

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Prepare Japanese pickled dishes
Code	108411L1
Range	This unit of competency is applicable to all catering food production practitioners involved in preparing Japanese food. This UoC concerns competence in making Japanese instant or overnight vegetable pickles for use as side dishes.
Level	1
Credit	1
Competency	<p>Performance Requirements</p> <p>1. Knowledge for preparing Japanese pickles</p> <ul style="list-style-type: none"> • Possess basic knowledge of different forms of Japanese pickles and their differences. For example: <ul style="list-style-type: none"> ○ sokuseki-zuke (instant pickles) ○ ichiya-zuke (overnight pickles) ○ asa-zuke (young pickles) ○ furu-zuke (old pickles) • Possess basic knowledge of common types of Japanese pickles, including: <ul style="list-style-type: none"> ○ Shio-zuke (salt) ○ Su-zuke (vinegar) ○ Kasuzuke (Sake lees) ○ Nuka-zuke (rice bran) ○ Miso-zuke (miso) ○ Shoyuzuke (Soya sauce) • Possess basic knowledge of equipment used for making Japanese pickles, including: <ul style="list-style-type: none"> ○ A mixing bowl ○ Cutting board ○ Knife ○ Salad/pickle press or weights • Possess basic knowledge of washing vegetable techniques • Possess basic knowledge of kitchen's hygiene and food safety procedures <p>2. Prepare Japanese pickles:</p> <ul style="list-style-type: none"> • Comprehend the recipe for making pickles • Acquire the required quantity of vegetable as specified by the recipe • Wash and clean the vegetable to meet health safety standards • Cut the vegetable to appropriate shape and size that can be placed into storage container. • Pour appropriate quantity of pickling or fermentation ingredients with vegetable • Use appropriate equipment to sequence out the vegetable juices. For example: <ul style="list-style-type: none"> ○ Salad/pickle press ○ place a plate and a weight on top • Leave to sit in a warm place, such as the kitchen counter. Do not refrigerate. Within few hours to couples of day (depending on the room temperature), the vegetable will release water and become submerged in its own liquid. • Once the liquid is released, the pickles are ready for use. The liquid released can be used for other purposes. For example: serve over rice. • Arrange the pickled vegetable attractively in small dish and serve.

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	<p>3. Exhibit professionalism</p> <ul style="list-style-type: none">• To complete the pickling process conforming to the organisation's food safety standards• Treat food with respect and not to waste good food
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none">• Select good quality and right quantity of vegetables for the pickling process• Apply the appropriate pickling/fermentation ingredients with appropriate amount• Produce the pickled vegetable that conformed to the visual appearance (size and color) that was required by the recipe
Remark	