

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

Functional Area - Professional Skills for the Production Section

Title	Produce bread sandwich dishes
Code	108401L1
Range	This unit of competency is applicable to all catering food production practitioners. Sandwich is a convenient food that can be taken at any time of day: breakfast, lunch, snack, etc. It can be quickly made and with many variations. It can be served cold or hot. This UoC concerns competences in making basic sandwiches using sliced bread (Pullman loaves) but similar competence can be applied to production of other types of sandwiches.
Level	1
Credit	1
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing bread sandwich dishes</p> <ul style="list-style-type: none"> <li>• Possess basic knowledge of the responsibilities and tasks of a sandwich chef/maker</li> <li>• Possess basic knowledge of different types of bread sandwiches, for examples: <ul style="list-style-type: none"> <li>○ Pullman</li> <li>○ Club sandwiches</li> <li>○ Pinwheel, domino or chequerboard sandwiches</li> <li>○ Filled rolls</li> <li>○ Focaccia or pita bread</li> <li>○ Finger/ tea sandwiches</li> </ul> </li> <li>• Possess basic knowledge of sandwich making techniques, such as: <ul style="list-style-type: none"> <li>○ Spreading, layering</li> <li>○ Piping, molding, cutting</li> <li>○ Portioning</li> <li>○ Garnishing</li> </ul> </li> <li>• Possess basic knowledge of different spread to be used in making sandwiches to flavor and add moist mouth feel to the sandwich, such as: butter, mayonnaise, mustard, ketchup, jelly, jam, chutney, etc.</li> <li>• Possess basic knowledge of types of fillings and vegetables suitable for hot and cold sandwiches</li> <li>• Possess basic knowledge of kitchen's Occupational health and safety, including fire hazards</li> </ul> <p>2. Produce bread sandwich dishes:</p> <ul style="list-style-type: none"> <li>• Select the sandwich recipe</li> <li>• Prepare the ingredients for sandwich production, including: <ul style="list-style-type: none"> <li>○ Mix fillings</li> <li>○ Prepare spreads</li> <li>○ Slice sandwich meats and cheeses</li> <li>○ Separate lettuce leaves</li> <li>○ Slice tomatoes</li> <li>○ Prepare garnishes</li> </ul> </li> <li>• Arrange preparation area to have all ingredients ready within easy for reach distance.</li> <li>• Lay sandwich bread on work area</li> <li>• Spread all bread slices to the edge with desired spread</li> <li>• Portion filling and layer onto bottom slice of sandwich</li> <li>• Arrange lettuce or other vegetable accompaniments on top of filling.</li> <li>• Place bread on top of sandwich</li> <li>• Cut sandwiches as desired, without mashing the bread</li> </ul>

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	<ul style="list-style-type: none"> <li>• Place sandwich on serving plate and garnish to present the dish to meet recipe requirement</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>• Produce bread sandwiches that are nourishing, fresh which 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>• Prepare the work area, and equipment for sandwich production complied with the establishment requirements and hygiene standards</li> <li>• Prepare the fillings and spreads that meets the requirements of the sandwich recipe and is within close reach during production</li> <li>• Produce the sandwiches with taste, freshness, and presentation that is required by the recipe</li> </ul>
Remark	