

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Prepare emulsified sauces
Code	109665L3
Range	This unit of competency is applicable to all catering food production practitioners. Sauces is the key component in preparing dishes. This UoC concerns competence in preparing emulsified sauces.
Level	3
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge of preparing emulsified sauces:</p> <ul style="list-style-type: none"> • Possess good knowledge of temporary warm, permanent cold and semi-permanent emulsified sauces • Possess good knowledge of major types of sauces, such as: temporary cold vinaigrette, mayonnaise, warm hollandaise sauce • Possess good knowledge of principle of emulsification • Possess good knowledge of egg yolk, oil and clarified butter, acids, etc. • Possess good skills of preparing emulsified sauces • Possess good knowledge of different types of emulsified sauces, such as: mayonnaise, honey mustard sauce, etc. • Possess good knowledge of kitchen's occupational health and safety, including fire hazards <p>2. Prepare emulsified sauces:</p> <ul style="list-style-type: none"> • Gather the necessary ingredients, such as oil, vinegar, salt, egg yolk and pepper • Add appropriate amount of emulsifier • Add ingredients in portions to allow the liquid to be evenly combined with the emulsifier and stir it • Some sauces need to be stirred at a high speed to allow air to enter into the sauce <p>3. Exhibit professionalism:</p> <ul style="list-style-type: none"> • Follow the organization or kitchen rules to maintain cleanliness of equipment and environment • Respect the food, ingredients and co-workers
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Select and measure the appropriate quantity of ingredients and emulsifier for making emulsified sauces • Follow the standards of the restaurant to prepare emulsified sauce and apply to respective types of food.
Remark	