

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

1. Title	Identify common Chinese foodstuffs
2. Code	CCZZPS102A
3. Level	1
4. Credit	4
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the categories of different varieties of Chinese foodstuffs</p> <ul style="list-style-type: none"> ◆ Understand the definition of Chinese cooking ingredients ◆ Comprehend the basic properties of different cooking ingredients, such as safety and nutrition and etc ◆ Understand the categories of various foodstuffs on the basis of different criteria, such as the categories determined according to natural properties or functions in the dishes prepared <p>5.2 Know about the different varieties of vegetables</p> <ul style="list-style-type: none"> ◆ Know about the functions of vegetables to human body and in cooking ◆ Know about the categories of vegetables, such as categories determined according to botany properties or based on edible parts and etc ◆ Know about the types and tastes of common vegetables such as carrot, bamboo shoots and potato and etc <p>5.3 Understand the common livestock and livestock products</p> <ul style="list-style-type: none"> ◆ Understand pigs, cattle, sheep and other varieties of livestock, and their sources and etc ◆ Understand the places of production and varieties of livestock products such as ham and sausage and etc ◆ Know about the basic methods of storage of livestock materials <p>5.4 Understand the common poultry and poultry products</p> <ul style="list-style-type: none"> ◆ Understand the varieties and sources of chicken and ducks ◆ Understand the places of production and varieties of poultry products such as preserved duck and roasted products and etc ◆ Know about the basic ways of storage of poultry materials <p>5.5 Know about the common aquatic animals</p> <ul style="list-style-type: none"> ◆ Understand the varieties, features and tastes (and etc) of fresh water fish ◆ Know about the seasonal properties and tastes (and etc) of saltwater fish ◆ Know about the varieties and properties (and etc) of shrimps, crabs and shellfishes and etc <p>5.6 Know about the features and categories of common seasonings</p> <ul style="list-style-type: none"> ◆ Know about various salty, fresh, sweet, sour and hot seasonings ◆ Know about various spice seasonings, such as peanut oil and canola oil and etc

	<p>5.7 Understand the reception and storage of foodstuffs in kitchen</p> <ul style="list-style-type: none"> ◆ Understand the foodstuffs reception procedures and criteria ◆ Understand the conditions, locations and facilities (and etc) for storage of kitchen articles <p>5.8 Identify common foodstuffs for Chinese catering</p> <ul style="list-style-type: none"> ◆ Be capable of identifying foodstuffs for Chinese catering. Know about the inspection and storage of various foods upon certain guidance
6. Range	While working in Chinese restaurants or relevant workplaces, Practitioners should know about the various foodstuffs and the way of storage upon guidance.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) be capable of identifying the common foodstuffs in Chinese catering, such as vegetables, livestock and poultry, aquatic animals and different seasonings and etc; and</p> <p>(ii) knowing about the inspection and storage of foodstuffs under certain guidance.</p>
8. Remarks	This unit of competency is applicable to practitioners of the production section and the catering services section in the Chinese catering industry for assisting in the relevant work of the production section.