

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

Functional Area - Professional Skills for the Production Section

Title	Prepare soup
Code	108398L1
Range	This unit of competency is applicable to all catering food production practitioners. Soup plays a vital role in a dinner menu. There is a variety of recipes although with different flavor but basically it is liquid food, generally served hot or cold. Soup is made by combining various ingredients such as meat and vegetables and simmered with stock. This UoC concerns competences in making basic soup with ready-made stocks.
Level	1
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for preparing stock</p> <ul style="list-style-type: none"> <li>• Possess basic knowledge of different types of stocks and their application in soup preparation</li> <li>• Possess knowledge of classification of the different types of soup, such as: <ul style="list-style-type: none"> <li>○ Broth soup</li> <li>○ Chunky soup</li> <li>○ Puréed soup</li> </ul> </li> <li>• Possess basic knowledge of the equipment to be used in making soup, such as: <ul style="list-style-type: none"> <li>○ An immersion blender or liquidizer</li> <li>○ Stainless steel or ceramic soup pot or stockpot or Dutch oven</li> <li>○ Soup ladle</li> <li>○ Soup bowls, dishes</li> </ul> </li> <li>• Possess basic knowledge of applying appropriate technique or ingredients to thickening soup, including: <ul style="list-style-type: none"> <li>○ Reduction by heating</li> <li>○ Roux</li> <li>○ beurre manié, starch</li> <li>○ egg yolk</li> <li>○ bread</li> </ul> </li> <li>• Understand the temperature control for soup production (hot and cold), storing and serving in accordance to food safety practice</li> <li>• Possess basic knowledge of kitchen's Occupational health and safety, including fire hazards</li> </ul> <p>2. Prepare soup:</p> <ul style="list-style-type: none"> <li>• Select the and comprehend the soup recipe</li> <li>• Prepare for soup production, including: <ul style="list-style-type: none"> <li>○ Acquire ingredients according to the soup recipe (vegetables, meat, herbs, spices, flavoring, etc.)</li> <li>○ Portioning and measuring of ingredients</li> <li>○ Wash, clean and cut ingredients to right size</li> <li>○ Prepare the stocks,</li> </ul> </li> <li>• Heat a large soup pot over medium heat</li> <li>• To enhance soup's aromanticness, use appropriate oil/fat (butter for French soup, olive oil for Italian, etc.) to sauté the vegetables (onion, garlic, celery, carrot)</li> <li>• Add soup base ingredients such as: vegetables, meat, and spices. Cook the meat first (for example, cook the chicken, shred and use chicken meat for soup)</li> </ul>

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	<ul style="list-style-type: none"> <li>• Add stock and allow soup to simmer for an hour or two until ingredients are cooked as required by recipe</li> <li>• For thick creamy soup, puree the soup in a blender or with an immersion blender</li> <li>• Taste, finish and season soup according to requirements</li> <li>• Finish, garnish and present the dish to meet recipe requirement</li> <li>• For cold soup, cool and serve the soup as required by recipe and food safety standards</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>• Follow recipe and industry best practices to produce high quality standard soup that is expected by customers</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Comprehend the soup recipe and prepare all the necessary ingredients in appropriate quantity, suitable equipment to prepare the desire quantity of soup</li> <li>• Use the appropriate type of stock with right quantity to prepare soup that match the soup recipe requirements</li> <li>• Serve the soup (hot or cold) at the appropriate temperature that complied with the establishments and food safety standards</li> </ul>
Remark	