

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

1. Title	Master elementary processing techniques of cooking ingredients
2. Code	CCZZPS202A
3. Level	2
4. Credit	12
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the advanced processing techniques of fresh and living foodstuffs</p> <ul style="list-style-type: none"> ◆ Master the elementary processing techniques of different livestock foodstuffs (e.g. ox stomach and etc) ◆ Master the elementary processing techniques of different aquatic foodstuffs (e.g. finless eel, fresh water hairy crab and etc) <p>5.2 Master advanced cutting and processing techniques of animal ingredients</p> <ul style="list-style-type: none"> ◆ Know about the basic requirements for cutting and processing meat ◆ Master the standards and skills for dividing, cutting and bone removing of a pig and know about the names, characteristics and tastes of different parts of it (e.g. neck meat, fillet and etc) ◆ Know about the processes of cattle slaughtering and the names, characteristics and tastes of different parts of it (e.g. beef shank, beef fillet, beef rib eye and etc.), and master the standards and skills for dividing, cutting and bone removing of a cattle ◆ Master the standards and skills for dividing, cutting and bone removing of a lamp and know about the names, tastes and characteristics of different parts of it (e.g. lamp brisket and etc) ◆ Know about the names and tastes (and etc) of the muscle and bone structure of a chicken (e.g. chicken breast, chicken wings and etc) and the standards and skills of dividing, cutting and bone removing of a chicken ◆ Master the standards and skills of dividing, cutting and bone removing of different fishes, and know about the names, characteristics and tastes of different parts of them ◆ Master the elementary processing techniques and standards of internal organs of different livestock ◆ Master the elementary processing techniques and standards of different kinds of common poultry and their internal organs

	<p>5.3 Know about the soaking techniques of dried foodstuffs</p> <p>5.4 Apply the elementary processing techniques of cooking ingredients</p>	<p>◆ Master different soaking processing methods of dried foodstuffs, such as oil soaking, alkaline soaking and alternate soaking skills to achieve the soaking purpose and proportion, and know about the foodstuffs of which soaking are required, e.g. bamboo fungus, dried oyster and etc</p> <p>◆ Perform elementary processing work of fresh and living foodstuffs</p> <p>◆ Perform cutting and bone removing of poultry and livestock foodstuffs</p>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should master the elementary processing techniques and requirements of different cooking ingredients upon guidance so as to assist in the production section.	
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) able to process fresh and living foodstuffs upon guidance; and</p> <p>(ii) able to process poultry foodstuffs and dried foodstuffs by cutting and removing bones and soaking respectively.</p>	
8. Remarks	This unit of competency is applicable to staff of the production section and practitioners of the catering services section who need to assist in the work of the production section in the Chinese catering industry.	