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

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| 1. Title | Master general cooking (stove) skills and techniques | |
| 2. Code | CCZZPS206A | |
| 3. Level | 2 | |
| 4. Credit | 18 | |
| 5. Competency | | Performance Requirements |
| | 5.1 Know about the work-flow and job divisions of hot dishes | ◆ Understand the definitions, concepts of cooking (烹飪) and cookery (烹調) and their relationship<br>◆ Master the procedures for producing hot dishes and the supplementary works during stock preparation, including purchase and stock management<br>◆ Understand the functions and job divisions (and etc) of chopping board staffs (砧板) and water desk staff (水檯) during the production of hot dishes<br>◆ Know about the duties, job divisions, functions and techniques of senior cooks (上什), service cooks (打荷) and different stove staff (爐灶) during the production of hot dishes<br>◆ Know about the duties, functions, job divisions and techniques for the production of hot dishes by roasting and lo shui methods |
| | 5.2 Master different techniques of stir-frying (炒) and sautéing (爆) | ◆ Master the techniques and characteristics of different kinds of stir-frying (炒) and produce relevant dishes<br>◆ Master the key points and techniques of different kinds of sautéing (爆) and produce relevant dishes<br>◆ Master the techniques and characteristics of different kinds of quick deep-frying (泡) (e.g. quick deep-frying in oil) and produce relevant dishes<br>◆ Master the techniques of different kinds of stewing (燴) and produce relevant dishes |
| | 5.3 Master the techniques of boiling/cooking (烹/煮) and deep-frying | ◆ Master the techniques of different kinds of boiling/cooking (烹/煮) and produce relevant dishes<br>◆ Master the techniques and characteristics of different kinds of deep-frying (炸) and produce relevant dishes |

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| | 5.4 Master different techniques for pan-frying (煎) and coated pan-frying (塌) | ◆ Master the techniques and characteristics of different kinds of pan-frying (煎) and produce relevant dishes<br>◆ Master the key points and techniques of coated pan-frying (塌) and produce relevant dishes (note: "coated pan-frying (塌)" refers to the cooking method that coat the ingredients with corn starch and dredge egg solution, and then pan-fry both sides until they are well cooked)<br>◆ Master the techniques and characteristics of different kinds of pan-cooking (貼) and produce relevant dishes, e.g. the cooking method of pan-cooked dumplings (窩貼)<br>◆ Master the techniques and characteristic of spreading out (攤) and produce relevant dishes (note: "spreading out (攤)" refers to spreading out and cooking mushy ingredients to form the shape of a piece of paper) |
| | 5.5 Master different techniques for grilling (燒) and stir-fried braising (扒) | ◆ Master the techniques and characteristics of different kinds of grilling (燒) and produce relevant dishes<br>◆ Master the key points and techniques of different kinds of stir-fried braising (扒) and produce relevant dishes<br>◆ Master the techniques and characteristics for braising (扣) and produce relevant dishes |
| | 5.6 Master different techniques for stewing (炆/燴) | ◆ Master the techniques and characteristics of different kinds of stewing (燜) and produce relevant dishes<br>◆ Master the techniques and characteristics of different kinds of soup-stewing (煨) and produce relevant dishes |
| | 5.7 Master different techniques for simmering (炖), prolong boiling (熬) and scalding (灼) | ◆ Master the techniques and characteristics of different kinds of simmering (炖) and produce relevant dishes<br>◆ Master the key points and techniques of prolong boiling (熬) and produce relevant dishes<br>◆ Master the techniques and characteristics for cooking (煮) and produce relevant dishes<br>◆ Master the techniques of different kinds of scalding (灼) and produce relevant dishes |
| | 5.8 Know about different types of chafing dishes (hot-pots) | ◆ Master the techniques and characteristics of different kinds of cooking by dipping in boiling water (涮) and produce relevant dishes<br>◆ Identify the key points and types of different hot-pots and produce relevant dishes |
| | 5.9 Master different techniques for roasting (烤) and baking (焗) | ◆ Apply the techniques and characteristics of different kinds of roasting and produce relevant dishes<br>◆ Master the techniques of different kinds of baking and produce relevant dishes |

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| | 5.10 Master the methods of making desserts | ◆ Master the techniques and characteristics of different kinds of toffee sticking (拔絲) and produce relevant dishes<br>◆ Master the key points and techniques of sugar frosting (掛霜) and produce relevant dishes<br>◆ Master the techniques and characteristics of different honey-sauces (蜜汁) and produce relevant dishes<br>◆ Master the techniques for producing different sweet soup (糖水) and produce relevant dishes |
| | 5.11 Master the techniques for preparing side dishes and decorating hot dishes | ◆ Master the principles, skills and techniques for preparing side dishes and decorating hot dishes<br>◆ Know about the styles of different side dishes and decorations<br>◆ Master the techniques for decorating different containers of hot dishes<br>◆ Master the techniques for decorating side dishes produced by different cooking methods<br>◆ Master the concepts of color, cold and hot, soft and hard in decoration of different dishes |
| 6. Range | While working in Chinese restaurants or relevant workplaces, practitioners should be capable of producing different hot dishes and desserts by different cooking methods 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:<br>(i) the abilities to produce different hot dishes by the 18 cooking methods upon guidance; and<br>(ii) the abilities to master the cooking methods of desserts and produce relevant dishes upon guidance. | |
| 8. Remarks | This unit of competency is applicable to practitioners of the kitchen section in the Chinese catering industry. | |