

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Prepare sauces
Code	109671L3
Range	This unit of competency is applicable to all practitioners of production section in western catering establishment. Sauces can enhance the flavor of the cuisine. Most sauces are derived from 5 mother sauces of French cuisine. This UoC focuses on the ability of preparing 5 mother sauces.
Level	3
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of preparing sauces:</p> <ul style="list-style-type: none"> • Possess good knowledge of 5 mother sauces of French cuisine, including <ul style="list-style-type: none"> ○ Espagnole ○ Béchamel ○ Hollandaise ○ Veloute ○ Sauce Tomato • Know the culture and characteristics of 5 mother sauces of French cuisine <ul style="list-style-type: none"> ○ Espagnole ○ Béchamel ○ Hollandaise ○ Veloute ○ Sauce Tomato • Display and demonstrate interested and respect in cooking and kitchen work <p>2. Prepare sauces:</p> <ul style="list-style-type: none"> • Possess good knowledge of preparing sauces <ul style="list-style-type: none"> ○ Espagnole <ul style="list-style-type: none"> ▪ prepare dark brown roux, to which veal stock is added, along with browned bones, pieces of beef, vegetables, and different kind of seasonings ○ Béchamel <ul style="list-style-type: none"> ▪ Made from butter, flour and milk ○ Hollandaise <ul style="list-style-type: none"> ▪ Beaten egg yolks are combined with butter, lemon juice, salt, and water, and heated gently while being mixed. ○ Veloute <ul style="list-style-type: none"> ▪ Made from light stock, butter and flour ○ Sauce Tomato <ul style="list-style-type: none"> ▪ Cooked with salted pork belly, carrot, onion, tomato, veal stock, herbs and garlic for about two hours. • Review the recipes or menu about the 5 mother sauces provided by the establishment (if available) • Apply culinary skills to enhance the quality of the product <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always make every effort to produce 5 mother sauces of French cuisine

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	<ul style="list-style-type: none">Follow strictly the ingredients and procedures specified for producing the sauces, without being sloppy or cutting corners
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">Produce authentic and native 5 mother sauces of French cuisine
Remark	