

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

Functional Area - Professional Skills for the Production Section

Title	Conduct fruit and vegetable carving
Code	108427L2
Range	This unit of competency is applicable to all catering food production practitioners. Customers want food to not only taste good, they are drawn to food that is pleasing to the eye. Fruit and/or vegetable carvings can really enhance your food presentation. This UoC concerns competence to perform fruit and vegetable carving for food presentation. However, only the technical rather than the design aspects of the carving process will be considered
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for conducting fruit and vegetable carving</p> <ul style="list-style-type: none"> <li>• Possess basic knowledge of food presentation techniques, including: <ul style="list-style-type: none"> <li>○ Proportioning (food size should match the tableware size)</li> <li>○ Styling (balancing contrast and variety)</li> <li>○ Timing (not taking too long during adjusting presentation and spoil food)</li> <li>○ Tableware (Plate, bowl, special effects tableware, etc.)</li> </ul> </li> <li>• Possess basic knowledge and skills in food carving according to given design</li> <li>• Possess basic knowledge and application skills of the carving tools for food carving. Including: <ul style="list-style-type: none"> <li>○ Carving/decorating and chief knives set</li> <li>○ Scooper</li> <li>○ Egg cutter, apple corer, peeler, slicers</li> <li>○ Vegetable spaghetti cutter</li> <li>○ A small whetstone</li> </ul> </li> <li>• Possess basic knowledge of characteristics of fruits and vegetables used for craving. For examples: <ul style="list-style-type: none"> <li>○ Carrots should be straight and of medium or large-size</li> <li>○ Tomatoes should be of uniform size</li> <li>○ Cucumbers should be green, straight, and of medium-size</li> <li>○ Papayas should be straight, thick-fleshed and without any bruises</li> <li>○ Watermelon should have red flesh, green rinds, no bruises or wrinkles</li> <li>○ Apples should be fresh with glossy, brightly colored skins and no bruises</li> </ul> </li> <li>• Possess basic knowledge of different safety procedures</li> <li>• Possess basic knowledge of food hygiene and food handling procedures to prevent contamination</li> </ul> <p>2. Conduct fruit and vegetable carving:</p> <ul style="list-style-type: none"> <li>• Understand the carving requirements, For examples: <ul style="list-style-type: none"> <li>○ The carving designs</li> <li>○ The type of fruit or vegetable for carving</li> <li>○ design used in the food presentation</li> </ul> </li> <li>• Acquire the fruit or vegetable which should be fresh and possess the right characteristics suitable for carving</li> <li>• Prepare fruits and/vegetable, including washing and apply special treatments, For examples; <ul style="list-style-type: none"> <li>○ Carrots should not be soaked in water</li> <li>○ Beets should be washed in water to which a little salt to be added.in order to reduce loss of color</li> </ul> </li> </ul>

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	<ul style="list-style-type: none"> <li>○ Apples should be soaked in mixture of lime juice and water before being peeled to prevent browning</li> <li>● Use appropriate size or cut fruit or vegetable for carving</li> <li>● For complex designs or newly attempt design lightly draw on the vegetable or fruit</li> <li>● Use appropriate tools to perform carvings</li> <li>● Completed carved fruits and vegetables should be appropriately stored ready for use. For example: <ul style="list-style-type: none"> <li>○ Placed in ice cold water so the petals of flower designs are firm and spread beautifully</li> <li>○ Each type of carved fruit should be kept separately</li> <li>○ Put in containers and place in a refrigerator, or if no refrigerator is available then cover them with a damp piece of thin white cloth</li> </ul> </li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>● Follow the organisation or kitchen rules to maintain cleanliness of equipment and environment</li> <li>● Be creative but adhere to hygiene regulations</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>● Understand the carving design requirements and acquire the right fruit or vegetable with the appropriate characteristics for carving use</li> <li>● Clean and prepared or applied appropriate treatments to the fruits or vegetables that assist the carving process or reduce irritation or dis-coloring</li> <li>● Applied appropriate technique to store the carved fruit or vegetable to keep it in a fresh state ready for food presentation use</li> </ul>
Remark	