

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Prepare French Pâté and Terrine dishes
Code	109672L3
Range	This unit of competency is applicable to practitioners in production section and involved in preparing French Pâté and Terrine plates. While working in restaurants or relevant workplaces, practitioners should apply culinary skills to prepare French Pâté and Terrine plates in accordance with the standard of catering establishment.
Level	3
Credit	4
Competency	<p>Performance Requirements</p> <p>1. Knowledge of French Pâté and Terrine</p> <ul style="list-style-type: none"> • Know and describe the differences between Pâté and Terrine <ul style="list-style-type: none"> ○ Pâté <ul style="list-style-type: none"> ▪ Pâté are made from fine forcemeat of either pork, poultry, fish, game or beef can contain liver, added pork fat, vegetables, herbs, spices and wine and are mainly soft in texture ▪ Pâté can be enrobed with a layer of a savory dough and a jelly filling ▪ Pâté are always baked ▪ Pâté are mainly accompanied with fruits, savory pickles and chutney ○ Terrine <ul style="list-style-type: none"> ▪ Terrine are made from forcemeats of either pork, poultry, seafood, beef or game meat. Fat or bacon can enrobe the Terrine ▪ Terrine are mainly baked or poached ▪ Additional ingredients can contain rough meats and are semi-hard in texture ▪ Usually serve as appetizer in sliced format • Possess good culinary skills in preparing French Pâté and Terrine • Possess enthusiasm in cooking • Both Pâté and Terrine must be prepared in advanced <p>2. Preparing French Pâté and Terrine dishes:</p> <ul style="list-style-type: none"> • French Pâté dishes <ul style="list-style-type: none"> ○ Review the recipes or menu and the production guidelines about French pâté provided by the establishment (if available) ○ Prepare French pâté according to the features mentioned in the menu, customer's requests, establishment's guidelines, etc. ○ Apply appropriate culinary skills to enhance the quality of the product ○ Review and adjust the menu of French Pâté dishes regularly in accordance with the promotional strategies adopted by the catering establishment and customers' expectation • French Terrine dishes <ul style="list-style-type: none"> ○ Review the recipes or menu and the production guidelines about French Terrine provided by the establishment (if available) ○ Prepare French terrine according to the features mentioned in the menu, customer's requests, establishment's guidelines, etc. ○ Apply appropriate culinary skills to enhance the quality of the product ○ Review and adjust the menu of French Terrine dishes regularly so to fulfill the promotional strategies adopted by the catering establishment and customers' expectation

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	<ul style="list-style-type: none">• Rillettes <p>3. Exhibit professionalism</p> <ul style="list-style-type: none">• Always make every effort to prepare authentic and native French Pâté and Terrine dishes• Follow strictly the ingredients and procedures specified for producing the French Pâté and Terrine dishes, without being sloppy or cutting corners
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none">• Deliver authentic and native French Pâté and Terrine dishes using professional culinary skills• The French Pâté and Terrine dishes produced meet customers' expectation.
Remark	