

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

Functional Area - Professional Skills for the Production Section

Title	Produce general grilled dishes
Code	108393L1
Range	This unit of competency is applicable to all catering food production practitioners. It focuses on the ability of indoor grilling in a restaurant.
Level	1
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing general grilled dishes</p> <ul style="list-style-type: none"> <li>• Possess basic knowledge of grilling principles and its difference to barbeque (BBQ)</li> <li>• Possess basic knowledge of different grilling methods and techniques, including: <ul style="list-style-type: none"> <li>○ Gridiron</li> <li>○ Grill Pan</li> <li>○ Griddle (Flat top)</li> <li>○ Share grill</li> <li>○ Spit Roasting</li> <li>○ Two-sided grilling</li> </ul> </li> <li>• Possess basic knowledge of different indoor grills heating elements and their advantages and disadvantages. For example: <ul style="list-style-type: none"> <li>○ Electric grills</li> <li>○ Gas grills</li> <li>○ Ceramic grills</li> <li>○ Infrared grills</li> </ul> </li> <li>• Possess basic knowledge of types of ingredient suitable for indoor and outdoor grilling. For example: Italian cheese panini is suitable for indoor grilling but not for outdoor</li> <li>• Possess basic knowledge of kitchen's Occupational health and safety, including fire hazards</li> </ul> <p>2. Produce general grilled dishes:</p> <ul style="list-style-type: none"> <li>• Select the suitable equipment, tools, recipe and ingredient for grilling, such as: <ul style="list-style-type: none"> <li>○ Grill</li> <li>○ Meat thermometer</li> <li>○ Tongs (one for handle cooked food and separate one for raw food)</li> </ul> </li> <li>• Be familiar with operating instructions of the equipment and tools used for grilling</li> <li>• Prepare the ingredients according to recipe, such as: <ul style="list-style-type: none"> <li>○ Marinating the meat</li> <li>○ Cutting vegetable to appropriate size</li> <li>○ Using skewers for small ingredients</li> </ul> </li> <li>• Lightly coat the food and cooking grid with oil or cooking spray to keep the food stay moist during the grilling as it helps to keep food from sticking to the surface of the equipment.</li> <li>• Place food onto the grill <ul style="list-style-type: none"> <li>○ Sear the food, if needed</li> <li>○ Use a mesh grill basket when grilling small foods</li> <li>○ Grilling large food items, may require a drip pan to collect juices</li> <li>○ Rotisserie grill may be used for large food items</li> </ul> </li> <li>• Monitor and turn the food if necessary. Allow sufficient time for the food to be cooked as required by the recipe before serving</li> <li>• Wash, clean and store the equipment in according to the establishment procedures</li> </ul>

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	<p>3. Exhibit professionalism</p> <ul style="list-style-type: none"><li>• Follow the organisation or kitchen rules to maintain cleanliness of equipment and environment</li><li>• Respect the food, ingredients, co-workers and guests</li></ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"><li>• Prepare all items and ingredients according to the recipe</li><li>• Apply appropriate grilling technique and method that deliver the appearance, and taste according to the recipe requirement</li></ul>
Remark	