

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Master complicated cooking (stove) skills and techniques
Code	108469L3
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 cook various hot dishes in the kitchen section independently and master the key points of seasoning.
Level	3
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of complicated cooking (stove) skills and techniques:</p> <ul style="list-style-type: none"> • Know how to cook chicken stock, including: <ul style="list-style-type: none"> ○ Understand the principles of cooking chicken stock ○ Understand the material selection, standards, making processes, material amounts, applications and points to note of cooking chicken stock ○ Understand the material selection, standards, making processes, material amounts, applications and points to note of cooking cream soup ○ Understand the material selection, standards, making processes, material amounts, applications and points to note of various vegetable soup • Know about the relations between various tastes and seasonings, including: <ul style="list-style-type: none"> ○ Definitions of taste, taste generation principles, taste classifications, etc. ○ Types of smell, smell generation processes, factors affecting smells, formation of aroma and peculiar smells during cooking, and methods for removing peculiar smells ○ Characteristics of various tastes, tasting zones of the tongue, various factors affecting the tastes of dishes and interaction between different tastes • Understand the changes of various materials during the cooking processes, including: <ul style="list-style-type: none"> ○ The changes of sugars ○ The changes of proteins ○ The changes of fat ○ The changes of vitamins ○ The changes of colours, etc. <p>2. Master complicated cooking (stove) skills and techniques:</p> <ul style="list-style-type: none"> • Follow the requirements and apply the acquired complicated cooking (stove) skills and techniques to carry out daily work • Apply the various cooking skills acquired to the eighteen cooking methods • Cook dishes and chicken stock, including: <ul style="list-style-type: none"> ○ Select appropriate ingredients for cooking chicken stock ○ Based on the relations between tastes and seasoning to match the changes of materials during cooking ○ Make designated dishes with proper cooking skills • Supervise and coordinate with staff of other kitchen sections to produce a variety of dishes • Explain and introduce the cooking skills and techniques adopted to the supervisors and even the customers when necessary <p>3. Exhibit professionalism</p>

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">• Always use the complicated cooking (stove) skills and techniques in a professional and dedicated manner at work, without skipping any necessary procedures
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Cook chicken stock• Master various cooking skills with proper seasoning• Understand the changes of various materials during cooking
Remark	