

**Specification of Competency Standards
for the Chinese Catering Industry
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

	<p>5.5 Methods of containing food ♦ Master the concepts, requirements and methods of containing food</p> <p>5.6 Apply basic cooking techniques ♦ Apply the advance heat treatment of cooking and the basic seasoning skills in dish preparation</p>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should carry out the advance processing procedures of cooking under guidance.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to master the skills for various advance heat treatments of cooking, including powdering, stir-frying, par blanch and etc upon guidance; and</p> <p>(ii) the abilities to know about the basic seasoning skills.</p>
8. Remarks	This unit of competency is applicable to staff from different production sections in the Chinese catering industry.