

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

Functional Area - Professional Skills for the Production Section

Title	Develop standard cooking recipes
Code	109663L3
Range	This unit of competency is applicable to administrators engaged in management of catering food production. While working in restaurants or relevant workplaces, standardized recipes shall be developed based on the operation of production department of the restaurant and ways of preparing different kind of dishes.
Level	3
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of develop standardized recipes:</p> <ul style="list-style-type: none"> <li>• Possess good knowledge of writing standardized recipes for different types of dishes, including: <ul style="list-style-type: none"> <li>○ Understand the formulation, utilization, and reasons of developing recipes</li> <li>○ Understand the relation in regards to operation of production department of the restaurant, such as: profit margin, procurement procedures, labor planning, etc.</li> <li>○ Understand the market and competitors of the catering industry</li> </ul> </li> <li>• Possess good knowledge to develop standardized recipes</li> <li>• Possess good ability to communicate with staff at all levels and customers</li> <li>• Update recipes regularly</li> </ul> <p>2. Develop standardized recipes:</p> <ul style="list-style-type: none"> <li>• Evaluate dishes that need standardized recipes</li> <li>• Establish butcher test in order to prepare costing sheet</li> <li>• Gather all ingredients required for the dish</li> <li>• Formulate preparation and cooking methods</li> <li>• Measure the weight and amount of each ingredients precisely</li> <li>• Record the tools, decorations and ways used for presentation of dishes</li> <li>• Adjust and standardize the way of preparing all dishes</li> <li>• Put down the name, recipe quantities, preparation duration and description of all dishes into the standardized recipe</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Develop, implement, adjust the standardized recipes with consideration of production departments' operation and customers' expectations.</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Understand the reason of establishing a standardized recipe; its formulation, and the operation details in regards to production department, e.g. profit margin, procurement procedures, manpower planning</li> <li>• Develop standardized recipes for different kinds of food to enhance the efficiency of daily operation of the restaurants</li> </ul>
Remark	