

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Conduct dish presentation
Code	109653L2
Range	This unit of competency is applicable to all catering food production practitioners. Food presentation is the art of modifying, processing, arranging, or decorating food to enhance its aesthetic appeal. The visual presentation of food matters a lot when many consumers “eat with their eyes”. Creative and thoughtful plating enhances both the look and taste of the food. This UoC concerns competences to perform food presentation and to draw the focal point with color, flavor, texture, decoration, and garnish.
Level	2
Credit	1
Competency	<p>Performance Requirements</p> <p>1. Knowledge for conducting dish presentation</p> <ul style="list-style-type: none"> • Possess basic knowledge of food presentation techniques, including: <ul style="list-style-type: none"> ○ Proportioning (food size should match the tableware size and dining concept) ○ Styling (balancing the contrast and variety) ○ Timing (not taking too long during adjusting presentation which may spoil the food) ○ Select and use of tableware (Plate, bowl, special effects tableware, etc.) • Possess basic knowledge and skills in food arrangements / plating • Possess basic knowledge of different decorative materials, such as: <ul style="list-style-type: none"> ○ Herbs, spices, edible flowers, seedlings, sprouts and baby leaf lettuce ○ Sauces, oils and dips ○ Crisp elements • Possess basic knowledge of basic garnishing to the color, shape and compliment the texture and flavor of food • Possess basic knowledge of kitchen’s Occupational health and safety, including fire hazards <p>2. Conduct dish presentation:</p> <ul style="list-style-type: none"> • Comprehend the dish’s recipe • Prepare for finishing the dish’s presentation <ul style="list-style-type: none"> ○ Ready tableware (plates, bowls, etc.) ○ Ready garnish, sauces and other decorative ingredients ○ Tools (shape cutters, knives, piping bag, precision tongs, shaver, spoons, squeeze bottles, etc.) • Portion and plate the food in comparison to the menu description and style. Ensure food portion is not excessively larger than the plate or not excessively small, giving the impression of scanty • Arrange and decorate neatly and attractively according to the establishment’s requirements. For examples: <ul style="list-style-type: none"> ○ Serve the main course with other side dishes as indicated and / or appropriated ○ Match presentation to the restaurant theme ○ Adding garnishes to your liking and styling ○ Adjusting height of decorative ingredients ○ Decorate with sauces (drops on side of plate, use of multi-colored sauces, etc.) ○ Adjust / decorate of herbs, spices or edible flowers, seedlings, sprouts and baby leaf lettuce as appropriated • Wipe off any residues on the tableware and ready dish for serving according to the

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	<p>establishment's procedure</p> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Follow the organization's or kitchen's rules to maintain cleanliness of equipment and environment • Be creative but adhere to hygiene regulations
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Prepare all the appropriate equipment, decorative materials and ingredients ready for the presentation task • Use the appropriate tableware and portion the food to fit for the dish's requirements and have enough space for decoration <ul style="list-style-type: none"> ○ Complete the decorative work within the timeframe without affecting the serving quality of the food
Remark	