

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

1. Title	Understand the characteristics of Chinese foodstuffs	
2. Code	CCZZPS301A	
3. Level	3	
4. Credit	4	
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Understand the characteristics of fresh and live foodstuffs</p> <ul style="list-style-type: none"> ◆ Understand the different varieties of pork, cattle and lamb, the names, variant names, places of origin, features, growth cycles, specifications and cooking purposes of other livestock varieties, such as Zhejiang two-end black pigs (浙江兩頭烏豬隻) and etc ◆ Understand the names, variant names, places of origin, features, growth cycles, specifications and cooking purposes of chicken, duck, goose and other poultry varieties, such as silkie chicken (竹絲雞) and etc ◆ Understand the varieties, names, variant names, shapes, features, places of production, meat yields and tastes of precious fishes, such as sturgeon (鱈魚) and etc ◆ Understand the varieties, names, shapes, features, places of origin and tastes of precious prawn, crab, shellfish and aquatic products, such as lobster and etc ◆ Understand the ingredients, features, storage know-how and applications of various dairy products, such as cheese and etc <p>5.2 Understand the characteristics of vegetable foodstuffs</p> <ul style="list-style-type: none"> ◆ Understand the names, variant names, place of origin, shapes, features and qualities of precious edible fungus, such as toadstool (羊肚菌) and etc ◆ Understand the places of origin, names, variant names, shapes, dietary values and harvest months of various wild vegetables, such as bracken (蕨菜) and etc ◆ Understand the places of origin, names, variant names, shapes and dietary values of various newly imported vegetables, such as gumbo (羊角豆) and etc <p>5.3 Understand the characteristics of seasonings</p> <ul style="list-style-type: none"> ◆ Understand the names, variant names, places of origin, colors, production methods, ingredients, tastes, storage methods and applications of various salty and fresh seasonings, such as mayonnaise and etc ◆ Understand the names, variant names, colors, tastes, ingredients, production methods, places of origin, storage methods and applications of various sweet and sour seasonings, such as apple vinegar and etc ◆ Understand the names, variant names, colors, tastes, ingredients, production methods, places of origin, 	

	<p>storage methods and applications of various hot and spicy seasonings, such as rosemary and etc</p> <ul style="list-style-type: none"> ◆ Understand the classifications, tastes, colors, ingredients, storage methods and applications of various raising, tenderizing, solidifying and thickening seasonings, such as baking powder and etc ◆ Understand the names, storage methods, ingredients, applications and application amounts of various scented pigments, special seasonings and color fixatives, such as betacarotene (紅蘿蔔素) and etc <p>5.4 Understand the tissue compositions of raw materials</p> <ul style="list-style-type: none"> ◆ Understand the tissue, physical and chemical compositions of livestock animals ◆ Understand the tissue, physical and chemical compositions of poultry animals ◆ Understand the tissue, physical and chemical compositions of aquatic animals ◆ Understand the tissue, physical and chemical compositions of eggs ◆ Understand the physical and chemical compositions of milk <p>5.5 Understand the changes of raw materials during storage</p> <ul style="list-style-type: none"> ◆ Understand the physical and chemical changes of vegetable materials during the different stages of storage, the substances generated and the dietary values of materials and etc ◆ Understand the physical and chemical changes of animal materials during the different stages of storage, the substances generated and the dietary values of materials and etc <p>5.6 Make use of the characteristics of foodstuffs</p> <ul style="list-style-type: none"> ◆ Select the best storage method based on the characteristics of foodstuffs ◆ Select the best cooking method based on the characteristics of foodstuffs ◆ Select appropriate foodstuffs for the preparation of dishes
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should know about the qualities, applications and storage methods of various Chinese foodstuffs for the preparation of dishes.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to know about the characteristics, places of origin, features and applications of animal foodstuffs, vegetable foodstuffs and seasonings, select the best storage/cooking method for the preparation of dishes.
8. Remarks	This unit of competency is applicable to staff of the production sections and those practitioners of the catering services section who require to supervise or assist in the relevant work of the production section in the Chinese catering industry.