

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Know about the basic cooking skills under siu mei section
Code	108377L1
Range	This unit of competency is applicable to staff of the production section in the Chinese restaurants. While working in restaurants or relevant workplaces, practitioners should assist in preparing the relevant dishes in the siu mei section under guidance, such as roast goose, barbecued pork and cold mixed jellyfish.
Level	1
Credit	9
Competency	<p>Performance Requirements</p> <p>1. Knowledge of the basic cooking skills of foods of the siu mei section:</p> <ul style="list-style-type: none"> • Know about the various tools used in the siu mei section, including: <ul style="list-style-type: none"> ○ Duck-roasting stove ○ Suckling pig-roasting stove ○ Pig-roasting stove ○ Barbecue fork ○ Goose needle, etc. • Know about the roasting skills, including: <ul style="list-style-type: none"> ○ Technical requirements of roasting ○ Relevant dishes, such as: <ul style="list-style-type: none"> ▪ Roast suckling pig ▪ Barbecued spare ribs ▪ Roast goose ▪ Barbecued pork • Know about the mixing skills, such as: <ul style="list-style-type: none"> ○ Raw mixing ○ Cooked mixing • Know about the liquor-saturating and preserving skills, for example: <ul style="list-style-type: none"> ○ Concepts, skills and features of various liquor-saturating processes, such as post-cooking liquor-saturating ○ Skills and features of preserving processes • Know about the boiling and boiling-with-salt techniques, for instance: <ul style="list-style-type: none"> ○ Skills of boiling ○ Skills of boiling-with-salt • Know about the methods of deep-frying/ braising and lo shui soaking, for example: <ul style="list-style-type: none"> ○ Deep-frying/ braising skills ○ Skills and key points of lo shui soaking • Know about the rolling and freezing techniques, such as: <ul style="list-style-type: none"> ○ Features and techniques of various rolling skills ○ Various freezing and shaping skills <p>2. Know about the basic cooking skills of foods of the siu mei section:</p> <ul style="list-style-type: none"> • Use the basic cooking skills of foods of the siu mei section appropriately for food preparation at work • Follow the guidelines to clean and maintain various tools in the siu mei section • Assist in preparing relevant dishes by using different methods, including: <ul style="list-style-type: none"> ○ Roasting ○ Mixing, liquor-saturating and preserving ○ Boiling and boiling-with-salt

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	<ul style="list-style-type: none">○ Deep-frying and braising○ Rolling and freezing <p>3. Exhibit professionalism</p> <ul style="list-style-type: none">• Always apply the cooking skills of foods of the siu mei section in a professional and focused manner at work
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none">• Know about the common tools used in the siu mei section• Know about the various basic cooking techniques in the siu mei section under guidance, such as barbecuing, mixing, liquor-saturating, preserving, boiling, boiling-with-salt, lo shui, deep-frying and braising
Remark	