Specification of Competency Standards for the Catering Industry Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Prepare dishes using combination cooking methods
Code	109664L3
Range	This unit of competency is applicable to all catering food production practitioners. While working in restaurants or relevant workplaces, practitioners should produce dishes using combination cooking methods independently. This UoC concerns competences in making dishes using combination cooking methods.
Level	3
Credit	2
Competency	Performance Requirements 1. Knowledge of preparing dishes using combination cooking methods:
	 Demonstrate theoretical knowledge of cooking technique of moist heat method Demonstrate theoretical knowledge of cooking technique of dry heat method Demonstrate theoretical knowledge of cooking technique of mixing dry heat and moist heat method such as braising, stewing and Sous-vide List and describe appropriate ingredients for preparing dishes using combination cooking methods
	2. Prepare dishes using combination cooking methods:
	 Prepare dishes using combination cooking methods according to the recipe Use the proper cooking utensils and equipment to handle the combination cooking Determine when the food is done cooking, identify the product has its desired texture, flavor, color and shape Possess basic knowledge of kitchen's health and food safety procedures, as well as fire Hazards Understand the protection from heat as safety issues
	3. Exhibit professionalism
	 Follow the organization or kitchen rules to maintain cleanliness of equipment and environment
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to:
	 Produce and present a combination of cooking method dishes according to the requirements of the dishes and the standards of the organization
Remark	