Functional Area - Professional Skills for the Production Section

Title	Produce Vietnamese salad
Code	108460L2
Range	This unit of competency is applicable to all catering food production practitioners involved in producing Vietnamese food. Vietnamese salad (Gỏi/Nộm) is a combination of a variety of fresh vegetables with meat (optional). Similar to other Vietnamese cuisines, it always tries to balance the five taste senses: spicy, sour, bitter, salty and sweet. There are numerous different types of salads using different veggies. This UoC concerns competences on producing general Vietnamese chicken salad
Level	2
Credit	1
Competency	Performance Requirements 1. Knowledge for preparing Vietnamese style salad - Possess basic knowledge of different variants of Vietnamese salads. For example: - Gỏi: salad dishes with meat, fish - Nộm: Salad without meat - Possess basic knowledge of the uniqueness of Vietnamese salad. For example: - Use fresh local vegetables and fruits - Vegetable, grated turnip, kohlrabi (German turnip), cabbage, cucumber, etc. - Fruits: papaya, mango, etc. - No lettuces are used mostly - Vegetables are brined or pickled - Possess basic knowledge of the formula for preparing brine. For example: - sugar, vinegar, and water - Possess basic knowledge of preparing salad dressing technique and the main ingredients for making the salad dressing. For example: - Fish sauce - Vinegar - Sugar - Garlic - Chili - Possess basic knowledge of kitchen's hygiene and food safety procedures 2. Produce Vietnamese style salad: - Comprehend the salad recipe - Prepare the dressing: - Heat the ingredients (fish sauce, vinegar, sugar and water, etc.) in a pan with optimal temperature - Heat the ingredients before reaching the boiling point. Then mix it and set it aside to cool down. - Add rest of ingredients (garlic, chili and lime juice) when the temperature has mixture has cooled down - Preparation for making salad: - Select and cut the vegetable and fruit into appropriate shape and size - Soak the vegetable and fruit in brine - Prepare ingredients for garnishing (grounded peanuts, fried shallots, etc.) - Prepare meat ingredients if required by the recipe - Prepare the salad

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	○ In a large bowl, combine all salad ingredients and mix well ○ Add salad dressing and toss it gently • Serve the salad with garnish and condiments as required, such as: fish sauce and shrimp crackers, etc. 3. Exhibit professionalism • Prepare the salad according to the recipe to meet the standard of the catering establishment
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: • Choose the vegetables and fruits according to the salad recipe and ensure their freshness • Prepare the brine and soak different vegetables and fruits in sequence for preventing the texture and taste of salad being affected • Prepare the salad dressing for seasoning and meet the standard of the catering establishment
Remark	