

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

Functional Area - Professional Skills for the Production Section

Title	Prepare Thai Satay
Code	108457L2
Range	This unit of competency is applicable to all catering food production practitioners involved in preparing Thai food. Satay is a direct grilling dish originated from Indonesia. In Thailand it is a dish of skewered and grilled succulent meat, served with Thai peanut dipping sauce. The most popular meats used in Thailand are chicken, pork, beef, and fish. This UoC concerns competences in producing satay in Thai style.
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing Thailand style satay</p> <ul style="list-style-type: none"> <li>• Possess basic knowledge of origin of satays around and its differences between Thailand style satay. For example: <ul style="list-style-type: none"> <li>○ Indonesian Satay: the flavors used are typically based on soy and local ingredients in Indonesia.</li> <li>○ Thai Satay: often features peanut dipping sauce and Thai prickles</li> </ul> </li> <li>• Possess basic knowledge of techniques for marinating satay meats</li> <li>• Possess basic knowledge of different methods of grilling satay. For example: <ul style="list-style-type: none"> <li>○ Direct gas grill</li> <li>○ Direct charcoal grill (preferred)</li> </ul> </li> <li>• Possess basic knowledge of different skewer threading technique. For example: <ul style="list-style-type: none"> <li>○ Thread lengthwise: increase cooking surface and grilling speed but may produce drier result</li> <li>○ Thread by packing meat closely: reduce cooking surface and keep moist inside the meat however longer grilling time</li> </ul> </li> <li>• Possess basic knowledge of utensils used for preparing satay, such as: <ul style="list-style-type: none"> <li>○ Skewers (ideally bamboo type)</li> <li>○ Griller (indoor or outdoor), barbeque, grill / griddle pan</li> <li>○ Bowl for marinating the meat</li> <li>○ Brush</li> </ul> </li> <li>• Possess basic knowledge of kitchen's hygiene and food safety procedures</li> </ul> <p>2. Prepare Thai Satay:</p> <ul style="list-style-type: none"> <li>• Comprehend the recipe, and the use of peanut dipping sauce</li> <li>• Preparation for grilling of satay. For example: <ul style="list-style-type: none"> <li>○ Acquire the required ingredients</li> <li>○ Prepare marinade to marinate meat</li> <li>○ Soak bamboo skewers</li> <li>○ Cut the ingredient into appropriate size and shape and pierce it onto skewers</li> <li>○ Prepare enough charcoals for grilling</li> <li>○ Clean the equipment before grilling, especially those which have direct contact with food</li> </ul> </li> <li>• Prepare the peanut sauce: <ul style="list-style-type: none"> <li>○ Place all ingredients in a blender or food processor</li> <li>○ Blend or process until sauce is smooth</li> <li>○ Adjust the taste of peanut sauce accordingly (i.e. add fish sauce or soy sauce if it is not salty enough, or add more cayenne if it is not spicy enough, add sugar for sweeter taste, etc.)</li> </ul> </li> </ul>

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	<ul style="list-style-type: none"> <li>• Prepare and light up the charcoal grill (pre-heat) to suitable temperature</li> <li>• Thread the meat onto skewers. Fill up to 3/4 of the skewer, leaving the lower half empty for turning during grilling</li> <li>• Grill the satay and marinate it during the first time of turning</li> <li>• Turn the satay regularly until it is cooked</li> <li>• Serve with peanut sauce and other side dishes like cucumber, pickles, etc.</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Prevent food waste during cooking</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 all the preparations to enable the grilling without any hindrance, including: setup of grill with appropriate pre-heated temperature, cutting the meat and ingredients in appropriate size and shape, mixing and marinating the meat with appropriate ingredients, soaking the bamboo skewers.</li> <li>• Thread the meat onto the skewer with suitable method</li> <li>• Apply grilling techniques to grill the satay in accordance with the recipe, including: control the temperature for grilling, manage the time used for turning the satay when grilling, and determine when the satay is cooked.</li> </ul>
Remark	Also refer to 108393L1 – Produce general grilled dishes