

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

1. Title	Slice/garnish common food ingredients
2. Code	CCZZPS104A
3. Level	1
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <div> <div> 5.1 Know about the functions of various cutting tools and cutting machines </div> <div> <ul style="list-style-type: none"> ◆ Know about the use and maintenance of various cutting tools (such as slicing knife and etc) ◆ Understand the operation and maintenance of various cutting machines (such as blender, slicer and etc) ◆ Use and maintain various cushioning tools (such as chopping board and etc) ◆ Use various food containing utensils ◆ Know about the use of various containing and storage tools for raw materials and half-finished products </div> </div> <div> <div> 5.2 Master the concepts of slicing techniques and knife skills </div> <div> <ul style="list-style-type: none"> ◆ Understand the concepts and functions of slicing techniques ◆ Master the requirements of slicing techniques ◆ Understand the factors influencing slicing techniques, such as gesture and etc ◆ Master various knife skills, such as slicing, chopping and etc ◆ Prepare by using different knife skills to make foodstuffs into materials formed in different sizes, shapes and specifications, such as cubes or pieces and etc </div> </div> <div> <div> 5.3 Understand the concepts of food garnishing </div> <div> <ul style="list-style-type: none"> ◆ Understand the basic requirements for food garnishing, such as the market supply of raw materials and usage of materials in a reasonable and economical manner ◆ Understand the methods and skills (and etc) of various food garnishing </div> </div> <div> <div> 5.4 Slice/garnish cooking ingredients preliminarily </div> <div> <ul style="list-style-type: none"> ◆ Slice/garnish cooking ingredients preliminarily in the process of cooking </div> </div>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to slice/garnish general food ingredients under guidance.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to know about the functions of various cutting tools and cutting machines; and</p> <p>(ii) the abilities to master various slicing techniques and skills upon guidance, and slice/garnish cooking ingredients preliminarily.</p>
8. Remarks	This unit of competency is applicable for staff of the production section in the Chinese catering industry or practitioners engaged in work related to the production section.