

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

Functional Area - Professional Skills for the Production Section

Title	Produce salad dishes
Code	108399L1
Range	This unit of competency is applicable to all catering food production practitioners. Salad can be served at the beginning of a meal or also as a main dish nowadays. Eating salad is regarded as healthy diet because it can be a great way to obtain vitamins, minerals and fiber. This UoC concerns competences in making basic green (raw vegetable) salad using pre-made dressing.
Level	1
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing salad dishes</p> <ul style="list-style-type: none"> <li>• Possess basic knowledge of the basic steps for making salad, including: <ul style="list-style-type: none"> <li>○ prepping the ingredients</li> <li>○ making the dressing</li> <li>○ tossing ingredients together</li> </ul> </li> <li>• Possess basic knowledge of equipment to be used for making salad, including: <ul style="list-style-type: none"> <li>○ A wide, shallow bowl</li> <li>○ wooden salad spoons</li> <li>○ salad spinner</li> </ul> </li> <li>• Possess basic knowledge of different salad presentation techniques, including: <ul style="list-style-type: none"> <li>○ Wide - using a big plate to spread salad out wide</li> <li>○ Framed - frame (surround) the salad with chips, lettuce, tomatoes, etc.</li> <li>○ Drizzle - drizzle the sauce over the top in a fine stream</li> <li>○ Toss – Tossed from a big clear bowl filled with greens or multi-colored vegetables and herbs</li> <li>○ Use cups, bowls, plates or platters to create visual attraction and to complement the food</li> </ul> </li> <li>• Possess basics knowledge of various dressing used for salad dishes, including <ul style="list-style-type: none"> <li>○ Caesar salad dressing</li> <li>○ balsamic vinaigrette</li> <li>○ Italian salad dressing, etc.</li> </ul> </li> <li>• Possess basic knowledge of washing vegetable techniques</li> <li>• Possess basic knowledge of kitchen's Occupational health and safety, including fire hazards</li> </ul> <p>2. Produce salad dishes:</p> <ul style="list-style-type: none"> <li>• Comprehend the salad recipe</li> <li>• Prepare the ingredient for making salad, including: <ul style="list-style-type: none"> <li>○ Acquire necessary greens</li> <li>○ Acquire necessary ingredients as required by recipe</li> <li>○ Cut the greens and ingredients to required size</li> </ul> </li> <li>• Wash and dry the greens and other ingredients</li> <li>• Once they're clean, give them a spin in a salad spinner or shake them dry in a tea towel</li> <li>• Pour a little of the dressing over the greens from a height and gently toss the leaves, using the tips of the fingers, until every single leaf is coated</li> <li>• Taste, and add more dressing, if necessary</li> <li>• Arrange the salad with suitable presentation technique for serving</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>• Always make fresh nutritious salads that meets health standards</li></ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"><li>• Used appropriate techniques to thoroughly clean, dry, cut and prepare the greens and other ingredients for salad production that conformed to the requirements of the recipe</li><li>• Select and use appropriate equipment as well as apply appropriate mixing technique that complied with the recipe</li><li>• Select the appropriate dressing and apply appropriate amount to produce the taste and appearance required by the salad recipe</li></ul>
Remark	