

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Produce Vietnamese noodle (Pho)
Code	108461L2
Range	This unit of competency applies to all catering food production practitioners involved in preparing Vietnamese food. Pho is a Vietnamese noodle that consists of specially cooked broth, rice noodle, spices, herbs and meat toppings. It concerns the competency on producing Pho in southern Vietnam beef. This competency can also be applied to prepare other types of Pho.
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing Vietnamese style noodle (Pho)</p> <ul style="list-style-type: none"> • Possess basic knowledge of different types of Pho. For example: <ul style="list-style-type: none"> ○ Northern pho: tends to use wider noodles and much more green onion. Only vinegar, fish sauce and chili sauce are added as garnishes. ○ Southern pho: broth is slightly sweeter and has bean sprouts and a greater variety of fresh herbs • Understand the importance of the broth for this dish • Possess basic knowledge and techniques for making the broth, including: <ul style="list-style-type: none"> ○ Remove impurities, soft tissues and blood on the outside of the bones and meats ○ Blanching or parboil the bones and meats ○ Long hours of simmering at controlled temperature • Possess basic knowledge of the type of noodle used for preparing pho: <ul style="list-style-type: none"> ○ Types: dried or fresh rice noodles ○ Shape: rectangular (1.5mm thick, 3-4mm wide and 20cm long) ○ Color: milky ○ Taste: sweetness from the rice and slightly stringy ○ No preservative or artificial flavor added • Possess basic knowledge of the equipment and utensils used in for making pho, such as: <ul style="list-style-type: none"> ○ Strainer with a deep basket ○ Tall soup pot ○ Long wooden chopstick ○ Ladle or measuring scoop ○ Frying pan • Possess basic knowledge of kitchen's hygiene and food safety procedures <p>2. Prepare Vietnamese noodle (Pho):</p> <ul style="list-style-type: none"> • Comprehend the recipe • Prepare the broth: <ul style="list-style-type: none"> ○ Acquire the meat and bones (such as oxtail, ox-bone, others) and blanch them to remove impurities ○ Broil/char the onion, ginger and spices ○ Place all bones, onion and ginger (burnt skins removed) and star anise into boiling water ○ Lower heat and simmer for 2-4 hours (longer would be better) • Preparations for making beef pho. <ul style="list-style-type: none"> ○ Remove bones from broth and strain out vegetables and add seasonings ○ Soak noodles in cold water for 10 minute and drain, if dried noodles are used

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	<ul style="list-style-type: none"> ○ Cut raw beef into thin slices ○ Prepare garnishes (toppings) and condiment: (bean sprout, fish sauce, chili sauce, lime or lemon, coriander, etc.) ● Cook the beef pho noodle <ul style="list-style-type: none"> ○ Bring a second saucepan of water to a boil ○ Place noodles into strainer basket ○ Continue to stir and toss the noodles in boiling water until soft and cooked ● Place noodles in bowl and place toppings on top of noodles ● Heat up the broth, if required. Ladle the steaming broth into each bowl, pouring it evenly over the beef in order to cook it ● Serve the beef pho with condiments <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> ● Follow recipe to produce the dish meet the standards required by the establishment
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> ● Prepare the broth to the standards required by the establishment ● Apply suitable cooking techniques to ensure the noodles did not stick to each other and cooked to the expected texture (not under-cooked or over-cooked) according to the recipe ● Slice the raw beef to appropriate thickness. Reheat the broth to a temperature that can cook the beef in the bowl for serving.
Remark	