

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Know about Japanese Kitchen Knives
Code	108413L1
Range	This unit of competency is applicable to all catering food production practitioners who use Japanese kitchen knives for daily practice. While working in Japanese restaurants or relevant workplaces, practitioners should know about the specific functions and categorization of different kinds of Japanese kitchen knives and understand the proper way to care the knives. Practitioners should be able to apply the aforesaid knowledge to their daily work.
Level	1
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge of Japanese kitchen knives:</p> <ul style="list-style-type: none"> • Know about different types of Japanese kitchen knives, for example: <ul style="list-style-type: none"> ○ Know about traditional Japanese chef knives, including categorization, name, shape, etc., such as: <ul style="list-style-type: none"> ▪ Yanagiba ▪ Deba ▪ Usuba ○ Know about Western chef knives, including categorization, name, shape, etc., such as: <ul style="list-style-type: none"> ▪ Gyuto ▪ Santoku ▪ Nakiri ○ Know about Chinese chef knives, including categorization, name, shape, etc., such as: <ul style="list-style-type: none"> ▪ Chukabocho (Chinese cleaver) • Know about the unique features of different types of Japanese kitchen knives, such as: <ul style="list-style-type: none"> ○ Deba: It is designed to behead and fillet fish. Its thickness, and the obtuse angle on the back of the heel allow it to cut off the heads of fish easily. The blade is then used to ride against the fish bones to separate the fillet. ○ Yanagiba: It is used to prepare sashimi and nigiri sushi. In order to avoid the destruction of the fibre tissue of the fish when cutting, affecting the taste, so the blade is designed to be extremely sharp. ○ Sujihiki: A long knife used to cut meat, often in the form of a draw cut. ○ Bread Knife: It is used for cutting soft bread, cakes. The blade is serrated to reduce the wear on the knife. • Know about Japanese Kitchen Knives, including: <ul style="list-style-type: none"> ○ Kanto (関東) ○ Kansai (関西) <p>2. Know about the care and maintenance of Japanese kitchen knives, such as:</p> <ul style="list-style-type: none"> • Anti-rust • Use the knives properly • Keep the handle dry • Keep the blade sharp • Keep the knives in safe place <p>3. Exhibit professionalism</p>

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

	<ul style="list-style-type: none">• Follow the organisation's or kitchen's rules to maintain cleanliness of the knives• Use appropriate knife for different tasks• Apply the appropriate care and maintenance methods to knives• Use the knife safely
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Master the knowledge of categorizations and utilities of Japanese kitchen knives.• Master the knowledge of care and maintenance of Japanese kitchen knives.
Remark	