

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

1. Title	Use common Chinese foodstuffs
2. Code	CCZZPS201A
3. Level	2
4. Credit	9
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the quality inspection process of Chinese ingredients</p> <ul style="list-style-type: none"> ◆ Know about the factors affecting the quality of ingredients ◆ Know about the standards of different quality inspections of ingredients <p>5.2 Understand the storage methods of ingredients</p> <ul style="list-style-type: none"> ◆ Know about the storage methods of different ingredients, and how to effectively control the environmental conditions for storing ingredients (e.g. temperature and humidity), so as to maintain the quality of the ingredients relatively stable over a certain period of time <p>5.3 Know about the vegetable ingredients</p> <ul style="list-style-type: none"> ◆ Know about the places of origin, names, shapes, types and dietary values of different types of edible vegetables (e.g. leaf custard cabbage, silky gourds, bitter cucumbers, etc.) and their quality inspections and the factors affecting their quality ◆ Know about the places of origin, names, tastes and qualities (and etc) of different dried vegetables (e.g. dried cabbage, dried bamboo shoots and etc) ◆ Know about the types, places of origin, ingredients, characteristics, quality standards of different pickling vegetables ◆ Know about the quality requirements of different soya bean products (e.g. beancurd, soya bean products with lo shui sauce, deep-fried soya bean products and etc)

	<p>5.4 Know about the animal ingredients</p>	<ul style="list-style-type: none"> ◆ Know about the types, places of origin, shapes, characteristics and quality of pork, beef and lamp, e.g. east China pigs, Angus beef, etc. ◆ Know about the types, places of origin, shapes, characteristics and quality of chicken, duck and goose, e.g. Qingyuan chicken, Shitou goose, dry-breezed chicken and poultry products ◆ Know about the classifications, structural features, quality and storage conditions of different eggs (e.g. eggs, preserved eggs) and egg products ◆ Know about the components of different kinds of milk and the production and storage methods of different dairy products ◆ Know about the types, shapes, characteristics, places of origin and tastes of different kinds of fishes (e.g. mud carp, mandarin fish and etc) ◆ Know about the types, shapes, characteristics, places of origin and tastes of different kinds of shrimps, crabs and shellfish (e.g. prawn, mantis shrimps and other aquatic foodstuffs)
	<p>5.5 Acquire the knowledge of edible fungus and algae ingredients</p>	<ul style="list-style-type: none"> ◆ Know about the classifications, names, places of origin, shapes, characteristics and quality of edible fungus (e.g. dried mushroom, black dried fungus and etc) ◆ Understand the classifications, names, places of origin, shapes, characteristics and quality of different kinds of edible algae (e.g. laver)
	<p>5.6 Know about different kinds of fruits</p>	<ul style="list-style-type: none"> ◆ Know about the names, types, places of origin, shapes and quality of different kinds of fruits (e.g. lemon, watermelon and etc) ◆ Know about the names, places of origin, shapes, types, characteristics and quality of different kinds of dried fruits (e.g. olive seed, ginkgo and etc)

	<p>5.7 Know about the characteristics of seasonings</p> <ul style="list-style-type: none"> ◆ Know about the classifications, productions, ingredients, tastes, storage conditions, color and matching of different salty and fresh seasonings (e.g. shrimp paste, oyster sauce and etc) ◆ Know about the classifications, colors, tastes, storages, ingredients, productions, matching and changes upon heating of different sweet and sour seasonings (e.g. maltose, ketchup and etc) ◆ Know about the colors, tastes and storages of different bitter seasonings (e.g. dried tangerine peel and etc) ◆ Know about the colors, classifications, tastes, productions, storages and matching of different hot and spicy seasonings (e.g. pepper, mustard and etc) ◆ Know about the classifications, tastes, colors, storages, productions and matching of different scented seasonings (e.g. fructose tsaoko, five-spice powder and etc) ◆ Know about the classifications, names, storages and usages of different seasonings for tenderizing, solidifying, thickening and muddling (e.g. corn flour, meat tenderizing powder and etc) <p>5.8 Assess the quality of foodstuffs used in Chinese catering industry and their storage methods</p> <ul style="list-style-type: none"> ◆ Assess the quality and storage methods of different foodstuffs upon guidance
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to apply different quality assessment and storage methods of different Chinese foodstuffs upon guidance in order to assist in the production section.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) capable of assessing the quality and storage methods of different foodstuffs (e.g. vegetables, livestock, dairy products, egg products, fungus, fruits and different seasonings) upon guidance.
8. Remarks	This unit of competency is applicable to practitioners of the production section in the Chinese catering industry.