

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

1. Title	Prepare general menus
2. Code	CCZZSS201A
3. Level	2
4. Credit	5
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Know about the basic structures of menus</p> <ul style="list-style-type: none"> ◆ Know about the combinations of dishes in wedding, birthday, red egg and ginger banquets and other parties ◆ Know about the combinations of vegetarian meal and wakes ◆ Identify the differences of dishes between banquets and ordinary gatherings <p>5.2 Know about Chinese ingredients</p> <ul style="list-style-type: none"> ◆ Understand the categories of and differences between ancient and modern diet ◆ Know about five grains, five vegetables*, five drinks, six livestock and eight treasures <p>5.3 Understand the concepts of portions in menus</p> <ul style="list-style-type: none"> ◆ Be capable of applying ingredients for dishes in banquet menus at proper portions ◆ Understand the amount model of dishes in Chinese-style restaurants ◆ Know how to balance between dishes and portions <p>5.4 Prepare general menus</p> <ul style="list-style-type: none"> ◆ Know how to prepare suitable menus according to customer needs
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should understand the natures of different banquets, and prepare menus in accordance with customer needs upon guidance from supervisors.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to prepare suitable menus for customers in accordance with customer needs and type of banquet upon guidance from supervisors.
8. Remarks	This unit of competency is applicable to practitioners engaged in sales and customer services in the Chinese catering industry. *Notes: five vegetables means roots, stems, leaves, flowers, fruits and etc.