

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Table Service Section

Title	Know about food categorization
Code	109628L1
Range	This unit of competency is applicable to practitioners of the catering services section and those employed in the sales-related fields in the catering industry. While working in restaurants or relevant workplaces, practitioners should be able to understand the concepts of different food cultures and their classification of food ingredients, able to identify different food categories, food safety and dietary values, to assist the catering services section and the sales section in providing advice to guests in accordance with the requirements of the organisation and under certain guidance.
Level	1
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Acquire the knowledge of food categorisation:</p> <ul style="list-style-type: none"> • Acquire knowledge about the concepts of different food cultures, including: <ul style="list-style-type: none"> ○ Know about different cuisine cultures ○ Know about the differences between International cuisines and regional cuisines ○ Know about specific dishes, such as vegetarian dishes • Acquire knowledge about the species of vegetables, including: <ul style="list-style-type: none"> ○ Vegetable classification ○ Seasonal influences on vegetables ○ Categories, taste, quality, etc. of common vegetables • Acquire knowledge about common livestock and relevant products, including: <ul style="list-style-type: none"> ○ Species, textures, quality, applied cooking methods of common livestock products ○ Categories, utilization of common livestock products • Acquire knowledge about basic poultry and relevant products, including: <ul style="list-style-type: none"> ○ Species, quality, textures of poultry ○ Categories, applied cooking methods of poultry products • Acquire knowledge about basic aquatic animals, including: <ul style="list-style-type: none"> ○ Species, textures and seasonality of common aquatic products ○ Categories of aquatic animals; its sources and applied cooking methods • Understand basic seasonings, including the categories, flavor's, materials, specifics, and their application varieties <p>2. Know about food categorisation:</p> <ul style="list-style-type: none"> • With the acquired knowledge, give common suggestions and feedback to customers in accordance with the service concepts and principles • Based on the acquired knowledge of food categorization: <ul style="list-style-type: none"> ○ Understand the basic attributes and classification of each kind of ingredient, such as: <ul style="list-style-type: none"> ▪ Food Safety; ▪ Dietary awareness and food allergen ▪ Restrictions for religious and special dietary needs ▪ Dietary value ▪ Flavor profiling of applied seasonings to foods ○ Assist the catering services section and the sales section • Assist the catering services section in providing services to customers and maintain good relationships

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	<p>3. Exhibit professionalism</p> <ul style="list-style-type: none">• Always apply the acquired knowledge for identifying food categories and its utilization to provide services for the organization and customers wholeheartedly
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none">• Identify catering food categories (including species and characteristics of vegetables, livestock, poultry, aquatic products, seafood and seasonings) in advising customers according to the requirements of the organization and under certain guidance
Remark	