

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Slice / garnish common food ingredients
Code	109642L1
Range	This unit of competency is applicable to staff of the production section or practitioners engaged in work related to the production section of the catering industry. While working in restaurants or relevant workplaces, practitioners should be able to slice / garnish general food ingredients under guidance.
Level	1
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of basic slicing / garnishing common food ingredients:</p> <ul style="list-style-type: none"> • Know about the functions of various cutting tools and cutting machines, including: <ul style="list-style-type: none"> ○ Use and maintenance of various cutting tools such as slicing knives ○ Operation and maintenance of various cutting machines, such as: <ul style="list-style-type: none"> ▪ Blenders ▪ Mandoline Slicers ▪ Food processors ○ Use and maintenance of various cushioning tools, such as chopping boards ○ Use of various food containing utensils ○ Use of various containing and storage tools for raw materials and half-finished products • Understand and know the basic concepts of slicing techniques and knife skills, including: <ul style="list-style-type: none"> ○ Concepts and functions of slicing techniques ○ Requirements of slicing techniques ○ Factors affecting slicing techniques, such as gestures ○ Various knife skills, such as slicing, turning, dicing, cutting, carving and chopping • Understand the basic concepts of food garnishing, for example: <ul style="list-style-type: none"> ○ Basic requirements for food garnishing, including: <ul style="list-style-type: none"> ▪ market supply of raw materials ▪ usage of materials in a reasonable and economical manner ○ Various food garnishing methods and skills, etc. <p>2. Slice / garnish common food ingredients:</p> <ul style="list-style-type: none"> • Appropriate use of techniques in slicing/garnishing common food ingredients at work • Follow the established guidelines and regulations of the organization on slicing / garnishing food ingredients • Slice / garnish cooking ingredients preliminarily during the cooking process <ul style="list-style-type: none"> ○ Prepare foodstuffs into materials of different sizes, shapes and specifications by using various knife skills, such as: <ul style="list-style-type: none"> ○ Brunoises - dice ○ Julienne – fine strips ○ Paysanne – fine cut vegetables ○ Chiffonade – cut or shave into thick strips • Report problems at work to supervisors at any time <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always be focused to slice / garnish common food ingredients with enthusiasm at work

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Know about the functions of various cutting tools and cutting machines• Display and perform various slicing techniques and knife skills under guidance for slicing / garnishing cooking ingredients preliminarily
Remark	