

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Produce Sukiyaki dishes
Code	108445L2
Range	This unit of competency is applicable to all catering food production practitioners involved in preparing Japanese food. Sukiyaki is a popular Japanese hot pot dish which is often cooked and served at the table, similar like to Shabu Shabu. There are various methods of cooking in different regions. This UoC concerns competence for producing sukiyaki dishes which the food is prepared and cooked in the kitchen before serving to table.
Level	2
Credit	1
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing sukiyaki dishes</p> <ul style="list-style-type: none"> • Possess basic knowledge of sukiyaki and its differences to Shabu • Possess basic knowledge of the two main styles of sukiyaki: <ul style="list-style-type: none"> ○ Kanto style ○ Kansai style • Possess basic knowledge of the making of the sukiyaki sauce (warishita) of the including with basic ingredients such as: <ul style="list-style-type: none"> ○ Sake ○ Sugar ○ Soya Sauce ○ mirin ○ Water ○ dashi • Possess basic knowledge of equipment used in sukiyaki dishes production, such as: <ul style="list-style-type: none"> ○ A sukiyaki pot (a flat cast iron pot), or a large sauté pan or frying pan for piling vegetables ○ A table top burner, if cooking at the table ○ Long chopsticks or tongs ○ bowls for serving, one per person • Possess basic knowledge of occupational health and food safety procedures, as well as fire hazards <p>2. Produce sukiyaki dishes:</p> <ul style="list-style-type: none"> • Comprehend the recipe • Preparations for cooking, for example: <ul style="list-style-type: none"> ○ Slice the meat (defrost appropriately if using frozen meat) ○ Cut up the vegetables to required shape and size and put into bowls ○ Rinse and blanch shirataki noodles and/or udon ○ Mix all the ingredients for the warishita together and put into a jug ○ Have sugar ready ○ Set out the burner, the pan, the bowls and utensils • Heat up the pan on the burner • Oil the pan or rub beef fat around the pan a bit until it's melting • Apply selected method of cooking: <ul style="list-style-type: none"> ○ Method 1: Add the warishita and heat before adding meat ○ Method 2: Meat is pan-fried first and add the warishita after meat is cooked • Add other ingredients in proper order. For example: Start with the vegetables and shiitake mushrooms, then add the tofu and shirataki noodle

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	<ul style="list-style-type: none"> • Serve with raw fresh egg dipping or alternative • Clean and store equipment after use, as required by the establishment <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Follow the organisation or kitchen rules to maintain cleanliness of equipment and environment • Follow the establishment's recipe for creating a unique warishita sauce which can deliver the proper taste that sukiyaki dish required
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Prepare utensils and ingredients for preparing sukiyaki dishes. • Apply appropriate method of cooking sukiyaki dish according to the establishment's standard and add the ingredients according to the recipe
Remark	<p>Alternative method of serving the dish is to cook at the table with a portable stove on the dining table. Each person uses its own chopsticks to pick up the ingredients from the pot and add more ingredients after consuming the cooked food. For this method, fire safety procedures and regulations must strictly be followed</p>