

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Apply complicated processing techniques of cooking ingredients
Code	108467L3
Range	This unit of competency is applicable to practitioners of the production. While working in Chinese catering establishments or relevant workplaces, practitioners should master the relatively complicated processing techniques of fresh and live ingredients and handle the soaking process of precious dried foodstuffs independently. They should be able to select and prepare the meat required according to various cooking requirements.
Level	3
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of complicated processing techniques of cooking ingredients:</p> <ul style="list-style-type: none"> • Know how to select and prepare various kinds of meat, including: <ul style="list-style-type: none"> ○ Master the selection standards and specifications of various kinds of meat ○ Master the storage requirements of various kinds of meat ○ Select and prepare the required meat according to various cooking requirements • Know how to carry out the soaking process of precious dried foodstuffs, including: <ul style="list-style-type: none"> ○ Know about the weight after soaking of precious dried foodstuffs ○ Handle precious dried foodstuffs such as shark fin by applying various soaking techniques • Master the relatively complicated processing techniques of fresh and live ingredients, including: <ul style="list-style-type: none"> ○ Master the relatively complicated processing for various livestock and poultry: <ul style="list-style-type: none"> ▪ Processing techniques ▪ Steps ▪ Remarks, such as the processing of suckling pigs ○ Master the relatively difficult processing for various aquatic animals: <ul style="list-style-type: none"> ▪ Processing techniques ▪ Steps ▪ Remarks <p>2. Apply complicated processing techniques of cooking ingredients:</p> <ul style="list-style-type: none"> • Follow the requirements and apply the complicated processing techniques of cooking ingredients acquired 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 select cooking ingredients in a professional manner for the production of various dishes at work with the interests of customers as a priority
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Master the relatively complicated processing techniques of fresh and live ingredients • Handle the soaking process of precious dried foodstuffs independently

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

	<ul style="list-style-type: none">• Select and prepare various kinds of meat for the preparation of various dishes
Remark	