

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

Functional Area - Professional Skills for the Production Section

Title	Produce Japanese grilled dishes (Yakimono)
Code	108442L2
Range	This unit of competency is applicable to all catering food production practitioners involved in preparing Japanese food. Yakitori is a Japanese type of skewered chicken which are grilled over a charcoal fire. During or after cooking, the meat is typically seasoned with tare sauce or salt. This UoC concerns competence producing general grill dish-Yakitori.
Level	2
Credit	1
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing Japanese grill dishes</p> <ul style="list-style-type: none"> <li>• Possess basic knowledge of different types of grill dishes. For example: <ul style="list-style-type: none"> <li>○ Yakitori (grill chicken)</li> <li>○ Yakiton (grill pork)</li> <li>○ Robotayaki (traditional grills over a coal fire)</li> <li>○ Shioyaki (salt grilling)</li> <li>○ Izakaya (tapas-like pub food)</li> </ul> </li> <li>• Possess basic knowledge of different method of grilling. Such as: <ul style="list-style-type: none"> <li>○ Direct grilling</li> <li>○ Two zone grilling</li> <li>○ Indirect grilling</li> </ul> </li> <li>• Possess basic knowledge of marinades used to marinate food for grilling. For example: <ul style="list-style-type: none"> <li>○ Garlic-soy sauce for red meats</li> <li>○ Yuzu kosho for chicken, pork, fish, etc.</li> <li>○ All-purpose vegetable marinade made from soy sauce, lemon juice and olive oil</li> </ul> </li> <li>• Possess basic knowledge of type of equipment to be used for grilling, such as: <ul style="list-style-type: none"> <li>○ Skewers</li> <li>○ Grill brush</li> <li>○ Tongs, spatula to flip fish</li> <li>○ Hand fan</li> <li>○ Spray bottle</li> <li>○ Grill thermometer</li> </ul> </li> <li>• Possess basic skill in temperature control ranging from 300°F – 500°F (low to hot, respectively)</li> <li>• Possess basic knowledge of kitchen's hygiene and food safety procedures</li> </ul> <p>2. Produce Japanese grill dishes:</p> <ul style="list-style-type: none"> <li>• Comprehend the recipe of grill dish</li> <li>• Prepare ingredients and equipment for grilling. For example: <ul style="list-style-type: none"> <li>○ Acquire the required ingredients. For Yakitori, select appropriate type and quality of chicken according to the recipe</li> <li>○ Mix marinade sauce and marinate meat or sauces used during grilling</li> <li>○ Prepare skewers, soak before use if bamboo skewers are used,</li> <li>○ Cut the ingredient in appropriate size</li> <li>○ Acquire sufficient quantity of charcoals</li> <li>○ Clean the equipment used in the grilling, particularly those that have direct contact with food</li> </ul> </li> <li>• Select appropriate griller and setup the griller for different methods of grilling using appropriate source of fuel, such as:</li> </ul>

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	<ul style="list-style-type: none"> <li>○ Charcoal</li> <li>○ Gas and power of electricity</li> <li>○ Wood</li> <li>● Preheat grill, brush oil on grate to prevent food from sticking</li> <li>● Monitor heat source and maintain constant temperature by adding or removal of charcoal, adjusting gas or electricity control, etc.</li> <li>● Place food on the grill when temperature reached the required temperature as specified by the recipe</li> <li>● Brush sauce on the surface of the food to prevent burning and provide seasoning to the food</li> <li>● Grill the food with careful control of temperature and time to ensure the food is cooked according to requirement</li> <li>● Serve with required condiment on the side according to recipe</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>● Treat food with respect and not to waste good food</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>● Comprehend the recipe requirements and perform the preparations to enable the production of the grill dish without any hindrance</li> <li>● Preheat the grill to the appropriate temperature and monitor the temperature throughout the grilling process including moving the food to cooler part of grill to ensure food is grilled according to the recipe requirements</li> <li>● Apply appropriate techniques such as: oiling of grate to prevent food sticking, right timing of brushing of sauce on to the surface of food to produce the color, flavor and texture according to the recipe</li> </ul>
Remark	Also refer to 108393L1 – Produce general grilled dishes