

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

1. Title	Identify Chinese foodstuff categorizations
2. Code	CCZZSS103A
3. Level	1
4. Credit	3
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the concept of Chinese food culture</p> <ul style="list-style-type: none"> <li>◆ Know about the Chinese cuisine culture</li> <li>◆ Know about the differences between Eight Famous Chinese Regional Cuisine and local cuisine</li> <li>◆ Know about the specific dishes, such as vegetarian dish</li> </ul> <p>5.2 Know about the species of vegetables</p> <ul style="list-style-type: none"> <li>◆ Know about the vegetables classifications</li> <li>◆ Understand seasonal influences on vegetables</li> <li>◆ Know about the categories, taste, quality (and etc) of common vegetables</li> </ul> <p>5.3 Know about the common livestock and relevant products</p> <ul style="list-style-type: none"> <li>◆ Know about the species, taste, quality (and etc) of common livestock</li> <li>◆ Know about the categories, taste (and etc) of common livestock products</li> </ul> <p>5.4 Know about the basic poultry and relevant products</p> <ul style="list-style-type: none"> <li>◆ Know about the species, taste, quality (and etc) of poultry</li> <li>◆ Know about the categories, taste (and etc) of poultry products</li> </ul> <p>5.5 Understand basic aquatic animals</p> <ul style="list-style-type: none"> <li>◆ Know about the species, taste (and etc) of common aquatic products</li> <li>◆ Know about the categories of aquatic animals</li> </ul> <p>5.6 Understand basic spices</p> <ul style="list-style-type: none"> <li>◆ Understand the categories, flavors, materials, specifics (and etc) of each spice</li> <li>◆ Understand matching between spices and foods</li> </ul> <p>5.7 Understand basic dried seafood</p> <ul style="list-style-type: none"> <li>◆ Understand the names, origins, flavors, categories, usages of common dried seafood</li> </ul> <p>5.8 Identify Chinese food categories</p> <ul style="list-style-type: none"> <li>◆ Understand basic attributes and classifications of each kind of material (such as safety and dietary value), hence assist in the catering services section and the sales section</li> </ul>
6. Range	Be applicable to Chinese restaurants or relevant workplaces. Under requirements and certain instructions given by the organization, those who possess this competency are supposed to understand the concept of Chinese food culture and classifications of each kind of food material, identify Chinese food categories (e.g., safety, dietary value and assist in the catering services section and the sales section)

7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to identify Chinese food categories (including species and specifications of vegetables, livestock and poultries, aquatic products, seafood and spices) under requirements and certain instructions given by the organization.</p>
8. Remarks	<p>This unit of competency is applicable to practitioners of the catering services section in the Chinese catering industry and those employed in the sales-related field.</p>