

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 Vietnamese summer rolls |
| Code | 108462L2 |
| Range | This unit of competency is applicable to all catering food production practitioners involved in producing Vietnamese food. This UoC concerns competence in producing Vietnamese summer rolls at the establishment or related workplaces, making use of professional knowledge and techniques, and in accordance with the standards and ingredients specified by the establishment. The summer rolls are expected to be both authentic and native in terms of appearance, fragrance and flavour. |
| Level | 2 |
| Credit | 2 |
| Competency | <p>Performance Requirements</p> <p>1. Knowledge for producing Vietnamese summer rolls</p> <ul style="list-style-type: none"> • Understand the development of Vietnamese catering establishments in the catering industry of Hong Kong • Possess good and adept Vietnamese cooking techniques, for example: <ul style="list-style-type: none"> ○ Cutting vegetables and meat ○ Controlling the cooking temperature and heat ○ Cooking methods including steaming, boiling, frying and deep frying • Understand the culture and characteristics of Vietnamese diet, including: <ul style="list-style-type: none"> ○ Eating habits ○ Cooking and production methods of dishes and food ○ Matching between seasonings and ingredients • Possess knowledge of the procedures and tips to produce Vietnamese summer rolls • Have interest and respect in cooking and kitchen work <p>2. Produce Vietnamese summer rolls:</p> <ul style="list-style-type: none"> • Review the recipes or menu about the Vietnamese summer rolls provided by the establishment and the production guidelines by the establishment (if available) • Prepare Vietnamese summer rolls according to factors such as the features mentioned in the menu, customer's requests and the ingredients stored in the establishment. The processes may include: <ul style="list-style-type: none"> ○ Prepare all the necessary ingredients, such as rice paper, carrots, cucumbers, shrimps, chả lụa (Vietnamese sausage) and basil leaves ○ Prepare all the necessary ingredients for the marinade, such as soy sauce, ground pepper, wine, sugar and salt ○ Prepare all the necessary ingredients for the sauce, such as limes, fish sauce, garlic and facing heaven chillies ○ Add the ingredients to the marinade and use high heat to fully cook them ○ Mix the ingredients for making sauce into a container. ○ Soak the rice paper until it turns soft. Then, put all the ingredients in the centre of the rice paper and wrap it up properly • Pass the summer rolls with sauce to front-line staff for serving • Improve the quality of the products with using respective culinary skills. For example: <ul style="list-style-type: none"> ○ The selection and the proportion of the ingredients for the marinade ○ The matching and mixing method of the sauce ○ The control of heat and time for the cooking process ○ The skills in wrapping summer rolls • Review the menu regularly to meet customers' expectation and promotional strategy. |

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| | <p>3. Exhibit professionalism</p> <ul style="list-style-type: none">• Always prepare Vietnamese summer rolls in responsible manner.• Adopt ingredients and procedures specified for producing the Vietnamese summer rolls according to the recipe in responsible manner. |
| Assessment Criteria | <p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none">• Produce authentic and native Vietnamese summer rolls using professional cooking skills• The Vietnamese summer rolls produced can satisfy customers |
| Remark | |