

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

1. Title	Apply complicated slicing/garnishing/processing of foodstuffs
2. Code	CCZZPS203A
3. Level	2
4. Credit	12
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <div> <div> 5.1 Master decoration techniques by the use of knife </div> <div> <ul style="list-style-type: none"> ◆ Know about the definitions and effects of decoration by the use of knife ◆ Know about the tools, functions and points to note of such decoration, and be able to make use of different tools and prepare common decorative flowers (e.g. deep-fried mandarin fish with pine seeds (菊花松子鱼) and etc) ◆ Understand the concepts, categories, functions, material selections, productions, settings and points to note of different common decorative flower processing </div> </div> <div> <div> 5.2 Master advanced garnishing techniques </div> <div> <ul style="list-style-type: none"> ◆ Know about the different functions of side dishes ◆ Know about different garnishing techniques ◆ Master basic shaping skills of different side dishes (e.g. wrapping up method and etc) </div> </div> <div> <div> 5.3 Maintain the tools and machines in kitchens </div> <div> <ul style="list-style-type: none"> ◆ Operate different kitchen tools and machines properly ◆ Maintain the tools and machines ◆ Inspect the tools and machines in kitchens regularly or inform the supplier to perform such inspection and repairing </div> </div> <div> <div> 5.4 Slice and garnish foodstuffs effectively </div> <div> <ul style="list-style-type: none"> ◆ Consider and plan thoroughly before placing orders, cutting and garnishing ◆ Acknowledge the receipt of goods strictly according to the purchase orders ◆ Garnish dishes with flexibility, use different slicing methods on different ingredients, minimize the rate of loss and increase the production rate ◆ Maximize the use of left-behind materials </div> </div>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should master the slicing and garnishing techniques of the kitchen section upon guidance in order to produce different kinds of dishes.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are: upon guidance,</p> <ul style="list-style-type: none"> (i) the abilities to slice and garnish different ingredients and side dishes; (ii) the abilities to master the proper portion of different foodstuffs in a dish; and (iii) the abilities to operate and maintain different tools and machines in the kitchen.

8. Remarks	This unit of competency is applicable to practitioners of the kitchen section in the Chinese catering industry.
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