

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

Functional Area - Professional Skills for the Production Section

Title	Prepare Marseille bouillabaisse
Code	109658L2
Range	This unit of competency is applicable to all catering food production practitioners involved in preparing French food. Marseille bouillabaisse is a simple southern France Provençal fish stew dish that is being emulated all over the world. Traditionally it was a fish soup but now many recipes have added other seafood and become a seafood dish. This UoC concerns competence in producing traditional Marseille bouillabaisse (fish soup).
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for preparing Marseille bouillabaisse</p> <ul style="list-style-type: none"> <li>• Possess basic knowledge of the origins of the Marseille bouillabaisse and its traditional recipe. For example: <ul style="list-style-type: none"> <li>○ Selection of Provençal herbs and spices</li> <li>○ Identify and select appropriate variety of fish and shellfish</li> </ul> </li> <li>• Possess basic knowledge of cooking seafood. For example: <ul style="list-style-type: none"> <li>○ Determine when the seafood are well cooked</li> </ul> </li> <li>• Possess basic knowledge of preparing fish stock</li> <li>• Possess basic knowledge of preparing a Rouille</li> <li>• Possess basic knowledge of tools and equipment used for cooking of bouillabaisse</li> <li>• Possess basic knowledge of kitchen's hygiene and food safety procedures</li> </ul> <p>2. Prepare Marseille bouillabaisse:</p> <ul style="list-style-type: none"> <li>• Comprehend the Marseille bouillabaisse recipe</li> <li>• Preparations for cooking the Marseille bouillabaisse, such as: <ul style="list-style-type: none"> <li>○ Acquire and clean the fishes and shellfish (if required by recipe)</li> <li>○ Portion the fish to appropriate size and shape</li> <li>○ Prepare the stocks</li> <li>○ Measure and ready other ingredient, such as: olive oil, vegetables, cayenne, garlicks, saffron, bread, egg yolks, etc.</li> </ul> </li> <li>• Cook the Marseille Bouillabaisse according to the recipe or as follows: <ul style="list-style-type: none"> <li>○ In a heavy bottomed stock pan, heat grapeseed oil over medium heat</li> <li>○ Add vegetables (chopped onions, leeks, celery, fennel bulbs, garlic, tomato) slowly heat them until tender but not browned</li> <li>○ Add fish stock and simmer the vegetables.</li> <li>○ Add herbs and seasons. Continue to simmer</li> <li>○ Add the fishes, according to the recipe. Add shellfish when the soup/stew is almost ready</li> <li>○ Finally add Pernod, season to taste and let it rest</li> </ul> </li> <li>• Prepare the Rouille as per recipe; toast the bread slices</li> <li>• Serve the Marseille bouillabaisse as required by recipe (broth and fish separately or everything into a bowl) with side dishes (bread and Rouille)</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Discover new ingredients and cooking methods for improvement</li> <li>• Respect food and avoid wastage</li> </ul>

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Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none"><li>• Select, clean and prepare all the fishes and other ingredients for cooking of the Marseille bouillabaisse in accordance with the recipe</li><li>• Adjust cooking method based on the recipe of the establishment</li><li>• Serve the Marseille bouillabaisse stew in accordance with the recipe used in the restaurant</li></ul>
Remark	Refer to 108397L1 – Prepare stock, 109650L2 Prepare and cook fish