

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

Functional Area - Professional Skills for the Production Section

Title	Know about the basic processing techniques of cooking ingredients
Code	108374L1
Range	This unit of competency is applicable to practitioners of the production section and the catering services section in the catering industry for assisting in the relevant work of the production section. While working in Chinese restaurants or relevant workplaces, practitioners should know about the elementary processing techniques and requirements for different food ingredients, including the processing of fresh and live materials, cutting and processing of livestock raw materials and processing of dried seafood, and assist in the daily work of the production section in the catering industry under certain guidance.
Level	1
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of the elementary processing techniques of cooking ingredients:</p> <ul style="list-style-type: none"> <li>• Master the elementary processing techniques for fresh and live raw materials, including: <ul style="list-style-type: none"> <li>○ Basic requirements of the elementary processing for fresh and live raw materials, such as: <ul style="list-style-type: none"> <li>▪ Keeping clean and sanitary</li> <li>▪ Using raw materials in an economical and reasonable manner</li> </ul> </li> <li>○ Various common vegetables and aquatic animals: <ul style="list-style-type: none"> <li>▪ Elementary processing skills</li> <li>▪ Standards</li> <li>▪ Technical requirements, etc.</li> </ul> </li> </ul> </li> <li>• Master the cutting and processing skills for livestock raw materials, including: <ul style="list-style-type: none"> <li>○ Functions of elementary processing for livestock raw materials</li> <li>○ Cutting and processing skills for livestock raw materials, etc.</li> </ul> </li> <li>• Master the processing techniques for dried seafood, including: <ul style="list-style-type: none"> <li>○ Various features and functions of dried goods</li> <li>○ Soaking-based processing skills, standards and requirements for various dried goods such as Chinese white fungus and jellyfish, etc.</li> </ul> </li> </ul> <p>2. Know about the elementary processing techniques of cooking ingredients:</p> <ul style="list-style-type: none"> <li>• Apply the elementary processing techniques of cooking ingredients properly at work</li> <li>• During the cooking process, know about: <ul style="list-style-type: none"> <li>○ The elementary processing techniques and requirements for different food ingredients</li> <li>○ Assist in the daily work of the production section</li> </ul> </li> <li>• Keep the environment sanitary and the tools clean, such as: <ul style="list-style-type: none"> <li>○ Keep the working place sanitary and clean</li> <li>○ Keep the tools clean and tidy</li> </ul> </li> <li>• Report problems at work to supervisors at any time</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Always be focused to apply the elementary processing techniques of cooking ingredients with enthusiasm at work</li> </ul>
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to:

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	<ul style="list-style-type: none"><li>• Know about the elementary processing requirements and skills for vegetables, livestock, aquatic products and dried seafood under guidance, and assist in the daily work of the production section in the catering industry</li></ul>
Remark	