

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Apply cooking skills under siu mei section
Code	108418L2
Range	This unit of competency is applicable to practitioners of the siu mei section in the Chinese restaurants. While working in restaurants or relevant workplaces, practitioners should be capable of producing various siu mei foods and preparing different types of cold dishes under guidance.
Level	2
Credit	12
Competency	<p>Performance Requirements</p> <p>1. Knowledge of cooking skills of the siu mei section:</p> <ul style="list-style-type: none"> • Understand the principles and requirements of the arrangement of cold dishes (冷菜裝盤), including: <ul style="list-style-type: none"> ○ Decoration principles of the arrangement of cold dishes ○ Basic requirements for arranging cold dishes, for example: <ul style="list-style-type: none"> ▪ Slicing techniques ▪ Colour ▪ Matching containers ▪ Ingredients • Understand the steps for the arrangement of cold dishes and different ways of arrangement, such as: <ul style="list-style-type: none"> ○ In rows ○ In circles • Understand the different shapes of arrangement of cold dishes, including: <ul style="list-style-type: none"> ○ Fan shape ○ Windmill shape, etc. • Master the matching and preparation techniques for artistic cold dishes, including: <ul style="list-style-type: none"> ○ Presentation of various artistic cold dishes ○ Production procedures, for example: <ul style="list-style-type: none"> ▪ Ideas of 3-D artistic cold dishes ▪ Slicing techniques ▪ Arrangement <p>2. Use cooking skills of the siu mei section:</p> <ul style="list-style-type: none"> • Follow the guidance of the supervisors and the acquired cooking skills of the siu mei section to carry out daily work • Prepare different types of siu mei foods properly, including: <ul style="list-style-type: none"> ○ Apply different production skills for preparing siu mei, e.g. roast pigs ○ Keep it clean and tidy when preparing siu mei ○ Keep the food in the display window attractive ○ Chop siu mei, and fill rice and soup effectively, as well as cost control ○ Prepare and produce related foods, for example: <ul style="list-style-type: none"> ▪ Cooking rice ▪ Scalding vegetables • Coordinate with staff of other kitchen sections to produce a variety of dishes <p>3. Exhibit professionalism</p>

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	<ul style="list-style-type: none">• Always apply cooking skills of the siu mei section in a professional manner according to the required standards at work
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Produce different siu mei and other related foods, and master the arrangement skills for preparing artistic cold dishes under guidance
Remark	