

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

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| Title | Produce Thai Tom Yum Kung (Goong) soup |
| Code | 108458L2 |
| Range | This unit of competency is applicable to all catering food production practitioners involved in preparing Thai food. Tom yam kung, or spicy shrimp soup, is a popular dish in Thailand and is loved by foreigners and is easy to make. Although there are many different recipes for preparing tom yum goong soup, similar ingredients are used. It concentrates on the competence in preparing tom yum kung using fresh ingredients. The competences can also be applied to other kind of tom yum soup such as: chicken, beef, and pork. |
| Level | 2 |
| Credit | 1 |
| Competency | <p>Performance Requirements</p> <p>1. Knowledge for producing Thai tom yum kung (goong) soup</p> <ul style="list-style-type: none"> • Possess basic knowledge of the steps in making tom yam soup • Possess basic knowledge of the 2 main methods of making tom yum kung soup. For example: <ul style="list-style-type: none"> ○ Tom yum kung in a clear broth ○ Tom yum kung in creamy milky soup • Possess basic knowledge of the main spice and herb used in the tom yam soup. For example: <ul style="list-style-type: none"> ○ Lemongrass ○ galangal (Thai ginger) ○ Kaffir lime leaves ○ Lime juice ○ Fish sauce ○ chilli • Possess basic knowledge of kitchen's hygiene and food safety procedures <p>2. Produce Thailand tom yum kung(goong) soup:</p> <ul style="list-style-type: none"> • Comprehend the tom yum kung recipe • Preparations for cooking tom yum kung. For example: <ul style="list-style-type: none"> ○ Acquire and measure the required ingredients ○ Acquire and wash the shrimps (ideally freshwater type) and remove the legs according to the recipe. ○ When preparing the for creamy tom yum kung, coconut milk will be needed ○ Prepare the pre-made stock ○ Slice the lemon grass and smash it for fragrant • Pour stock into a deep cooking pot • Add lemon grass, galangal, kaffir lime leaves and other ingredients to the pot, and boil it • Add shrimp and other ingredients to the pot until the color of shrimp turns pink • if preparing the creamy tom yum kung, lower the boiling temperature before adding coconut milk and fish sauce • Season with chili, fish sauce, lime juice, etc. • Serve tom yum goong with steamed jasmine rice or other side dishes and quarters of fresh lime <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Reduce wasting of food Prepare tom yum goong soup in traditional Thai style. |

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| Assessment Criteria | The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Understand the differences of different types of tom yum goong• Control the boiling temperature and timing of adding shrimps and final ingredients (i.e. mushroom and/or coconut milk) into the tom yum kung to ensure the shrimps are not overcooked• Season the tom yum goong to meet the standard of the recipe |
| Remark | |