

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Identify common Chinese foodstuffs
Code	108373L1
Range	This unit of competency is applicable to practitioners of the production section and the catering services section in the Chinese restaurants for assisting in the relevant work of the production section. While working in Chinese restaurants or relevant workplaces, practitioners should know about the various foodstuffs and the way of storage under guidance.
Level	1
Credit	4
Competency	<p>Performance Requirements</p> <p>1. Knowledge of common Chinese foodstuffs:</p> <ul style="list-style-type: none"> • Know about the categories of different varieties of Chinese foodstuffs, including: <ul style="list-style-type: none"> ○ Definition of Chinese cooking ingredients ○ Basic properties of various cooking ingredients, such as safety and nutrition, etc. • Know about the different varieties of vegetables, including: <ul style="list-style-type: none"> ○ Functions of vegetables to human body and in cooking ○ Categories of vegetables, such as categorisation according to their botanical properties or based on the edible parts ○ Types and tastes of common vegetables, such as carrots, bamboo shoots and potatoes, etc. • Understand the common livestock and livestock products, including: <ul style="list-style-type: none"> ○ Pigs, cattle, sheep and other varieties of livestock, and their sources ○ Places of production and varieties of livestock products such as ham and sausage, etc. • Understand the common poultry and poultry products, including: <ul style="list-style-type: none"> ○ Varieties and sources of chicken and ducks ○ Places of production and varieties of poultry products such as preserved ducks and roasted products, etc. • Know about the common aquatic animals, including: <ul style="list-style-type: none"> ○ Varieties, characteristics and tastes of fresh water fish ○ Seasonal properties and tastes of saltwater fish ○ Varieties and properties of shrimps, crabs and shellfishes, etc. • Know about the characteristics and categories of common seasonings, including: <ul style="list-style-type: none"> ○ Various salty, fresh, sweet, sour and hot seasonings ○ Various spice seasonings, such as peanut oil and canola oil, etc. <p>2. Identify common Chinese foodstuffs:</p> <ul style="list-style-type: none"> • Use knowledge of common Chinese foodstuffs to carry out daily work • Be capable of identifying foodstuffs for Chinese cuisine, and know about the inspection and storage of various foods under certain guidance • Classify various foodstuffs based on different criteria under instructions, such as: <ul style="list-style-type: none"> ○ By natural properties ○ By functions in the dishes to be prepared • Receive and store foodstuffs in the kitchen, including: <ul style="list-style-type: none"> ○ Follow foodstuff receiving procedures and criteria ○ Check the conditions, locations and facilities for storage of kitchen articles • Store with the established methods for: <ul style="list-style-type: none"> ○ Livestock materials ○ Poultry materials

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	<ul style="list-style-type: none">○ Aquatic animal materials, etc.• Report problems at work to supervisors at any time <p>3. Exhibit professionalism</p> <ul style="list-style-type: none">• Always be focused to apply the knowledge of Chinese foodstuffs with enthusiasm at work
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none">• Identify common foodstuffs in Chinese cuisine, such as vegetables, livestock, poultry, aquatic animals and various seasonings• Know about the inspection and storage of foodstuffs under certain guidance
Remark	