

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Table Service Section

Title	Prepare general menus for Chinese dishes
Code	108347L2
Range	This unit of competency is applicable to practitioners engaged in sales and customer services in the Chinese restaurants. While working in Chinese restaurants or relevant workplaces, practitioners should understand the nature of banquets and prepare appropriate menus in accordance with customer needs under the guidance of the supervisors.
Level	2
Credit	5
Competency	<p>Performance Requirements</p> <p>1. Knowledge of menus for Chinese dishes:</p> <ul style="list-style-type: none"> • Understand the basic structures of menus, including: <ul style="list-style-type: none"> ○ Combinations of dishes in banquets for wedding, birthday, red egg and ginger and other events ○ Combinations of dishes for vegetarian meals and wakes (解穢酒) ○ Differences in dishes between banquets and ordinary gatherings, etc. • Know about Chinese ingredients, including: <ul style="list-style-type: none"> ○ Categories of and differences between ancient and modern diet ○ Chinese ingredients, such as: <ul style="list-style-type: none"> ▪ Five grains (五穀) ▪ Five vegetables (roots, stems, leaves, flowers, fruits, etc.) (五菜) ▪ Five drinks (五飲) ▪ Six livestock (六畜) ▪ Eight treasures (八珍) • Understand the concepts of portions in menus, including: <ul style="list-style-type: none"> ○ Proper proportions of ingredients for general banquet menus ○ Proportions of ingredients of general dishes served in Chinese restaurants ○ Balance between dishes and portions, etc. <p>2. Prepare general menus for Chinese dishes:</p> <ul style="list-style-type: none"> • With the acquired knowledge, follow the instructions of the supervisors to carry out daily work • Prepare suitable and reasonably priced menus according to the needs of customers and the nature of banquets • Explain to customers the contents, material selection and prices of the recommended menus • Maintain good relationships with customers to enhance their impression of the restaurants <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always put the needs and interests of customers as a priority when preparing menus for Chinese dishes
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Prepare suitable menus of Chinese dishes properly for customers to choose from in accordance with the needs of customers and the nature of banquets under the guidance of the supervisors

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Table Service Section

Remark	
--------	--