

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

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| Title | Prepare Italian stewed / braised dishes |
| Code | 109666L3 |
| Range | This unit of competency is applicable to all practitioners of production section and involved in producing Italian cuisines. This UoC concerns competence on producing Italian stewed / braised dishes at the catering establishment or related workplaces, and make use of culinary skills, and in accordance with the standards and ingredients specified by the establishment. The products are expected to be both authentic and native in terms of appearance, fragrance and flavor. |
| Level | 3 |
| Credit | 4 |
| Competency | <p>Performance Requirements</p> <p>1. Knowledge of preparing Italian stewed / braised dishes:</p> <ul style="list-style-type: none"> • Understand the development of available Italian stewed / braised food in Hong Kong market • Possess good knowledge and cooking methods related to producing Italian stewed / braised dishes, for example: <ul style="list-style-type: none"> ○ Identify a variety of regional stewed / braised dishes ○ Cutting vegetables, meat and seafood, spices and herbs, wines and fortified wines ○ Know and able to describe seasonal Italian stewed / braised dishes ○ Know the difference between braising and stewing cooking methods ○ Know parts and cuts of livestock for braising and stewing • Understand the culture and characteristics of Italian stewed / braised food • Possess knowledge of the procedures and tips to prepare Italian stewed / braised dishes, for example: <ul style="list-style-type: none"> ○ Use of tomato and spices ○ Stew with usage of red wine / fortified wines ○ Manage the time used for braising / stewing different kinds of ingredients ○ Manage flavor profile and textures • Interested and respect in cooking and kitchen work <p>2. Prepare Italian stewed / braised dishes:</p> <ul style="list-style-type: none"> • Review the recipes or menu about the Italian stewed / braised dishes provided by the establishment (if available) • When an order is placed, prepare Italian stewed / braised dishes according to the features mentioned in the menu, customer's requests, establishment's guidelines, including spezzatino di manzo (Italian beef stew), coda alla vaccinara (oxtail stew; pollo alla cacciatora chicken in red wine and juniper berry, ossobucco stewed veal shank, etc. • Apply appropriate culinary skills and correct cooking methods to enhance the quality of the product • Review and adjust the menu of Italian stewed / braised dishes regularly in accordance with the promotional strategies adopted by the catering establishment and customers' expectation <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always make every effort to produce authentic and native Italian stewed dishes • Follow strictly the ingredients and procedures specified for producing the Italian stewed dishes, without being sloppy or cutting corners |

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| Assessment Criteria | The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Produce authentic and native Italian stewed / braised food using professional cooking skills• The Italian stewed dishes produced meet the customers' expectation |
| Remark | |