

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Prepare Japanese tea
Code	108447L2
Range	This unit of competency is applicable to all catering food production practitioners involved in preparing Japanese food. Some of the best green tea are is grown in Japan. It's not just their elaborate tea ceremonies but they are being appreciated around the world. This UoC concerns competence in producing Japanese tea using common loose tea leaf.
Level	2
Credit	1
Competency	<p>Performance Requirements</p> <p>1. Knowledge for preparing Japanese tea</p> <ul style="list-style-type: none"> • Possess basic knowledge of characteristics of different types of tea, such as: <ul style="list-style-type: none"> ○ Sencha: is noted for its delicate sweetness, mild astringency and flowery-green aroma ○ Kabuse cha: have a mellower flavor and subtler color ○ Gyokuro: with a sweet, mild flavor and fresh, flowery-green aroma ○ Hojicha: a roasted tea with a savory refreshing and roast taste and virtually no bitterness ○ Genmaicha: a blend of bancha with well-toasted brown rice creating a slightly nutty taste • Possess basic knowledge of type of water to be used for brewing green tea. For example: generally, soft water (low in calcium and other minerals) is recommended. Tap water may not be suitable as it may have too much chorine. Then it is recommended to use filtered or bottled water without a lot of minerals • Possess knowledge of basic tools and equipment used for brewing tea. For example: <ul style="list-style-type: none"> ○ Teapot (Kysusu) ○ Tea cups (Chawan) and Tea cup saucers (Chataku) ○ Tea caddy (Chazutsu) ○ Tea scoop (Chasaji) ○ Thermometer if required • Possess knowledge of water temperature and time needed to brewing tea. For example: <ul style="list-style-type: none"> ○ Sencha: 80-90°C, approximately 60sec ○ Gyokuro: 50-60°C, approximately 150sec ○ Hojicha: boiling water, approximately 30sec ○ Genmaicha: boiling water, approximately 30sec • Possess basic knowledge of kitchen's hygiene and food safety procedures <p>2. Prepare Japanese tea:</p> <ul style="list-style-type: none"> • Prepare for brewing tea, including: <ul style="list-style-type: none"> ○ Measure appropriate amount of water and bring to boil (recommended when using tap water) then cool to suitable temperature according to different type of tea ○ Measure appropriate amount of tea leaves served, 2 grams of tea leaves used (1 teaspoon) per person approximately ○ Acquire and set up appropriate number of tea cup ○ Select suitable size tea pot • Warm up the cups and tea pot by pouring in hot water. • Empty out the hot water from the tea pot when it has warmed up. Add tea leaves into the pot

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

	<ul style="list-style-type: none"> • Determine the water is of appropriate temperature and transfer the hot water to the tea pot. Allow sufficient time for infusion depending on type of tea • Serve the tea into cups, fill each cup to three quarters full <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Follow industry practices to brew the tea as required quality • Monitoring performance of oneself to make improvements or take appropriate actions
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Appropriately identify different types of tea leaf and select the appropriate type for brewing the tea as required by the menu or customer • Determine the appropriate water temperature for brewing the selected type of tea and allow appropriate infusion time for the tea to brew to deliver the expected color and taste • Systematically follow the tea making procedures starting from the preparations to serving, as well as warming of tea cup and pot. Also use the appropriate amount of tea leaves.
Remark	