

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Sales and Service Skills

Title	Develop research and development of products and services
Code	108525L7
Range	This unit of competency is applicable to management staff and senior culinary staff of the production section in catering establishments. While working in catering establishments or relevant workplaces, practitioners should be able to research or discover new ingredients, develop new cooking techniques and promote the development of the industry, and able to modify and innovate new form of service and training methods.
Level	7
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of developing research and development of products and services</p> <ul style="list-style-type: none"> • Master the production, procurement and supply of special ingredients • Research or discover new ingredients and create new products or dishes by such ingredients • Master the skills of developing new cooking methods, including: <ul style="list-style-type: none"> ○ Breakthrough discovery of cooking techniques ○ Propose sound and innovative theories or techniques • Master the research, training and promotion in culinary art, such as: <ul style="list-style-type: none"> ○ Teach the new techniques, theories and ingredients to others ○ Promote the development and promotion of the catering industry ○ Receive public recognitions as catering experts and leaders • Master the innovation, training and promotion of service form and concepts <p>2. Develop research and development of products and services</p> <ul style="list-style-type: none"> • Apply relevant knowledge and skills to develop and research in products and services of catering establishment, for example <ul style="list-style-type: none"> ○ Develop and research new ingredients and new cooking techniques ○ Modify and innovate new service ○ Provide training service • Conduct systematic and conscientious research and record the research results in appropriate manners • Conduct in-depth study on the characteristics and classifications of certain special ingredients • Develop new cooking techniques, for example: <ul style="list-style-type: none"> ○ Develop new cooking techniques to create new products or dishes ○ Apply new techniques and ingredients to create new foods and products ○ Modify existing techniques and ingredient applications to create new dishes and products <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Develop research and development of products and services to maintain image and reputation of corporate.
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Able to develop and research new ingredients and cooking techniques in catering industry and promote the catering culture and technical training by new cookery techniques and products; and

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	<ul style="list-style-type: none">• Able to create, modify and implement brand-new service concepts for the development and promotion of the organization and staff training
Remark	