For oral questioning Satisfactory result shall only be given to candidate who successfully answer all the questions identified in the above-named Qualification/Cluster of Units of Competency

Recommendation	☑ For issuance of NC/SOA (Indicate title/s of SOA, if Full Qualification is not met)	☐ For submission of Additional documents Specify:	☐ For re-assessment (pls. specify)
Did the candidate overall performance meet the required evidences/standards?		☐ Yes	☐ No
OVERALL EVALUATION	☑ Competent	☐ Not Yet Competent	

Candidate signature:	আলী আহমেদ চৌধুরী	Date:	11.01.2025
Assessor signature:	Rabin	Date:	11.01.2025
Assessment Centre Manager signature		Date:	11.01.2025
Attested by (Representative of NSDA):	Name and Signature	Date:	11.01.2025

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