

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

1. Title	Slice/garnish and decorate foodstuffs
2. Code	CCZZPS303A
3. Level	3
4. Credit	6
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>5.1 Prepare various kinds of pastes and mashes (蓉泥)</p> <p>5.2 Master the food sculpture techniques and practical cooking techniques</p> <p>5.3 Decorate various ingredients by the use of knife (刀工美化)</p> </div> <div style="width: 50%;"> <ul style="list-style-type: none"> ◆ Understand the production methods, ingredients selections, production process, heating duration and degree and storage techniques of different pastes and mashes (蓉泥) of various ingredients ◆ Understand the concepts and varieties of various food sculptures, such as 3-D sculptures and etc ◆ Master the basic skills and steps of various vegetable and fruit sculptures and make relevant sculpture decorations ◆ Master the basic outlook of patterns, the display skills and methods of various geometric graph combinations ◆ Master the techniques such as color types, natures, components, relation with tastes, matching, the use of food pigment and etc ◆ Slice/garnish and decorate the ingredients of various dishes </div> </div>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to prepare various kinds of pastes and mashes (蓉泥) and vegetable sculptures independently in kitchens as well as decorate and slice/garnish various ingredients by the use knife (刀工美化)
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to prepare various kinds of pastes and mashes (蓉泥); (ii) the abilities to prepare vegetable sculptures independently; and (iii) the abilities to master the decoration skills of ingredients slicing/garnishing by the use of knife (刀工美化).
8. Remarks	This unit of competency is applicable to practitioners of the production section in Chinese restaurants.