

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Produce Japanese noodle dishes (Men-roi)
Code	108446L2
Range	This unit of competency is applicable to all catering food production practitioners involved in preparing Japanese food. Noodle sometimes take place of rice in a Japanese meal and can be consumed hot or cold. There are different types of noodles in Japan, ranging from instant noodle to freshly handmade noodles. This UoC concerns competence for producing common noodle dishes by using prepared noodles.
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing Japanese noodle dishes</p> <ul style="list-style-type: none"> • Possess basic knowledge of common types of noodles and, such as: <ul style="list-style-type: none"> ○ Soba ○ Udon ○ Somen ○ Ramen ○ Champon ○ Hiyashi chuka ○ Yakisoba • Possess basic knowledge of cooking methods: <ul style="list-style-type: none"> ○ Hot - with a variety of soup ○ Cold - with sauce mix or dip ○ Stir fried with a variety of vegetation or meat ingredients • Possess basic knowledge of characteristics of noodle dishes and their ingredients. For example: <ul style="list-style-type: none"> ○ Accompaniments and sauces for different types of noodles ○ Appearance and presentation ○ Strength of flavours ○ Taste and texture • Possess basic knowledge of the equipment and tools to be used. For examples: <ul style="list-style-type: none"> ○ Dinnerware: noodle bowls, noodle plates, noodle trays, chopsticks ○ Cookware: large pot, colander or sieve, long chopsticks • Possess basic knowledge of kitchen's health and food safety procedures, as well as fire hazards <p>2. Produce Japanese noodle dishes:</p> <ul style="list-style-type: none"> • Comprehend the noodle recipe • Preparations for cooking, for examples: <ul style="list-style-type: none"> ○ Acquire and determine the quality of raw/pre-cooked noodles ○ Assemble the ingredient according to the noodle recipe, including: for the sauce, topping, garnish, etc. ○ Select suitable size pan for cooking the noodle ○ Assemble the dinnerware, clean and prepare ready for use • Prepare the noodle: boil the water for the noodles. Once the water boils, add the noodles and cook as instructed. Once noodles are cooked to the required texture, drain water off in sieve and rinse with cold water. Place on appropriate dinnerware • Prepare soup for noodle. For example: <ul style="list-style-type: none"> ○ simple savory dashi soup - heat up water in pan and add dashi stock

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	<ul style="list-style-type: none"> ○ rich pork bone soup by slow cooking bones and other ingredients for 8 – 10 hours ● Prepare dips for cold noodle, for example: Kaeshi sauce. Combine soy sauce, mirin, and sugar in a pan. Bring to boil by medium-high heat and cook until the sugar dissolves ● Prepare other assorted meat, and vegetable garnishes topping ● Present the noodle dishes in appropriate portion after adding soup, topping, accompaniments, garnishes and sauces as required ● 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'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"> ● Assemble the ingredients appropriately and ensure the quality meet the requirements of the noodle recipe ● Use appropriate size of pan to cook or reheat the noodle according to the recipe ● Prepare the soup, dip, toppings and present it according to recipe
Remark	