

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

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| Title | Prepare sashimi |
| Code | 108478L3 |
| Range | This unit of competency is applicable to all catering food production practitioners involved in preparing Japanese food. Sashimi (刺身) is fresh raw food, usually seafood, cut into bite-sized pieces and served with soy sauce and wasabi. It is one of the most famous dishes in the Japanese cuisine. This UoC concerns competences in preparing sashimi dishes using ready to eat seafood type only. |
| Level | 3 |
| Credit | 3 |
| Competency | <p>Performance Requirements</p> <p>1. Knowledge for preparing sashimi dishes</p> <ul style="list-style-type: none"> • Possess basic knowledge of common types of sashimi served in restaurants, such as: <ul style="list-style-type: none"> ○ Maguro (Tuna) ○ Sake (Salmon) ○ Tai (Sea Bream) ○ Saba (Mackerel) ○ Tako (Octopus) ○ Hotate (Scallop) ○ Hokkigai (Surf Clam) ○ Amaebi (Shrimp) • Possess basic knowledge and skills in application of knives for sashimi dishes, including: <ul style="list-style-type: none"> ○ Cutting ○ Portioning ○ Uniformity • Possess basic knowledge and skills in selecting seafood in terms of freshness and quality for sashimi use • Possess knowledge of types of equipment to be used for preparation of sashimi, such as: <ul style="list-style-type: none"> ○ Fish bone tweezers ○ Sharpening stone ○ Wasabi grater ○ Sashimi knives • Possess basic knowledge of common parasites in seafood and regulatory guidelines on preparing raw food for consumption • Possess basic knowledge of hygiene and food safety procedures of the establishment <p>2. Prepare sashimi dishes:</p> <ul style="list-style-type: none"> • Determine the required sashimi type • Perform preparation including: <ul style="list-style-type: none"> ○ Clean and prepare work area ○ Layout the equipment and tools to be used for preparing the sashimi dish ○ Select appropriate type and size knives. Clean, sharpen and arrange in order of use ○ Acquire and ready presentation ingredients, such as soy sauce, ginger, etc. ○ Ground fresh wasabi ○ Acquire the required seafood, maintain at a workable temperature • Evaluate freshness and quality of seafood prior to preparation |

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| | <ul style="list-style-type: none"> • Prepare sashimi by slicing every piece in required size and shape • Place sashimi on tableware of appropriate shape, size and color • Present and serve sashimi with required garnishes, sauces, dips and accompaniments • Clean and store all used equipment in accordance with establishment's procedures <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Use seafood that are complied with Hazard Analysis and Critical Control Point (HACCP) • Comply with food safety requirements to ensure produced sashimi are of highest quality and safe for consumption |
| Assessment Criteria | <p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Acquire and organize all ingredients and equipment necessary for the production of the sashimi dish • Evaluate the freshness and quality of the seafood for the production of sashimi dish • Cut all pieces of sashimi to appropriate shape and size and present in accordance to the requirements of the dish and establishment's standards |
| Remark | |