

**Specification of Competency Standards  
for the Chinese Catering Industry  
Unit of Competency**

1. Title	Identify elementary processing techniques of cooking ingredients
2. Code	CCZZPS103A
3. Level	1
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Master the elementary processing techniques for fresh and live raw materials</p> <ul style="list-style-type: none"> <li>◆ Know about the basic requirements for the elementary processing for fresh and live raw materials, such as keeping clean and sanitary, using raw materials in an economical and reasonable manner and etc</li> <li>◆ Master the elementary processing skills, standards and requirements for various common vegetables</li> <li>◆ Master the elementary processing skills, standards and technical requirements (and etc) of different common aquatic animals</li> </ul> <p>5.2 Master the cutting and processing skills for livestock raw materials</p> <ul style="list-style-type: none"> <li>◆ Understand the functions of elementary processing for livestock raw materials</li> <li>◆ Master the cutting and processing skills for livestock raw materials</li> </ul> <p>5.3 Master the processing techniques for dried seafood</p> <ul style="list-style-type: none"> <li>◆ Know about the various features and functions of dried goods</li> <li>◆ Master the soaking-based processing skills, standards and requirements for various dried goods such as white fungus and jellyfish and etc</li> </ul> <p>5.4 Keep the environment sanitary and the tools clean</p> <ul style="list-style-type: none"> <li>◆ Keep the working place sanitary and clean</li> <li>◆ Keep the tools clean and tidy</li> </ul> <p>5.5 Application of the elementary processing techniques for basic raw materials</p> <ul style="list-style-type: none"> <li>◆ Know about the elementary processing techniques and requirements for different food ingredients in the process of cooking, assist in the daily work of the production section</li> </ul>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should know about the elementary processing techniques and requirements for different food ingredients, including the processing of fresh and live materials, cutting and processing of livestock raw materials and processing of dried seafood and etc, assist in the daily work of the production section in the Chinese catering industry upon certain guidance.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to know about the elementary processing requirements and skills for vegetables, livestock, aquatic products and dried seafood upon guidance, and assist in the daily work of the production section in the Chinese catering industry.

8. Remarks	This unit of competency is applicable for practitioners of the production section and the catering services section in the Chinese catering industry for assisting in the relevant work of the production section.
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