

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

1. Title	Know about non-Chinese cuisine cultures and cuisines of different countries
2. Code	CCZZPS405A
3. Level	4
4. Credit	6
5. Competency	<u>Performance Requirements</u> 5.1 Know about the main cuisine cultures in the world ◆ Know about the characteristics, origins and development of the main cuisine cultures of other countries in the world ◆ Understand the cultures, customs, taboos and preferences of the traditional festival cuisines in different countries 5.2 Understand different regional cuisines in the world ◆ Understand the characteristics, representative cuisines, ingredients and common cooking methods of different regional cuisines in the world, such as French cuisine 5.3 Master the cooking skills of different regional cuisines in the world ◆ Master the characteristics, cooking methods and ingredient applications of different regional cuisines in the world, make appropriate modifications and apply them in cooking Chinese cuisines to facilitate development and innovation 5.4 Apply knowledge about non-Chinese cuisine cultures and regional cuisines in different countries ◆ Modify the ingredients and cooking methods of the cuisines in different countries and incorporate them in the Chinese cuisine culture