

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Know about non-Chinese cuisine cultures and different national cuisines
Code	108496L4
Range	This unit of competency is applicable to practitioners of the production section engaged in management in restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to understand different cuisine cultures and different regional cuisines in the world and apply the cooking methods of a regional cuisine to the cooking of other regional cuisines, facilitating innovation and development.
Level	4
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of non-Chinese cuisine cultures and cuisines of different countries:</p> <ul style="list-style-type: none"> • Know about the characteristics, origins and development of the major cuisine cultures of other countries in the world, such as: <ul style="list-style-type: none"> ○ Western cuisine such as the United States, France and Italy ○ Asian cuisine such as Japan, Korea, Thailand and Vietnam • Know about the traditional festival cuisines in different countries: <ul style="list-style-type: none"> ○ Cultures and customs ○ Taboos and preferences, etc. • Understand different regional cuisines in the world: <ul style="list-style-type: none"> ○ Characteristics and unique features ○ Representative dishes ○ Ingredient selection ○ Common cooking methods, etc. <p>2. Know about non-Chinese cuisine cultures and different national cuisines:</p> <ul style="list-style-type: none"> • Master the characteristics and the following of various regional cuisines in the world: <ul style="list-style-type: none"> ○ Cooking methods ○ Ingredient applications ○ Ability to make modifications and apply them to the cooking of other regional cuisines ○ Ability to facilitate development and innovation, etc. • Apply knowledge and cultures about regional cuisines of different countries to: <ul style="list-style-type: none"> ○ Modify the ingredients and cooking methods of the cuisines of different countries ○ Incorporate them into the cuisine culture of other regions <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always use the knowledge of non-Chinese cuisine cultures and cuisines of different countries to engage in the catering work wholeheartedly
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Master the cuisine cultures of various parts of the world, including cuisine knowledge and cooking skills • Apply the characteristics of other cuisines to the cooking of a certain cuisine to achieve innovation and development
Remark	