

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Produce American style burger dishes
Code	109660L2
Range	This unit of competency is applicable to all catering food production practitioners involved in producing American style burger dishes. This UoC concerns competence in producing American style burger dishes at the establishment or related workplaces, making use of adept cooking skills, and in accordance with the standards and ingredients specified by the establishment. The finished products are expected to be both authentic and in terms of appearance, fragrance and flavor, making customers feel satisfied and enjoy the food.
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for preparing American style burger dishes</p> <ul style="list-style-type: none"> • Understand the development of American style 100% beef hamburger dishes in the Hong Kong market • Possess good cooking techniques related to producing American style hamburger dishes, for example: <ul style="list-style-type: none"> ○ Only 100% ground beef with seasoning ○ Controlling the cooking temperature and heat of individual food commodities ○ Applying appropriated cooking methods, such as: frying, barbequing, broiling, pan-frying, grilling • Understand the culture and characteristics of American style hamburger dishes, including: <ul style="list-style-type: none"> ○ Bigger serving size / value for money ○ 100% ground beef ○ Wide choices of side ingredients to be served with as accomplishments ○ Wide choice of available topping and sauces ○ Flavor sensory • Possess good knowledge of the procedures and tips for the production of American style burger dishes • Have interest and respect in cooking and kitchen work <p>2. Produce American style burger dishes:</p> <ul style="list-style-type: none"> • Review the recipes or menu about the American style burger dishes provided by the establishment and the production guidelines for the burger dishes (if available) • When an order is placed, produce the American style burger dishes according to the features mentioned in the menu, customer's requests, establishment's guidelines, etc., including: <ul style="list-style-type: none"> ○ Prepare bread of the right ingredients, size and shape ○ Prepare the necessary ingredients which are available for individual burgers ○ Prepare (including washing and / or cooking) the necessary toppings as advised / selected ○ Prepare the necessary sauces ○ Put an appropriate amount of oil in a pan and fry the hamburger patties (or other meat) until both sides become golden brown and the patties are fully cooked ○ Apply butter to the bread and place ingredients as indicated ○ Follow the establishment's practice to wrap the burgers properly with paper or serve directly

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	<ul style="list-style-type: none"> • When the assembling of the burgers is complete, pass the finished products, sauces and accompaniments to the floor staff for serving or selling at the store • During the production process, try to use the skills as much as possible to improve the quality of the products. For example: <ul style="list-style-type: none"> ○ The control of selection and amount of the sauces ○ The control of heat and time for the cooking process ○ The selection of side dishes and the arrangement of the serving amount ○ Arrange the ingredients and toppings skillfully to enhance the aesthetic quality • Review and adjust the content and style of the American style burger dishes in the menu regularly to match the establishment's promotional tactics and customers' preferences <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always make every effort to produce authentic and American style burger dishes • Follow strictly the ingredients and procedures specified for producing the American style burger dishes, without being sloppy or cutting corners
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Produce authentic and American style burger dishes using professional cooking skills • The American style burger dishes produced can make the customers feel satisfied and enjoy the food
Remark	