

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

1. Title	Slice/garnish common food ingredients
2. Code	CCZZPS104A
3. Level	1
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the functions of various cutting tools and cutting machines</p> <ul style="list-style-type: none"> ◆ Know about the use and maintenance of various cutting tools (such as slicing knife and etc) ◆ Understand the operation and maintenance of various cutting machines (such as blender, slicer and etc) ◆ Use and maintain various cushioning tools (such as chopping board and etc) ◆ Use various food containing utensils ◆ Know about the use of various containing and storage tools for raw materials and half-finished products <p>5.2 Master the concepts of slicing techniques and knife skills</p> <ul style="list-style-type: none"> ◆ Understand the concepts and functions of slicing techniques ◆ Master the requirements of slicing techniques ◆ Understand the factors influencing slicing techniques, such as gesture and etc ◆ Master various knife skills, such as slicing, chopping and etc ◆ Prepare by using different knife skills to make foodstuffs into materials formed in different sizes, shapes and specifications, such as cubes or pieces and etc <p>5.3 Understand the concepts of food garnishing</p> <ul style="list-style-type: none"> ◆ Understand the basic requirements for food garnishing, such as the market supply of raw materials and usage of materials in a reasonable and economical manner ◆ Understand the methods and skills (and etc) of various food garnishing <p>5.4 Slice/garnish cooking ingredients preliminarily</p> <ul style="list-style-type: none"> ◆ Slice/garnish cooking ingredients preliminarily in the process of cooking
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to slice/garnish general food ingredients under guidance.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to know about the functions of various cutting tools and cutting machines; and (ii) the abilities to master various slicing techniques and skills upon guidance, and slice/garnish cooking ingredients preliminarily.
8. Remarks	This unit of competency is applicable for staff of the production section in the Chinese catering industry or practitioners engaged in work related to the production section.

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Unit of Competency**

1. Title	Apply basic cooking techniques
2. Code	CCZZPS105A
3. Level	1
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Master the skills of heating duration and degree</p> <ul style="list-style-type: none"> ◆ Comprehend the concepts and types of heating duration and degree ◆ Master the principles, methods and key points of using heating duration and degree ◆ Use of heating duration and degree by combining other cooking skills such as slicing techniques, seasoning skills and etc <p>5.2 Master the advance heat treatment of operation</p> <ul style="list-style-type: none"> ◆ Understand the definition and types of advance heat treatments, such as water heating up, deep-frying and etc ◆ Know about the functions of advance heat treatment, such as controlling product quality and preparing for large-scale banquet ◆ Master the skills of various advance heat treatments <p>5.3 Master different powdering skills</p> <ul style="list-style-type: none"> ◆ Understand the definition and types of powdering, such as dust powdering, starch finishing and etc ◆ Know about the functions of various powdering skills such as keeping moisture in materials, beautifying the color of the dish and etc <p>5.4 Master basic seasoning skills</p> <ul style="list-style-type: none"> ◆ Understand the basic concepts, importance and functions of the seasoning process, such as removing peculiar smell, enriching the taste, forming dish style and etc ◆ Master different seasoning skills and methods ◆ Know about the varieties and components of various compound seasonings such as salty and scent, hot and spicy, special taste, and etc ◆ Understand the definition and types of seasonings served with dish, and master the preparation methods of various types of seasonings served with dish, such as minced garlic juice, sweet soybean paste and etc ◆ Know about the types of kitchen-derivative seasonings ◆ Master the preparation methods of various derivative seasonings, such as red oil, minced garlic and salted black bean, five spices powder and etc ◆ Understand the principles and requirements for containing, storing and placing various seasonings