

**Specification of Competency Standards**  
**for the Catering Industry**  
**Unit of Competency**

Functional Area - Professional Skills for the Production Section

Title	Apply complicated slicing / garnishing / processing of foodstuffs
Code	108416L2
Range	This unit of competency is applicable to practitioners of the kitchen section in the Chinese restaurants. While working in restaurants or relevant workplaces, practitioners should master the slicing and garnishing techniques of the kitchen section under guidance to produce various dishes.
Level	2
Credit	12
Competency	<p>Performance Requirements</p> <p>1. Knowledge of complicated slicing/garnishing/processing of foodstuffs:</p> <ul style="list-style-type: none"> <li>• Master decoration techniques by the use of knife, including: <ul style="list-style-type: none"> <li>○ Definitions and effects of decoration by the use of knife</li> <li>○ Tools, functions and points to note of decoration by the use of knife</li> <li>○ Concepts, categories, functions, material selections, production, settings and points to note of different commonly used decorative flower processing</li> </ul> </li> <li>• Master advanced garnishing techniques, including: <ul style="list-style-type: none"> <li>○ Different functions of side dishes</li> <li>○ Various garnishing techniques</li> <li>○ Basic shaping skills of different side dishes (e.g. wrapping up method)</li> </ul> </li> <li>• Master the methods for maintaining the tools and machines in kitchens</li> </ul> <p>2. Apply complicated slicing/garnishing/processing of foodstuffs:</p> <ul style="list-style-type: none"> <li>• Follow the guidance of the supervisors and apply the acquired skills of complicated slicing/garnishing/processing of foodstuffs at work</li> <li>• Properly maintain the tools and machines in kitchens, including: <ul style="list-style-type: none"> <li>○ Operate kitchen tools and machines properly</li> <li>○ Maintain the tools and machines regularly</li> <li>○ Inspect the tools and machines regularly or inform the supplier to perform such inspection and repairing, etc.</li> </ul> </li> <li>• Slice and garnish foodstuffs effectively, including: <ul style="list-style-type: none"> <li>○ Consider and plan thoroughly before placing orders, and cutting and garnishing</li> <li>○ Acknowledge the receipt of goods strictly and properly according to the purchase orders</li> <li>○ Garnish dishes with flexibility, use different slicing methods on different ingredients, minimise the rate of loss and increase the production rate</li> <li>○ Maximise the use of left-behind materials</li> </ul> </li> <li>• Make use of different tools and prepare common decorative flowers, such as deep-fried mandarin fish with pine seeds (菊花松子魚)</li> <li>• Coordinate with staff of other kitchen sections to produce a variety of dishes</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Always apply the complicated slicing/garnishing/processing of foodstuffs in a professional manner according to the required standards at work</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Slice and garnish different ingredients and side dishes</li> <li>• Master the proper proportion of different foodstuffs in a dish</li> </ul>

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	<ul style="list-style-type: none"><li>• Operate and maintain different tools and machines in the kitchen</li></ul>
Remark	