

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Produce American doughnut and bagel
Code	108464L2
Range	This unit of competency is applicable to all catering food production practitioners involved in producing American style doughnuts and bagels. This UoC concerns competence in producing American style doughnuts and bagels at the establishment or related workplaces, making use of adept cooking skills, and in accordance with the standards and ingredients specified by the establishment. The finished products are expected to be both authentic and native in terms of appearance, fragrance and flavour, making customers feel satisfied and enjoy the food.
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing American style doughnut and bagel:</p> <ul style="list-style-type: none"> • Understand the development of American style doughnuts and bagels in the Hong Kong market • Possess good techniques related to producing American style doughnuts and bagels, for example: <ul style="list-style-type: none"> ○ Kneading dough by hand ○ Adjusting the oven's temperature and heat ○ Cooking methods including deep frying and baking • Understand the culture and characteristics of American style doughnuts and bagels, including: <ul style="list-style-type: none"> ○ Both have similar appearances (a hollow ring or a closed doughnut with fillings in the middle). A food that can be served as breakfast or snacks ○ Doughnuts are deep fried bread. A kind of sweet food that is deep fried after mixing flour, sugar, butter, eggs, etc. together ○ Bagels are made by boiling the fermented dough and then baking it • Possess knowledge of the procedures and tips for the production of American style doughnuts and bagels, for example: <ul style="list-style-type: none"> ○ How to add a variety of special sauces such as chocolate sauces and jams during the production process ○ How to cook a doughnut by deep frying in a short time ○ How to create a bagel with a special taste, chewy texture, glossy appearance, etc. • Have interest and respect in food production and kitchen work <p>2. Produce American style doughnut and bagel:</p> <ul style="list-style-type: none"> • Review the recipes or menu about the American style doughnuts and bagels provided by the establishment and the production guidelines for the doughnuts and bagels (if available) • Produce the American style doughnuts and bagels according to the features mentioned in the menu, customer's requests, establishment's guidelines, etc. The processes may include: <ul style="list-style-type: none"> ○ Doughnuts: <ul style="list-style-type: none"> ▪ Prepare all the necessary ingredients and toppings, such as flour, sugar, milk and icing ▪ Mix the flour, yeast, eggs, sugar, salt and water into a dough with a bread maker or by hand

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	<ul style="list-style-type: none"> ▪ Put the dough in a bowl and wrap with cling film. Allow it to ferment in a warm place for dozens of minutes ▪ Put the fermented dough on a floured work surface. Roll it to a few centimetres thickness ▪ Use a round mould to cut the dough into the shape of a doughnut ▪ Put the cut dough on a floured tray and wrap with cling film. Allow it to ferment in a warm place for dozens of minutes ▪ Heat the oil in a fryer to 180°C. Place the doughnuts into the heated oil until both sides are golden ▪ Mix all the icing ingredients and dip the doughnuts into the mixture. Leave them to cool and then it's done ○ Bagels: <ul style="list-style-type: none"> ▪ Prepare all the necessary ingredients and toppings, such as flour, sugar, salt and dry yeast ▪ Mix the flour with yeast powder and water into a dough ▪ Cover with cling film for fermentation. Then roll it into strips and make them into the shape of bagels ▪ Put them into boiling sugar water to cook briefly ▪ Drain them and then coat them with toppings such as chocolate and raisins ▪ Bake in an oven for a suitable time and then it's done • When the production of the doughnuts or bagels is complete, pass the finished products and accompaniments to the floor staff for serving or selling at the store • During the production process, try to use the skills as much as possible to improve the quality of the products. For example: <ul style="list-style-type: none"> ○ The control of the selection and amount of the sauces, toppings, etc. ○ The control of the timing for fermenting and baking the dough ○ Appropriately control the expansion effect when deep frying the doughnuts ○ Creating the special toughness and flavours of the bagel dough by boiling it ○ Arrange the toppings skilfully to enhance the various aesthetic qualities ranging from appearance, fragrance to flavour • Review and adjust the content and style of the American style doughnuts and bagels in the menu regularly to match the establishment's promotional tactics and customers' preferences <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always make every effort to produce authentic and native American style doughnuts and bagels • Follow strictly the ingredients and procedures specified for producing the American style doughnuts and bagels, without being sloppy or cutting corners
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 American style doughnuts and bagels using professional cooking skills • The American style doughnuts and bagels produced can make the customers feel satisfied and enjoy the food
Remark	