

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Slicing / garnishing skills for banquet dishes
Code	108497L4
Range	This unit of competency is applicable to practitioners of the kitchen section in Chinese restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should understand the requirements of banquet menu contents, and order and deliver ingredients accordingly. They should apply the skills of slicing/garnishing different ingredients quickly for the preparation of banquet dishes.
Level	4
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of slicing/garnishing skills for banquet dishes:</p> <ul style="list-style-type: none"> • Master the slicing/garnishing skills for banquet dishes, including: <ul style="list-style-type: none"> ○ Understand thoroughly the requirements, ingredient supply in the market and splendid combinations of banquet dishes ○ Know about the contents of the banquet menu, and the time to make the order and delivery of ingredients ○ Know about the elementary processing time of various ingredients ○ Apply relevant tools and machines for improving efficiency ○ Understand how to control the profit margin, etc. • Master the work arrangement of various staff members of the kitchen section during the banquet <p>2. Slicing/garnishing skills for banquet dishes:</p> <ul style="list-style-type: none"> • Apply various skills for banquet dishes and slice/garnish banquet dishes according to menu requirements with a reasonable profit margin • Properly arrange all kinds of related materials, tools and machinery before the banquet • When the banquet is held, slice/garnish different ingredients in large quantities reasonably and quickly, and store the ingredients systemically • Always discuss with various parties, and seek their opinions on the banquet and its details such as slicing/garnishing <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always aiming at skilful craftsmanship and gorgeousness, engage in the slicing/garnishing work of banquet dishes wholeheartedly
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Order the ingredients and have them delivered according to the requirements of the banquet menu and relevant profit margin, and slice/garnish various ingredients for preparing the banquet dishes
Remark	