

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Know about the Chinese cuisine culture and regional cuisines
Code	108495L4
Range	This unit of competency is applicable to practitioners of the production section engaged in management in Chinese restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to master the knowledge of different Chinese regional cuisines and get familiar with the Chinese cuisine culture for use in the operations and planning of the organisation.
Level	4
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of the Chinese cuisine culture and regional cuisines:</p> <ul style="list-style-type: none"> • Get familiar with the Chinese cuisine culture, including: <ul style="list-style-type: none"> ○ Understand the characteristics, origins and development of Chinese cuisine ○ Understand other nationality cuisines other than the Han cuisine: <ul style="list-style-type: none"> ▪ Characteristics ▪ Representative dishes ▪ Unique cooking methods ▪ Ingredients, etc. ○ Understand the catering culture in traditional Chinese festivals ○ Know about the catering, customs, taboos and preferences of other nationalities, etc. • Understand different regional cuisines in China, including to know about the eight famous Chinese regional cuisines: <ul style="list-style-type: none"> ○ Origins ○ Characteristics ○ Representative dishes ○ Unique cooking methods ○ Ingredients, etc. <p>2. Know about the Chinese cuisine culture and regional cuisines:</p> <ul style="list-style-type: none"> • Apply knowledge of the Chinese cuisine culture and regional cuisines as well as the knowledge of the eight famous Chinese regional cuisines in the daily operations of restaurants, for example: <ul style="list-style-type: none"> ○ Cooking methods ○ Application of the ingredients • Frequently exchange and study the Chinese cuisine culture with different people such as customers and industry peers <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always apply the knowledge of Chinese cuisine culture and regional cuisines at work, and devote wholeheartedly to the catering duties
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Get familiar with the Chinese cuisine culture, master the knowledge of different Chinese regional cuisines, including the characteristics of other nationality cuisines, and apply the knowledge in the operations and planning of the organisation
Remark	