

**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: center;"><u>Performance Requirements</u></p> <div> <div>5.1 Understand the principles of burning and heat transfer</div> <div> <ul style="list-style-type: none"> <li>◆ Understand the concepts of heat and heat sources</li> <li>◆ Understand the principle of burning and different ways of heat transfer (e.g. conduction)</li> <li>◆ Know about the concepts and categories of heat transfer media and the relationships between different media in the course of cooking</li> </ul> </div> </div> <div> <div>5.2 Produce basic soup bases</div> <div> <ul style="list-style-type: none"> <li>◆ Know about the concepts and functions of cooking basic soup bases and the ingredients and requirements for different types of soup bases</li> <li>◆ Master the production and points to note of various common basic soup bases</li> <li>◆ Master other ways of thickening</li> </ul> </div> </div> <div> <div>5.3 Master the skills for making corn starch solution</div> <div> <ul style="list-style-type: none"> <li>◆ Know about the concepts and classifications of sauces</li> <li>◆ Know about the concepts, functions, color and classifications of corn starch solution</li> <li>◆ Master the production and application of different corn starch solution and understand the points to note</li> </ul> </div> </div> <div> <div>5.4 Master the advanced skills of seasoning</div> <div> <ul style="list-style-type: none"> <li>◆ Know about the key points of seasoning</li> <li>◆ Know about the characteristics, functions and inspection standards for different common seasonings</li> <li>◆ Know about the points to note for storing seasonings</li> <li>◆ Understand the classifications of different compound seasonings</li> <li>◆ Master the production skills of different common compound seasonings (e.g. Indio sauce, XO sauce and etc)</li> </ul> </div> </div>