

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Prepare basic variety of Italian antipasto (appetizer)
Code	109661L2
Range	This unit of competency is applicable to all catering food production practitioners involved in preparing Italian cuisines. It focuses on the ability of producing basic variety of Italian antipasto (appetizer) in traditional Italian style.
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge of preparing basic variety of Italian antipasto (appetizer):</p> <ul style="list-style-type: none"> • Possess basic knowledge of traditional type of basic Italian antipasto (appetizers). For example: <ul style="list-style-type: none"> ○ Cured meat ○ Marinated/pickled meat ○ Olive ○ Pepperoncini ○ Mushroom ○ Anchovies ○ Artichoke heart ○ Various kinds of cheese, such as: Provolone cheese or Mozzarella cheese ○ Marinated meat and vegetables, such as Oil marinated, Vinegar marinated • Possess basic knowledge of important factors for creating appetizer, for example: <ul style="list-style-type: none"> ○ Taste ○ Vibrant color ○ Textures • Possess basic knowledge of kitchen's hygiene and food safety procedures <p>2. Prepare Italian appetizer:</p> <ul style="list-style-type: none"> • Understand the recipe of common basic Italian antipasto (appetizer) • Prepare a variety of Italian basic antipasto (appetizer) <ul style="list-style-type: none"> ○ Confirm the number of guests ○ Confirm the ingredients to be used in making basic Italian antipasto (appetizer) ○ Gather all essential ingredients ○ Serve on platters for family style or individually on plates <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Respect food and avoid wastage
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Assist to prepare a variety of basic Italian antipasto (appetizer) under supervisor's guidance
Remark	