

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Understand the characteristics of Chinese foodstuffs
Code	108466L3
Range	This unit of competency is applicable to practitioners of the production section and practitioners of the catering services section who need to supervise or assist in the relevant work of the production section. While working in Chinese restaurants or relevant workplaces, practitioners should know about the qualities, applications and storage methods of various Chinese foodstuffs for the preparation of dishes.
Level	3
Credit	4
Competency	<p>Performance Requirements</p> <p>1. Knowledge of the characteristics of Chinese foodstuffs:</p> <ul style="list-style-type: none"> • Understand the characteristics of fresh and live foodstuffs, including: <ul style="list-style-type: none"> ○ Different varieties of pork, cattle and lamb, and the names, variant names, places of origin, features, growth cycles, specifications and cooking purposes of other livestock varieties, such as Zhejiang two-end black pigs (浙江兩頭烏豬隻) ○ Names, variant names, places of origin, features, growth cycles, specifications and cooking purposes of chickens, ducks, geese and other poultry varieties, such as silkie chickens (竹絲雞) ○ Varieties, names, variant names, shapes, features, places of production, meat yields and tastes of precious fishes, such as sturgeon (鱈魚) ○ Varieties, names, shapes, features, places of origin and tastes of precious prawns, crabs, shellfish and aquatic products, such as lobsters ○ Ingredients, features, storage methods and applications of various dairy products, such as cheese • Understand the characteristics of vegetable foodstuffs, including: <ul style="list-style-type: none"> ○ Names, variant names, places of origin, shapes, features and qualities of precious edible fungi, such as toadstool (羊肚菌) ○ Places of origin, names, variant names, shapes, dietary values and harvest months of various wild vegetables, such as bracken (蕨菜) ○ Places of origin, names, variant names, shapes and dietary values of various newly imported vegetables, such as gumbo (羊角豆) • Understand the characteristics of seasonings, including: <ul style="list-style-type: none"> ○ Names, variant names, places of origin, colours, production methods, ingredients, tastes, storage methods and applications of various salty and fresh seasonings, such as mayonnaise ○ Names, variant names, colours, tastes, ingredients, production methods, places of origin, storage methods and applications of various sweet and sour seasonings, such as apple vinegar ○ Names, variant names, colours, tastes, ingredients, production methods, places of origin, storage methods and applications of various hot and spicy seasonings, such as rosemary ○ Classifications, tastes, colours, ingredients, storage methods and applications of various raising, tenderising, solidifying and thickening seasonings, such as baking powder ○ Names, storage methods, ingredients, applications and application amounts of various scented pigments, special seasonings and colour fixatives, such as beta-carotene (紅蘿蔔素) • Understand the tissue and composition of raw materials, including:

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	<ul style="list-style-type: none"> ○ Tissue of livestock animals and the chemical composition of the substances ○ Tissue of poultry animals and the chemical composition of the substances ○ Tissue of aquatic animals and the chemical composition of the substances ○ Tissue of eggs and the chemical composition of the substances ○ The chemical composition of milk • Understand the changes of raw materials during storage, including: <ul style="list-style-type: none"> ○ Physical and chemical changes of vegetable materials during the different stages of storage, the substances generated, the dietary values of materials, etc. ○ Physical and chemical changes of animal materials during the different stages of storage, the substances generated, the dietary values of materials, etc. <p>2. Understand the characteristics of Chinese foodstuffs:</p> <ul style="list-style-type: none"> • Follow the requirements and the characteristics of various foodstuffs mastered to carry out daily work • Make use of the characteristics of foodstuffs properly, including: <ul style="list-style-type: none"> ○ Select the best storage methods based on the characteristics of foodstuffs ○ Select the best cooking methods based on the characteristics of foodstuffs ○ Select appropriate foodstuffs for the preparation of dishes • Supervise and coordinate with staff of other kitchen sections to produce a variety of dishes <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always handle all kinds of foodstuffs in a professional manner with professional tactics at work, and do not deceive supervisors or customers
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Know about the characteristics, places of origin, features and applications of animal foodstuffs, vegetable foodstuffs and seasonings • Select the best storage/cooking methods for the preparation of dishes
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