

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Use common Chinese foodstuffs
Code	108414L2
Range	This unit of competency is applicable to practitioners of the production section in the catering industry. While working in Chinese restaurants or relevant workplaces, practitioners should be able to apply different quality assessment and storage methods for various Chinese foodstuffs under guidance to assist the daily work in the production section.
Level	2
Credit	9
Competency	<p>Performance Requirements</p> <p>1. Knowledge of common Chinese foodstuffs:</p> <ul style="list-style-type: none"> • Know about the quality inspection processes of Chinese food ingredients, including: <ul style="list-style-type: none"> ○ Factors affecting the quality of ingredients ○ Standards for various quality inspections of ingredients, etc. • Understand the storage methods of food ingredients, including: <ul style="list-style-type: none"> ○ Storage methods of various ingredients ○ How to effectively control the environmental conditions for storing ingredients (e.g. temperature and humidity) ○ Maintain the quality of the ingredients at a relatively stable condition over a certain period, etc. • Know about vegetable ingredients, including: <ul style="list-style-type: none"> ○ Places of origin, names, shapes, types and dietary values of different types of edible vegetables (e.g. leaf mustard, sponge gourds and bitter melons), and their quality inspections and the factors affecting their quality ○ Places of origin, names, tastes and qualities of different types of dried vegetables (e.g. dried cabbage and dried bamboo shoots) ○ Types, places of origin, ingredients, characteristics, quality standards of various pickling vegetables ○ Quality requirements of various soya bean products (e.g. tofu, soya bean products with lo shui sauce and deep-fried soya bean products), etc. • Know about animal ingredients, including: <ul style="list-style-type: none"> ○ Types, places of origin, shapes, characteristics and quality of pork, beef and lamb, e.g. east China pigs and Angus beef ○ Types, places of origin, shapes, characteristics and quality of chickens, ducks and geese, e.g. Qingyuan chickens, Shitou geese, dry-breezed chicken and poultry products ○ Classifications, structural characteristics, quality and storage conditions of different eggs (e.g. eggs and preserved eggs) and egg products ○ Components of various kinds of milk, and the production and storage methods of various dairy products ○ Types, shapes, characteristics, places of origin and tastes of various kinds of fishes (e.g. mud carps and mandarin fishes) ○ Types, shapes, characteristics, places of origin and tastes of various kinds of shrimps, crabs and shellfish (e.g. prawns, mantis shrimps and other aquatic foodstuffs) • Possess knowledge of edible fungi and algae, including: <ul style="list-style-type: none"> ○ Classifications, names, places of origin, shapes, characteristics and quality of various kinds of edible fungi (e.g. dried mushrooms and black fungi)

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	<ul style="list-style-type: none"> ○ Classifications, names, places of origin, shapes, characteristics and quality of various kinds of edible algae (e.g. laver) ● Know about different kinds of fruits, including: <ul style="list-style-type: none"> ○ Names, types, places of origin, shapes and quality of various kinds of fruits (e.g. lemons and watermelons) ○ Names, places of origin, shapes, types, characteristics and quality of various kinds of dried fruits (e.g. olive seeds and ginkgo seeds) <p>2. Use common Chinese foodstuffs:</p> <ul style="list-style-type: none"> ● Follow the guidance of the supervisors and apply knowledge of common Chinese foodstuffs to carry out daily work ● Store the foodstuffs according to their properties to maintain the quality by following the established guidelines ● Make use of foodstuffs properly to assist in the daily work of the production section ● Report to the supervisors the problems in handling foodstuffs in a timely manner when necessary, and make suggestions for improvement <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> ● Always process, inspect and store foodstuffs in a professional manner according to the guidelines at work
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> ● Assess the quality of foodstuffs and identify the storage methods for various foodstuffs (e.g. vegetables, livestock, dairy products, egg products, fungi, fruits and seasonings) under guidance
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