

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Produce Japanese appetizers and refreshments
Code	108412L1
Range	This unit of competency is applicable to all catering food production practitioners involved in preparing Japanese food. Appetizers and refreshments, in this context, refer to the food served with alcohol drinks called otsumami or sakana. This UoC concerns competences in producing simple and common refreshments and appetizer.
Level	1
Credit	1
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing Japanese appetizers for refreshments</p> <ul style="list-style-type: none"> • Possess basic knowledge of differences between otsumami and sakana. For example: <ul style="list-style-type: none"> ○ Sakana: Appetizers specifically intended as an accompaniment to sake ○ Otsumami: Certain foods are strongly associated with drinking and using finger to pickup • Possess basic knowledge of common types of otsumami and sakana and which is suitable for different alcohol drinks. For example: <ul style="list-style-type: none"> ○ Popular with beer: <ul style="list-style-type: none"> ▪ Edamame - salted and steamed soybean pods ▪ Chicken Karaage – Chicken nuggets ○ Popular with sake: <ul style="list-style-type: none"> ▪ Shiokara - fermented, salted squid innards, etc. ▪ Roe (Sea urchin roe, salmon roe, etc.) ○ Others: <ul style="list-style-type: none"> ▪ Grilled skewers of chicken, meat, vegetable ▪ Sashimi - slices of raw fish ▪ Kimchi and pickles ▪ Small snacks (dried squid, seaweed, cheese, peanuts, etc.) • Possess basic knowledge of properties of various refreshment and appetizers for consuming with the beer beverage. Such as: <ul style="list-style-type: none"> ○ Rich in Vitamins B1 and C, which help break down alcohol ○ Contains methionine, an amino acid which helps protect the liver from toxicity damage ○ Sweetness of appetizers and refreshment can balance the slightly bitter aftertaste of beer • Possess basic knowledge of kitchen's hygiene and food safety procedures <p>2. Produce Japanese appetizers for refreshments:</p> <ul style="list-style-type: none"> • Determine the establishment's cooking method for preparing appetizers and refreshment. For example: <ul style="list-style-type: none"> ○ Boiling ○ Steaming ○ Grilling ○ Baking ○ Deep frying ○ Microwave • Acquire the required quantity of ingredients • Assemble the appropriate utensils for cooking method • Serve the appetizers and refreshment in small dish hot or cold

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	<p>3. Exhibit professionalism</p> <ul style="list-style-type: none">• To complete the preparation 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">• Follow the establishments method of cooking appetizers and refreshment and apply the appropriate cooking procedures of the establishment• Acquire the appropriate quantity of ingredients to match the number of servings to minimize wastage of edamame
Remark	<p>The competences of producing other appetizers may be found in UoCs on producing sushi, sashimi, tempura, etc.</p>