

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

1. Title	Know about the basic cooking skills of siu mei section
2. Code	CCZZPS106A
3. Level	1
4. Credit	9
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the various tools used in the siu mei section</p> <ul style="list-style-type: none"> ◆ Know about the various tools used in the siu mei section, such as duck-roasting stove, suckling pig-roasting stove, pig-roasting stove, barbecue fork, goose needle and etc ◆ Clean and maintain various tools in the siu mei section <p>5.2 Know about the roasting skills</p> <ul style="list-style-type: none"> ◆ Know about the technical requirements of roasting and assist in preparing relevant cuisine such as roast suckling pig, barbecued spare ribs, roast goose, barbecued pork and etc <p>5.3 Know about the mixing skills</p> <ul style="list-style-type: none"> ◆ Know about various mixing skills such as raw mixing and cooked mixing (and etc) and assist in preparing the relevant cuisine <p>5.4 Know about the liquor-saturating and preserving skills</p> <ul style="list-style-type: none"> ◆ Know about the concepts, skills and features of various liquor-saturating processes, such as post-cooking liquor-saturating (and etc), and assist in preparing the relevant cuisine ◆ Know about the skills and features of preserving process and assist in preparing the relevant cuisine <p>5.5 Know about the boiling and boiling-with-salt techniques</p> <ul style="list-style-type: none"> ◆ Know about the skills of boiling and assist in preparing the relevant cuisine ◆ Know about the skills of boiling-with salt and assist in preparing the relevant cuisine <p>5.6 Know about the methods of deep-frying/ braising and lo shui soaking</p> <ul style="list-style-type: none"> ◆ Know about the deep-frying/ braising skills and assist in preparing the relevant cuisine ◆ Know about the skills and key points of lo shui soaking and assist in preparing the relevant cuisine <p>5.7 Know about the rolling and freezing techniques</p> <ul style="list-style-type: none"> ◆ Know about the features and techniques of various rolling skills and assist in preparing the relevant cuisine ◆ Know about the various freezing and shaping skills and assist in preparing the relevant cuisine
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should assist in preparing the relevant cuisine in the siu mei section upon guidance, such as roast goose, barbecued pork, cold mixed jellyfish and etc.

7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <ul style="list-style-type: none"> (i) be capable of knowing about the common tools in the siu mei section; and (ii) be capable of knowing about the various basic cooking techniques in the siu mei section upon guidance, such as barbecue, mixing, liquor-saturating, preserving, boiling, boiling-with-salt, lo shui, deep-frying, braising and etc.
8. Remarks	<p>This unit of competency is applicable to staff of the production section in the Chinese catering industry.</p>