

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

Functional Area - Professional Skills for the Production Section

Title	Produce general curry dishes
Code	108396L1
Range	This unit of competency is applicable to all catering food production practitioners. It focuses on the ability of producing general curry dish using manufactured curry mixture in paste or powder form.
Level	1
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing general curry dishes</p> <ul style="list-style-type: none"> <li>• Possess basic reading skills for understanding recipes</li> <li>• Possess basic knowledge of main ingredients of curry paste or powder, such as: <ul style="list-style-type: none"> <li>○ Spices: Cumin seeds, Coriander seeds, etc.</li> <li>○ Ginger, Garlic, Turmeric, Cardamom</li> <li>○ Chili</li> </ul> </li> <li>• Possess basic knowledge of characteristics of different types of curry cuisines, such as: <ul style="list-style-type: none"> <li>○ Indian: yellow/red color, for cream, sour cream, yogurt or milk in addition to stock</li> <li>○ Thai: yellow/red/green color, chicken or vegetable stock and coconut milk</li> <li>○ Japanese: brown color, not spicy</li> </ul> </li> <li>• Possess basic knowledge of kitchen's Occupational health and safety, including fire hazards</li> </ul> <p>2. Produce general curry dishes:</p> <ul style="list-style-type: none"> <li>• Comprehend the recipe</li> <li>• Select and prepare all the necessary ingredients for the curry dish. For example: <ul style="list-style-type: none"> <li>○ Have the appropriate quantity of curry paste or powder which matches the amount of meat/vegetable/seafood, etc.</li> <li>○ Wash and cut the meat, fish, chicken and other ingredients properly</li> <li>○ Prepare sufficient stock according to the recipe</li> <li>○ Select the suitable utensils (pan/pot/wok) for cooking</li> </ul> </li> <li>• Prepare the curry (sauce) with paste or powder by: <ul style="list-style-type: none"> <li>○ Heating a wok/pan/pot over medium-high heat</li> <li>○ Add sufficient oil followed by appropriate amount of curry paste or powder</li> <li>○ Stir-fry until fragrant, then add stock into it</li> </ul> </li> <li>• Simmer until ingredients are well cooked, stock shall be added if necessary</li> <li>• Adding coconut milk, lemongrass (Thai curry) or chopped tomatoes or tomato puree (Indian curry) for getting required taste/thickness/amount of sauce</li> <li>• Adding salt and spice (Garam Masala), fresh chili and basil, coconut milk, fresh cream, yogurt, grounded nuts, etc. to season the curry.</li> <li>• Serve it with rice, naan bread or another garnish</li> </ul> <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	The integrated outcome requirements of this UoC are the abilities to:

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	<ul style="list-style-type: none"><li>• Comprehend and follow the curry dish recipe throughout the cooking process. For example: identify, select and measure relevant ingredients.</li><li>• Select and use the right amount of oil/fat and curry paste or powder to prepare the curry sauce that achieved the standard as required by the recipe</li><li>• Select, prepare and cook other ingredients of the curry dish as required and serve in a manner as required by the recipe</li></ul>
Remark	