

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

1. Title	Use cooking skills of the siu mei section
2. Code	CCZZPS205A
3. Level	2
4. Credit	12
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Master the principles and requirements for serving cold dishes (冷菜裝盤)</p> <ul style="list-style-type: none"> ◆ Understand the decoration principles for serving cold dishes (冷菜裝盤) ◆ Understand the basic requirements for preparing cold dishes, e.g. slicing techniques, color, containers matching, ingredients and etc <p>5.2 Understand the steps and skills for serving cold dishes (冷菜裝盤)</p> <ul style="list-style-type: none"> ◆ Master the steps for serving cold dishes (冷菜裝盤) and different ways of decorations, e.g. in rows, in circles and etc <p>5.3 Understand the shapes of cold dishes</p> <ul style="list-style-type: none"> ◆ Understand different shapes of cold dishes, e.g. fan shape, windmill shape and etc <p>5.4 Master the matching and preparation techniques for artistic cold dishes</p> <ul style="list-style-type: none"> ◆ Master presentation and production procedures of different artistic cold dishes, e.g. the ideas, slicing techniques and arrangements for 3-D artistic cold dishes <p>5.5 Produce different types of siu mei</p> <ul style="list-style-type: none"> ◆ Apply different production skills for different siu mei, e.g. roast pigs and etc. ◆ Keep it clean and hygienic in the course of siu mei production ◆ Keep the food in the display window attractive and know about the arrangements of siu mei ◆ Chop siu mei and fill rice and soup effectively as well control the cost ◆ Prepare and produce the related foods, e.g. cooking rice, scalding vegetables and etc
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be capable of producing different siu mei and preparing different types of cold dishes upon guidance.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) capable of producing different siu mei and other related foods and master the skills for preparing different artistic cold dishes upon guidance.
8. Remarks	This unit of competency is applicable to practitioners of the siu mei section in the Chinese catering industry.