

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

1. Title	Know about non-Chinese cuisine cultures and cuisines of different countries
2. Code	CCZZPS405A
3. Level	4
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <div> <div> 5.1 Know about the main cuisine cultures in the world </div> <div> <ul style="list-style-type: none"> ◆ Know about the characteristics, origins and development of the main cuisine cultures of other countries in the world ◆ Understand the cultures, customs, taboos and preferences of the traditional festival cuisines in different countries </div> </div> <div> <div> 5.2 Understand different regional cuisines in the world </div> <div> <ul style="list-style-type: none"> ◆ Understand the characteristics, representative cuisines, ingredients and common cooking methods of different regional cuisines in the world, such as French cuisine </div> </div> <div> <div> 5.3 Master the cooking skills of different regional cuisines in the world </div> <div> <ul style="list-style-type: none"> ◆ Master the characteristics, cooking methods and ingredient applications of different regional cuisines in the world, make appropriate modifications and apply them in cooking Chinese cuisines to facilitate development and innovation </div> </div> <div> <div> 5.4 Apply knowledge about non-Chinese cuisine cultures and regional cuisines in different countries </div> <div> <ul style="list-style-type: none"> ◆ Modify the ingredients and cooking methods of the cuisines in different countries and incorporate them in the Chinese cuisine culture </div> </div>