

**Specification of Competency Standards**  
**for the Catering Industry**  
**Unit of Competency**

Functional Area - Professional Skills for the Production Section

Title	Prepare dishes for banquets
Code	108498L4
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 be able to understand the requirements of the banquet menu contents and serving processes and prepare banquet dishes.
Level	4
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of preparing dishes for banquets:</p> <ul style="list-style-type: none"> <li>• Master the menus of banquets, including: <ul style="list-style-type: none"> <li>○ Structures of the banquet menus</li> <li>○ Serving processes, etc.</li> </ul> </li> <li>• Understand the relation between cooking and business</li> <li>• Master the skills for keeping the temperature and quality of dishes</li> <li>• Master the timing and cooperate with different sections for cooking the banquet dishes</li> <li>• Get familiar with common major ingredients, supplementary ingredients and seasonings, etc.</li> <li>• Master the skills of container selection (擺盤) and decoration</li> <li>• Know about the production processes of different stoves in the kitchen section</li> </ul> <p>2. Prepare dishes for banquets:</p> <ul style="list-style-type: none"> <li>• Apply appropriate tools and machines to assist in the cooking of the entire set of banquet dishes</li> <li>• Arrange the production processes of different stoves, including during the preparation process: <ul style="list-style-type: none"> <li>○ Arrange the sequences of the production processes of different stoves</li> <li>○ Meet the cooking and serving speed of banquet dishes, etc.</li> </ul> </li> <li>• Prepare dishes with splendid colours, aromas and tastes</li> <li>• Cook dishes in large quantities properly when necessary</li> <li>• Always discuss with various parties and seek their opinions on the banquet dishes</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• With the aim of skilful technique and quality, engage in the work of preparing dishes for banquets wholeheartedly</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Understand the requirements of banquet menus, arrange the serving processes of the kitchen section and prepare the entire set of banquet dishes</li> </ul>
Remark	