

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Slice / garnish and decorate foodstuffs
Code	108468L3
Range	This unit of competency is applicable to practitioners of the production section in Chinese restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to prepare various kinds of pastes and mashes (蓉泥), and vegetable sculptures independently in kitchens, as well as to decorate and slice/garnish various ingredients by the use of knife (刀工美化).
Level	3
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of slicing/garnishing and decorating foodstuffs:</p> <ul style="list-style-type: none"> • Know how to prepare various kinds of pastes and mashes, including the understanding of the following about different pastes and mashes of various ingredients: <ul style="list-style-type: none"> ○ Production methods ○ Ingredient selections ○ Production processes ○ Heating duration and degree ○ Storage techniques • Master food sculpture techniques and practical cooking techniques, including: <ul style="list-style-type: none"> ○ Concepts and varieties of various food sculptures ○ Basic skills and steps of various kinds of vegetable and fruit sculptures ○ Basic appearance of patterns, and the display skills and methods of various geometric graph combinations ○ Techniques such as color types, nature, components, relation with tastes, matching and the use of food pigments <p>2. Slice/garnish and decorate foodstuffs:</p> <ul style="list-style-type: none"> • Follow the requirements and apply the acquired techniques for slicing/garnishing and decorating foodstuffs to carry out daily work • Decorate various ingredients by the use of knife to: <ul style="list-style-type: none"> ○ Make 3-D sculptures ○ Make vegetable and fruit sculpture decorations ○ Display geometric graph combinations ○ Slice/garnish and decorate the ingredients of various dishes, etc. • 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 slice/garnish and decorate foodstuffs from the artistic perspective in a professional manner at work.
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Prepare various kinds of pastes and mashes • Prepare vegetable sculptures independently • Master the slicing/garnishing and decoration skills of ingredients by the use of knife
Remark	