

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

1. Title	Prepare dishes for banquets
2. Code	CCZZPS407A
3. Level	4
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the menu for banquets ♦ Understand the structure and serving process of banquet menus</p> <p>5.2 Prepare the entire set of banquet dishes ♦ Master the skills of keeping cuisine temperature and quality, and cook different types of cuisines properly ♦ Apply appropriate tools and machines to assist in the cooking of the entire set of banquet dishes ♦ Master the timing and cooperate with different sections for cooking banquet dishes ♦ Get familiar with common major ingredients, supplementary ingredients and seasonings ♦ Understand the relation between cooking and business ♦ Prepare dishes with splendid color, aroma and taste ♦ Master the skills of container selection (擺盤) and decoration</p> <p>5.3 Arrange the production process of different stoves ♦ Arrange the sequences of production process of different stoves to meet the cooking and serving speed of banquet dishes during the preparation process.</p>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to master the requirement of banquet menu contents, serving process and prepare banquet dishes.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to master the requirements of banquet menus, arrange the serving process of the kitchen section and prepare the entire set of banquet dishes.
8. Remarks	This unit of competency is applicable to practitioners of the kitchen section in Chinese restaurants.