

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Master basic processing techniques of cooking ingredients
Code	108415L2
Range	This unit of competency is applicable to practitioners working in production section of catering industry. While working in Chinese restaurants or relevant workplaces, practitioners should master the basic processing techniques and requirements of various cooking ingredients under guidance in order to assist in the daily work of the production section.
Level	2
Credit	12
Competency	<p>Performance Requirements</p> <p>1. Knowledge of the basic processing techniques of cooking ingredients:</p> <ul style="list-style-type: none"> • Master the processing techniques of fresh and living foodstuffs, including: <ul style="list-style-type: none"> ○ Basic processing techniques of various livestock foodstuffs (e.g. ox stomachs) ○ Basic processing techniques of various aquatic foodstuffs (e.g. finless eels and fresh water hairy crabs), etc. • Master the cutting and processing techniques of animal ingredients, including: <ul style="list-style-type: none"> ○ Basic requirements for cutting and processing meat ○ Standards and skills for dividing, cutting and bone removing of a pig, and know about the names, characteristics and tastes of different parts of pigs (e.g. neck meat and fillet) ○ Processes of cattle slaughtering, and the names, characteristics and tastes of different parts of cows (e.g. beef shank, beef fillet and beef rib eye), and master the standards and skills for dividing, cutting and bone removing of a cow ○ Standards and skills for dividing, cutting and bone removing of a lamb, and know about the names, tastes and characteristics of different parts of lambs (e.g. lamb briskets) ○ Names and tastes of the muscles and bone structure of chickens (e.g. chicken breasts and chicken wings), and the standards and skills of dividing, cutting and bone removing of a chicken ○ Standards and skills of dividing, cutting and bone removing of different fishes, and know about the names, characteristics and tastes of different parts of them ○ Basic processing techniques and standards of the internal organs of various livestock ○ Elementary processing techniques and standards of various kinds of common poultry and their internal organs • Master the soaking techniques of dried foodstuffs, including: <ul style="list-style-type: none"> ○ Different soaking processing methods of dried foodstuffs, such as: <ul style="list-style-type: none"> ▪ Oil soaking, alkaline soaking and alternate soaking skills to achieve the soaking purpose ▪ Skills to achieve the soaking proportion ▪ Know about the foodstuffs for which soaking are required, e.g. bamboo fungi and dried oysters • 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

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	<ul style="list-style-type: none"> ○ 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) ○ 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. Master elementary processing techniques of cooking ingredients:</p> <ul style="list-style-type: none"> ● Follow the guidance of the supervisors and apply the processing techniques of cooking ingredients to carry out the daily work ● Apply the basic processing techniques of cooking ingredients properly, including: <ul style="list-style-type: none"> ○ Perform basic processing work of fresh and living foodstuffs ○ Perform cutting and bone removing of poultry and livestock foodstuffs ● Report to the supervisors the problems encountered when cooking the ingredients in a timely manner when necessary, and make suggestions for improvement <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> ● Always apply knowledge to process and cook ingredients in a professional manner at work
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> ● Process fresh and living foodstuffs under guidance ● Process animal foodstuffs and dried foodstuffs by cutting and removing bones and soaking respectively
Remark	