

**Specification of Competency Standards**  
**for the Catering Industry**  
**Unit of Competency**

Functional Area - Professional Skills for the Production Section

Title	Design and prepare new dishes
Code	109673L4
Range	This unit of competency is applicable to practitioners of the production section engaged in management and those of the sales section in restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to design dishes by using new ingredients and new techniques, and prepare different kinds of menus for use in market promotion, daily operations, festivals and banquets.
Level	4
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of designing and preparing new dishes:</p> <ul style="list-style-type: none"> <li>• Master the ability to prepare different kinds of menus, including: <ul style="list-style-type: none"> <li>○ Know about the structure, purpose and design of various menus, as well as profit margin requirement of the restaurant and the market demand</li> <li>○ Know about the market and the products provided by competitors</li> <li>○ Design different menus regularly for festivals or different kinds of special banquets</li> </ul> </li> <li>• Possess strong skills of designing and preparing new dishes</li> <li>• Possess strong ability to communicate with staff at all levels and customers</li> </ul> <p>2. Design and prepare new dishes:</p> <ul style="list-style-type: none"> <li>• Always pay attention to the development of dishes in the catering market, the changes in customers' tastes, etc.</li> <li>• Always design dishes by using new ingredients and new techniques, including: <ul style="list-style-type: none"> <li>○ Read relevant catering magazines, books and materials on a regular basis</li> <li>○ Join relevant professional catering associations</li> <li>○ Exchange expertise with industry peers and attend exhibitions</li> <li>○ Try new ingredients and new techniques, etc.</li> </ul> </li> <li>• Use new ingredients and new techniques to create dishes that meet the market demand</li> <li>• Consult customers and the supervisors about the new dishes regularly and improve the dishes</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Always design and prepare new dishes in an open and inclusive manner, with the highest priority in caring for customers' tastes</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Prepare different kinds of menus, and design dishes by using new ingredients and new techniques to meet the requirements of the festivals and the special banquets</li> </ul>
Remark	