

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

Functional Area - Professional Skills for the Production Section

Title	Prepare French canapé
Code	109657L2
Range	This unit of competency is applicable to all catering food production practitioners involved in preparing French food. This UoC concerns competence in preparing canapé in traditional French style.
Level	2
Credit	1
Competency	<p>Performance Requirements</p> <p>1. Knowledge for preparing French canapé</p> <ul style="list-style-type: none"> <li>• Possess basic knowledge common types of French canapé. For example: <ul style="list-style-type: none"> <li>○ Savory Spreads and Dips: accompanying toasts,</li> <li>○ Brochettes: anything presented on a tooth pick or small wooden skewer</li> <li>○ Bouchées: Any small, bite sized morsel</li> <li>○ Breads</li> <li>○ Savory Verrines and Cullers: small glasses that contain maximum two bites of combinations</li> </ul> </li> <li>• Possess basic knowledge about French canapé. For example: <ul style="list-style-type: none"> <li>○ Finger food – mouth bites food during a cocktail</li> <li>○ Use bread or a base of canapé, a spread or filling, and a main item garnish</li> <li>○ Suitable time / occasion when to serve a French canapé</li> </ul> </li> <li>• Possess basic knowledge of important factors for creating French canapé, for example: <ul style="list-style-type: none"> <li>○ Taste / textures</li> <li>○ Vibrant color / shape</li> <li>○ Occasion / seasonality / tradition</li> <li>○ Cooking / service method</li> </ul> </li> <li>• Possess basic guidelines on canapés offerings. For example: <ul style="list-style-type: none"> <li>○ Less than 10 guests: offer 3 different choices</li> <li>○ 10 to 20 guests: offer five different choices</li> <li>○ 20 and 40 guests: offer seven selections</li> <li>○ Over 40 guests: offer nine selections</li> </ul> </li> <li>• Possess basic knowledge of kitchen's hygiene and food safety procedures</li> </ul> <p>2. Prepare French canapé:</p> <ul style="list-style-type: none"> <li>• Comprehend the canapé recipe/s</li> <li>• Preparations for creating canapé <ul style="list-style-type: none"> <li>○ Determine the occasion, variety and number of guests</li> <li>○ Identify which ingredients or canapé topping need to be prepared in advance</li> <li>○ Assemble all the necessary ingredients</li> </ul> </li> <li>• Prepare the base of the canapé <ul style="list-style-type: none"> <li>○ Select, assemble or prepare appropriate base, such as: <ul style="list-style-type: none"> <li>▪ Bread cutouts, toast cutouts</li> <li>▪ Bouchees, Vol au Vent, Verrine, etc.</li> </ul> </li> </ul> </li> <li>• Prepare the savory spread <ul style="list-style-type: none"> <li>○ Select suitable savory spread <ul style="list-style-type: none"> <li>▪ Flavored butter</li> <li>▪ Flavored cream cheese</li> <li>▪ Meat or fish spreads</li> </ul> </li> <li>○ Assemble ingredients and mix to required spread</li> </ul> </li> </ul>

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	<ul style="list-style-type: none"> <li>• Prepare the garnish. It can be any food item or combination of items placed on top of the spread <ul style="list-style-type: none"> <li>▪ Vegetables, pickles, and Relishes</li> <li>▪ Fish (smoked oysters/clams, smoked salmon, shrimp, rolled anchovy fillets, caviar, crabmeat, sardines, etc.)</li> <li>▪ Meat (ham, salami, chicken or turkey breast, roast beef, etc.)</li> </ul> </li> <li>○ Assemble the canapé as close as possible to serving time to avoid bases become soggy, and spreads and garnishes dry out easily. If it is needed to be assembled in advance, then cover with plastic film and store in refrigerator</li> <li>○ When serving, place canapé on appropriate serving tray with suitable decoration to allow guest to pick their own choice</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Respect food and avoid wastage</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Create the canapés with appropriate size and follow the traditional 3-layer principle</li> <li>• Create the canapés with expected taste, color and texture according to the recipe</li> <li>• Decorate and present the canapé</li> </ul>
Remark	