

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

1. Title	Apply complicated cooking skills
2. Code	CCZZPS204A
3. Level	2
4. Credit	12
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Understand the principles of burning and heat transfer</p> <ul style="list-style-type: none"> ◆ Understand the concepts of heat and heat sources ◆ Understand the principle of burning and different ways of heat transfer (e.g. conduction) ◆ Know about the concepts and categories of heat transfer media and the relationships between different media in the course of cooking <p>5.2 Produce basic soup bases</p> <ul style="list-style-type: none"> ◆ Know about the concepts and functions of cooking basic soup bases and the ingredients and requirements for different types of soup bases ◆ Master the production and points to note of various common basic soup bases ◆ Master other ways of thickening <p>5.3 Master the skills for making corn starch solution</p> <ul style="list-style-type: none"> ◆ Know about the concepts and classifications of sauces ◆ Know about the concepts, functions, color and classifications of corn starch solution ◆ Master the production and application of different corn starch solution and understand the points to note <p>5.4 Master the advanced skills of seasoning</p> <ul style="list-style-type: none"> ◆ Know about the key points of seasoning ◆ Know about the characteristics, functions and inspection standards for different common seasonings ◆ Know about the points to note for storing seasonings ◆ Understand the classifications of different compound seasonings ◆ Master the production skills of different common compound seasonings (e.g. Indio sauce, XO sauce and etc)
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should master the cooking skills of the kitchen section for the preparation of different dishes upon guidance in order to assist in the work of the kitchen section.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to produce basic soup bases and master the skills of making corn starch solution and seasonings upon guidance.
8. Remarks	This unit of competency is applicable to practitioners of the kitchen section in the Chinese catering industry.