

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

1. Title	Master complicated cooking (stove) skills and techniques
2. Code	CCZZPS304A
3. Level	3
4. Credit	6
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Cooking chick stock</p> <ul style="list-style-type: none"> ◆ Understand the principles of cooking chick stock ◆ Understand the material selections, standards, making processes, material amounts, applications and points to note of cooking chick stock ◆ Understand the material selections, standards, making processes, material amounts, applications and points to note of cooking cream soup ◆ Understand the material selections, standards, making processes, material amounts, applications and points to note of various vegetarian soup <p>5.2 Know about the relations between various tastes and seasonings</p> <ul style="list-style-type: none"> ◆ Understand the definitions of taste, taste generation principles, taste classifications and etc ◆ Master types of odors, smell generation process, factors affecting smell, formation of aroma and peculiar smell during cooking and the method of removing peculiar smell ◆ Know about the features of various tastes, tasting zones of tongue, various factors affecting tastes of dishes, interactions between different tastes <p>5.3 Understand the changes of various materials during cooking</p> <ul style="list-style-type: none"> ◆ Understand the changes of sugar during cooking ◆ Understand the changes of protein during cooking ◆ Understand the changes of fat during cooking ◆ Understand the changes of vitamin during cooking ◆ Understand the changes of color and others during cooking <p>5.4 Master various cooking skills</p> <ul style="list-style-type: none"> ◆ Master the 18 cooking skills <p>5.5 Cook dishes and chick stock</p> <ul style="list-style-type: none"> ◆ Select appropriate ingredients for cooking chick stock ◆ Make designated dishes by proper cooking skills based on the relations between tastes and seasonings and with reference to the changes of materials during cooking
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to cook various hot dishes in the kitchen section independently and master the key points of seasoning.

7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <ul style="list-style-type: none"> (i) the abilities to cooking chick stock; (ii) the abilities to master various cooking skills with proper seasoning; and (iii) the abilities to understand the changes of various materials during cooking.
8. Remarks	<p>This unit of competency is applicable to practitioners of the production section in Chinese restaurants.</p>