

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

1. Title	Design and prepare new dishes
2. Code	CCZZPS401A
3. Level	4
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Prepare different kinds of menus</p> <ul style="list-style-type: none"> <li>◆ Master the structure, purpose and design of various menus, profit margin required by restaurants and market demands</li> <li>◆ Know about the market and products provided by competitors</li> <li>◆ Design different menus regularly for festivals or different kinds of special banquets</li> </ul> <p>5.2 Design dishes by using new ingredients and new techniques</p> <ul style="list-style-type: none"> <li>◆ Read the relevant catering magazines, books and materials on a regular basis</li> <li>◆ Join the relevant professional catering associations, exchange expertise with industry peers and attend exhibitions</li> <li>◆ Try new ingredients and new techniques in order to create dishes that meet market demands</li> </ul> <p>5.3 Design and prepare new dishes</p> <ul style="list-style-type: none"> <li>◆ Design and prepare new dishes by using new ingredients and new techniques</li> </ul>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to design dishes by using new ingredients and new techniques, prepare different kinds of menus and apply them in market promotions, daily operations, festivals and banquets.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to prepare different kinds of menus and design dishes by using new ingredients and new techniques to meet the requirements of festivals and special banquets.
8. Remarks	This unit of competency is applicable to practitioners of the production section engaged in management and those of the sales section in Chinese restaurants.