

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

Functional Area - Professional Skills for the Production Section

Title	Apply complicated cooking skills
Code	108417L2
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 cooking skills of the kitchen section for the preparation of different dishes under guidance to assist in the work of the kitchen section.
Level	2
Credit	12
Competency	<p>Performance Requirements</p> <p>1. Knowledge of complicated cooking skills:</p> <ul style="list-style-type: none"> <li>• Understand the principles of burning and heat transfer, including: <ul style="list-style-type: none"> <li>○ Concepts of heat and heat sources</li> <li>○ Principles of burning and different ways of heat transfer (e.g. conduction)</li> <li>○ Concepts and categories of heat transfer media</li> </ul> </li> <li>• Master the skills of producing basic soup bases, including: <ul style="list-style-type: none"> <li>○ Concepts and functions of cooking basic soup bases</li> <li>○ Production and points to note of various common basic soup bases</li> <li>○ Other ways of thickening, etc.</li> </ul> </li> <li>• Master the skills for making corn starch solution, including: <ul style="list-style-type: none"> <li>○ Concepts and classification of sauces</li> <li>○ Concepts, functions, colours and classification of corn starch solution</li> </ul> </li> <li>• Master the advanced skills of seasoning, including: <ul style="list-style-type: none"> <li>○ Key points of seasoning</li> <li>○ Characteristics, functions and inspection standards of various common seasonings</li> <li>○ Points to note for storing seasonings</li> <li>○ Classification of various compound seasonings</li> <li>○ Various common compound seasonings, etc.</li> </ul> </li> </ul> <p>2. Apply complicated cooking skills:</p> <ul style="list-style-type: none"> <li>• Follow the guidance of the supervisors and apply the acquired complicated cooking skills to carry out daily work</li> <li>• Make use of the relationships between different heat transfer media during cooking</li> <li>• Cook basic soup bases with the ingredients and requirements of different types of soup bases</li> <li>• Produce and apply different types of corn starch solution, and follow the points to note during the processes</li> <li>• Use all types of common seasonings and compound seasonings properly, such as: <ul style="list-style-type: none"> <li>○ Sweet and sour sauce</li> <li>○ XO sauce</li> </ul> </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 cooking skills in a professional manner according to the required standards at work</li> </ul>
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to:

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	<ul style="list-style-type: none"><li>• Produce basic soup bases, and master the skills of making corn starch solution and seasonings under guidance</li></ul>
Remark	