

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Produce Tempura dishes
Code	108444L2
Range	This unit of competency is applicable to all catering food production practitioners involved in preparing Japanese food. Tempura is one of the deep-fried Japanese foods consisting of seafood or vegetables that have been battered and deep fried. This UoC concerns competences for producing general tempura.
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing tempura dishes</p> <ul style="list-style-type: none"> • Possess knowledge of the importance of freshly mixed batter in producing tempura • Possess basic knowledge of the ingredients for producing crispy batter. For example: <ul style="list-style-type: none"> ○ Traditional: ice cold water, flour, and egg yolks ○ Modern: variations may also include sparkling water, baking soda, cornstarch, or potato starch or oil • Possess basic knowledge and skills of controlling cooking temperature to ensure tempura is cooked and required color is produced • Possess basic knowledge of the type of equipment to be used for deep frying • Possess basic knowledge of methods for placing food into hot oil • Knowledge of suitable type of oil for frying to ensure the cooked tempura is not soggy, such as: <ul style="list-style-type: none"> ○ High smoking point: canola, peanut, palm, soybean, & coconut oil ○ Low smoking point: sesame, sunflower oil (unrefined), & corn oil (unrefined) • Possess basic knowledge of sauces and condiments to be served with tempura • Possess basic knowledge of kitchen's health and food safety procedures, as well as fire hazards <p>2. Produce tempura dishes:</p> <ul style="list-style-type: none"> • Comprehend the recipe • Prepare for cooking, for example: <ul style="list-style-type: none"> ○ Appropriately weight and proportion the ingredient for production of batter ○ Prepare the equipment to be used in the cooking process, such as: <ul style="list-style-type: none"> ▪ Fryer or heavy bottom pan/pot ▪ Chopsticks or mixer ○ Cut the vegetable and seafood (food) into required size and shape • Select the suitable oil or mix different oil according to the establishment's formula • Pour oil into fryer or pan and bring to pre heat temperature (150 -180°C) and raise the temperature to around 200°C for deep frying • Mix the ingredients for batter according to required texture • Dredge food with flour to help batter to adhere • Dip food with batter and quickly lay each piece into the oil. Avoid overcrowding in the fryer, leave enough space around each piece so the food can be cooked evenly and prevent batter become soggy • Deep fry the food until golden brown or as required by recipe • Remove food from the oil and place on towels or rack to drain • Serve immediately with sauce or condiment • Clean and store equipment as required by the establishment

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	<p>3. Exhibit professionalism</p> <ul style="list-style-type: none">• Follow the organisation or kitchen 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">• Perform all the preparation including the appropriate portion of ingredients are selected and weighted as well as all equipment to be used in the frying process are ready and in appropriate location• Mix the batter to the required texture to deliver the required quality of the recipe• Select or mix the oil conforming to the recipe requirement <p>Control heating to cook the food to crispy and golden brown or as required by the recipe</p>
Remark	