

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

1. Title	Apply complicated processing techniques of cooking ingredients
2. Code	CCZZPS302A
3. Level	3
4. Credit	6
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>5.1 Select and prepare various kinds of meat</p> <p>5.2 Carry out the soaking process of precious dried foodstuffs</p> <p>5.3 Master the relatively complicated processing techniques of fresh and live ingredients</p> <p>5.4 Process cooking ingredients</p> </div> <div style="width: 50%;"> <ul style="list-style-type: none"> ◆ Master the selection standards and specifications of various kinds of meat ◆ Master the storage requirements of various kinds of meat ◆ Select and prepare the meat necessary according to various cooking requirements ◆ Know about the weight after soaking of precious dried foodstuffs ◆ Handle precious dried foodstuffs such as shark fin by applying various soaking techniques ◆ Master the relatively complicated processing techniques, steps and points to note of various livestock and poultry, such as the processing of suckling pigs ◆ Master the relatively difficult processing techniques, steps and points to notes of various aquatic animals ◆ Select proper food ingredients and carry out proper processing before cooking the dishes </div> </div>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to master the relatively complicated processing techniques of fresh and live ingredients and handle the soaking process of precious dried foodstuffs independently. They should be able to select and prepare the meat necessary according to various cooking requirements.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to master the relatively complicated processing techniques of fresh and live ingredients;</p> <p>(ii) the abilities to handle the soaking process of precious dried foodstuffs independently; and</p> <p>(iii) the abilities to select and prepare various kinds of meat for the preparation of various dishes.</p>
8. Remarks	This unit of competency is applicable to practitioners of the production section in Chinese restaurants.