

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Produce deep fried dishes (AGEMONO)
Code	108439L2
Range	This unit of competency is applicable to all catering food production practitioners involved in preparing Japanese food. Japanese deep-fried food is one of the major categories of Japanese cuisine that can be found in most Japanese restaurants. This UoC concerns competences in making general Japanese deep-fried food.
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing general deep fry dishes</p> <ul style="list-style-type: none"> • Possess knowledge of different categories of Japanese deep-fried dishes, including: <ul style="list-style-type: none"> ○ "Suage", foods are fried without a coating of flour or batter ○ "Karaage", food is first dredged in flour or arrowroot starch ○ "Tempura", foods are coated with batter • Possess basic knowledge of temperature control for deep frying different types of food ingredients. • Possess basic knowledge of the different types of equipment to be used for deep frying • Possess basic knowledge of methods in placing food into hot oil • Knowledge of suitable types of oil for deep frying such as: <ul style="list-style-type: none"> ○ High smoking point: canola, peanut, palm, soybean, & coconut oil ○ Low smoking point: sesame, olive oil (extra virgin), sunflower oil(unrefined), & corn oil(unrefined) • Possess basic knowledge of kitchen's Occupational health and safety, including fire hazards and safety <p>2. Produce general deep fry dishes:</p> <ul style="list-style-type: none"> • Comprehend the recipe • Acquire the required ingredients according to the recipe • Prepare for cooking, for example: <ul style="list-style-type: none"> ○ Cut ingredients to size and shape required by recipe ○ Appropriately measure ingredients for making batter and other coating according to recipe ○ Select appropriate size and type of fryer for cooking ○ Prepare garnishing ingredients • Select the most suitable oil for cooking the dish considering various factors and oil characteristics, for example: <ul style="list-style-type: none"> ○ Smoking point ○ Flavor and fragrance of the oil ○ Repeat use and replacement of oil • Pour oil into fryer or pan and bring to the optimum temperature required for frying • Coat food with batter, flour starch, or breadcrumb as required by recipe • Place the food into the oil using the basket method (breaded) or swimming method (battered). Avoid overcrowding in the fryer and leave enough space around each piece so the food can be cooked evenly • Closely monitor the food during deep frying, regulate the temperature if necessary until the food is browned according to the recipe. • Remove cooked food from oil onto drainer or paper towel • Garnish and serve

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	<p>3. Exhibit professionalism</p> <ul style="list-style-type: none">• Follow the organisation's or kitchen's rules to maintain cleanliness of equipment and environment
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none">• Select the most suitable oil for frying different types of food required by the recipe considering the characteristics of various oils• Adjust the oil to the appropriate optimum temperature and use the appropriate method to place the food into the oil• Fry the food to the color and texture that meet the recipe's requirements
Remark	