

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

Functional Area - Professional Skills for the Production Section

Title	Produce American barbecue meat
Code	109662L3
Range	This unit of competency is applicable to all catering food production practitioners involved in producing American barbecued meats. This UoC concerns competence in producing American barbecued meats 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 native in terms of appearance, fragrance and flavor, making customers feel satisfied and enjoy the food.
Level	3
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing American barbecue meat:</p> <ul style="list-style-type: none"> <li>• Understand the development of American barbecued meats in the Hong Kong market</li> <li>• Possess good cooking methods and techniques related to producing American barbecued meats, for example: <ul style="list-style-type: none"> <li>○ Application of cooking methods: barbequing, grilling, slow-cooked, smoked, cured-roasted, broiled, boiled-grilled, infrared</li> <li>○ Adjusting the cooking temperature and heat to various meat cuts</li> <li>○ Cooking methods and techniques to geographical BBQ recipes</li> <li>○ Use of fire source: wood, charcoal, gas as per fire safety at establishment</li> </ul> </li> <li>• Understand the culture and characteristics of American barbecued meats, including: <ul style="list-style-type: none"> <li>○ Application / creativity of sauces / dips sensory to meat cuts and cooking methods</li> <li>○ Pulled meats</li> </ul> </li> <li>• Possess good knowledge of the procedures and tips for the production of American barbecued meats, for example: <ul style="list-style-type: none"> <li>○ Adopt smoking method by using wood or charcoal for smoke</li> <li>○ Process the barbecue equipment and additional tools such as brushes or mops to apply basting and finishing sauce, cutting boards, pots to keep basting and barbecue sauces at a simmer, knives to slice or chop meats, gloves to pull meats apart into strips, etc.</li> <li>○ Use of dry spices, salt and sugar rub or wet rubs including paste such as jerk for seasoning</li> <li>○ Four distinct barbecue styles in United States such as Carolina, Memphis, Texas and Kansas City</li> <li>○ Apply American based barbecue sauces: vinegar, tomato, ketchup and mustard</li> <li>○ Know side dishes to accomplish with the barbecued meat</li> </ul> </li> <li>• Have good interest and respect in cooking and kitchen work</li> </ul> <p>2. Produce American barbecue meat:</p> <ul style="list-style-type: none"> <li>• Review the recipes or menu about the American barbecued meats provided by the establishment and the production guidelines for the barbecued meats (if available)</li> <li>• When an order is placed, produce the American barbecued meats according to the features mentioned in the menu, customer's requests, establishment's guidelines, etc., including: <ul style="list-style-type: none"> <li>○ Pre-heat bbq sourced fire as indicated</li> <li>○ Prepare all the necessary ingredients and condiments as per given recipe</li> <li>○ Marinate / pre-cook bbq meats to instruction if necessary</li> </ul> </li> </ul>

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	<ul style="list-style-type: none"> <li>○ Prepare bustling sauces / dips and condiments as per recipe</li> <li>○ Cook and monitor bbq meats to instructing or desire</li> <li>○ When the cooking of the barbecued meat is complete, pass the finished products, sauces and accompaniments to the floor staff for serving</li> <li>● 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"> <li>○ The control of the selection and amount of the sauces, seasonings, etc.</li> <li>○ The control of heat and time for cooking methods such as slow roasting and smoking</li> <li>○ The selection of side dishes and the arrangement of the serving amount</li> <li>○ Control the cooking temperature properly so that the meat does not dry out after a long time of roasting</li> <li>○ Arrange the ingredients and toppings skillfully to enhance the various aesthetic qualities ranging from appearance, fragrance to flavor</li> </ul> </li> <li>● Review and adjust the content and style of the American barbecued meats in the menu regularly to match the establishment's promotional tactics and customers' preferences</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>● Always make every effort to produce authentic and American barbecued meats</li> <li>● Follow strictly the ingredients and procedures specified for producing the American barbecued meats, without being sloppy or cutting corners</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>● Produce authentic and American barbecued meats using professional cooking skills</li> <li>● The American barbecued meats produced can make the customers feel satisfied and enjoy the food</li> </ul>
Remark	