

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Prepare French Foie Gras dishes
Code	109667L3
Range	This unit of competency is applicable to all practitioners of production sections and practitioners involved in preparing foie gras dishes. This UoC concerns competence in producing foie gras dishes at the establishment or related workplaces, making 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, making customers feel satisfied and enjoy the food.
Level	3
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge of preparing French Foie Gras dishes:</p> <ul style="list-style-type: none"> • know, describe the origin and characteristic of gavage based foie gras, such as duck or goose foie gras (fatty liver) • know and explain the culinary culture and characteristics of foie gras dishes • know gavage-based foie gras product availability; cleaning / raw-stag preparation method and ready-to-eat product availability, • know the handling and storage of raw and cooked foie gras products • know cooking techniques related to producing foie gras dishes, such as: foie gras mousse, terrine, balantine, torchon, pate, rilette, pan-fried etc. • know how to apply sweet wine and Cognac for marinating foie gras • know advanced techniques for the production of innovative foie gras dishes, for example: low-heat cooked foie gras; foie gras foam; smoked foie gras; cured foie gras etc. • possess interest, respect and passionate in exploring cooking techniques and kitchen work <p>2. Prepare French Foie Gras dishes:</p> <ul style="list-style-type: none"> • Review the recipes or menu and production guidelines of foie gras dishes provided by the establishment (if available) • Draw on previous knowledge and demonstrate / incorporate new ideas by either review cooking methods, flavor profiles or textures, color and shape by applying appropriate culinary skills to enhance the quality of the product • When an order is placed, prepare the foie gras according to the features mentioned in the menu, customer's requests, establishment's guidelines, etc. including but not limited to: pan-fried foie gras, foie gras terrine with fig; foie grass mousse etc. • Review and make recommendations by adjusting the foie gras dishes regularly in accordance with the promotional strategies adopted by the catering establishment; customers' expectation and market trends. <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always make every effort to produce authentic and native foie gras dishes • Follow strictly the ingredients and procedures specified for producing the foie gras dishes, without being sloppy or cutting corners • Apply creative and elegant garnish components for plating of foie gras in warm and cold.
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to:

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	<ul style="list-style-type: none">• Produce authentic and native French Foie Gras dishes using professional cooking skill.• Refine French Foie Gras dishes in regards to applied cooking methods and innovation by enhancing its flavor profile, texture, and appearance
Remark	