

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

1. Title	Slicing/garnishing skills for banquet dishes
2. Code	CCZZPS406A
3. Level	4
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Master the slicing/garnishing skills for banquet dishes</p> <ul style="list-style-type: none"> <li>◆ Understand thoroughly the requirements, ingredient supply in the market and splendid combinations of banquet dishes</li> <li>◆ Know about the contents of banquet menu, and order and deliver of ingredients in time</li> <li>◆ Slice/garnish different ingredients in large quantities reasonably and quickly, store ingredients systemically for future use</li> <li>◆ Master the elementary processing time of various ingredients</li> <li>◆ Apply relevant tools and machines for improving efficiency</li> <li>◆ Understand how to control of profit margin</li> </ul> <p>5.2 Apply various skills for banquet dishes</p> <ul style="list-style-type: none"> <li>◆ Slice/garnish banquet dishes according to menu requirements with reasonable profit margin</li> </ul>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should understand the requirements of banquet menu contents and order and deliver ingredients accordingly. They should also apply the skills of slicing/garnishing different ingredients quickly for the preparation of banquet dishes.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to order and deliver ingredients according to the requirements of banquet menu and relevant profit margin, and slice/garnish various ingredients for preparing banquet dishes.
8. Remarks	This unit of competency is applicable to practitioners of the kitchen section in Chinese restaurants.