

**NATIONAL COUNCIL FOR TECHNICAL AND VOCATIONAL EDUCATION AND
TRAINING**



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PROPOSED OCCUPATIONAL STANDARDS

OCCUPATION: CULINARY TECHNICIAN

LEVEL: NTA 5

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ABBREVIATIONS

CBET	Competency Based Education and Training
CDC	Cold Dish Cooking
CSP	Chocolate Shaping
DM	Dessert Making
HDC	Hot Dish Cooking
KM	Kitchen Management
MD	Menu Design
NACTVET	National Council for Technical and Vocational Education and Training
NOS	National Occupational Standards
OS	Occupational Standards
SM	Sugar Decoration Preparation
TET	Technical Education and Training
TVET	Technical and Vocational Education and Training

GLOSSARY OF TERMS

Circumstantial Knowledge:	Detailed knowledge, which allows the decision-making in regard to different circumstances and cross cutting issues.
Competence:	The ability to use knowledge, understanding, practical, and thinking skills to perform effectively to the workplace standards required in employment.
Competency:	A description of the ability one possesses when able to perform a given occupational task effectively and efficiently.
Competency-based Education:	An instructional programme that derives its content from validated tasks and bases assessment on the learner's performance.
Curriculum:	A description or composite of statements about "what is to be learned" by the trainee/student in a particular instructional programme; a product that states the "intended learning outcomes".
Educational/Training Programme:	The complete curriculum and instruction (what and how) that is designed to prepare a person for employment in a job or other particular performance situation.
Occupation:	A specific position requiring the performance of specific tasks – essentially the same tasks are performed by all employees having the same title. (Example: baker)
Occupational Area:	This is a broad grouping of related jobs. (Example: food service)
Occupational Competence:	The application of knowledge and skills that consistently meet the standards required by the work context.
Occupational Standards:	Specific requirements of competences people are expected to demonstrate in a particular occupational area, including knowledge and relevant attitudes. They also act as a performance tool of assessment of the prescribed outcomes.
Occupational/Job Analysis:	A process used to identify the tasks that are important to employees in any given occupation.

Performance Criteria:	Indicate expected end results or outcomes in the form of evaluative statements.
Skills:	The ability to perform occupational tasks with a high degree of proficiency within a given occupation. Skill is conceived of as a composite of three completely interdependent components: cognitive, affective, and psychomotor.
Standards:	A set of statements, which if proved true under working conditions, means that an individual is meeting an expected level and type of performance.
Task Analysis:	The process of analysing each task to determine the steps, circumstantial knowledge, attitudes, performance standards, tools and materials needed, as well as safety concerns required for the employees performing it.
Task:	A work activity that has a definite beginning and ending, is observable or measurable, and consists of two or more definite steps that leads to a product, service, or decision.
Underpinning Knowledge:	Crucial knowledge that an individual must acquire in order to demonstrate competences that are associated in performing a given task.
Verification Process:	The process of having experts review and confirm the importance of the task (competency) statements identified through occupational analysis. Other questions, such as the degree of task learning difficulty are also frequently asked. This process is also sometimes referred to as validation.

1.0. INTRODUCTION

Technical Education and Training (TET) is one of the most important education sub-sectors in Tanzania, responsible for developing a skilled workforce to support the country's industrialization economic agenda. Tanzania's *Development Vision 2025* intends to raise the country's economy to a middle-income status. This requires a skilled workforce that is aligned with the needs of the public and private sectors of the economy. The National Council for Technical Education has begun the job of drafting Occupational Standards that will eventually be adopted as National Occupational Standards for TET in order to ensure that it meets the needs of the labour market and the country's economic agenda.

National Occupational Standards (NOS) are performance criteria that are matched with labour market demands. Each National Occupation Standard describes functions, performance standards, and knowledge/understanding for one important function or task. They combine skills, knowledge, and attitudes to describe best practice. They are useful tools for establishing job roles, personnel recruiting, supervision, and appraisal, as well as TET standards. They're also helpful for benchmarking and harmonizing qualifications on a national and international level. Standards, in general, provide a solid framework for high-quality TET that is labour market-relevant, current, and consistent in delivery across all public and private institutions.

However, it must be noted that, Occupational Standards and Training standards/qualifications standards are different. Occupational standards are defined in terms of activities performed by a person in a selected occupation (e.g., an electrical engineer designs electrical wiring circuits, performs troubleshooting in electrical wiring, etc.) and they are usually defined by employers following procedures agreed upon by all stakeholders. Education and training standards are developed from the activities defined in occupational standards, and they include learning objectives to ensure that the necessary skills and knowledge are developed by a person to enable him or her to function at an agreed level in an occupation. Education and Training standards are used to define curricula in training institutions. It is however critical that there must be a direct link between the occupational standards and the training standards to respond to the demands of the labour market.

In TET delivery, Tanzania adopted the Competence Based Education and Training (CBET)

approach. The CBET approach focuses on providing learners with the skills and knowledge required to meet the occupational standards. Occupational standards are thus the starting point for developing competency-based training (CBET) programmes. TET institutions will be required to benchmark their curricula with relevant occupational standards.

Occupational Standards are developed based on a given occupation's current and future demands. As a result, they serve as a means of bridging the gap between the worlds of employment and technical education and training (TET).

The Culinary Technician Occupation has its own set of occupational standards. The document explains how the occupational standards were developed, as well as the scope, the occupational profile in the form of DACUM charts, and the Occupational Standards.

2.0. OCCUPATIONAL STANDARD DEVELOPMENT PROCESS

The Occupational standards development process began with an examination of major documents that guide Tanzanian skill development. The *10-year National Skills Development Strategy (2016-2026)* was one of the documents reviewed, and it outlined six (6) economic sectors that should be prioritized when developing skills development programmes.

These sectors include: Transport and Logistics, Tourism and Hospitality, Agribusiness, Construction, Energy and ICT. NACTE labour market reports were also used in the literature review to determine the skills demand in the Tanzanian labour market as a whole.

After the literature review, a workshop comprised of expert workers and educators with substantial knowledge and experience in the occupation conducted an occupational analysis utilizing the DACUM approach to produce the occupational profile. The analysis resulted in DACUM Charts, which are attached as Appendix 1 to this document.

The occupational standards were then developed. Experts in Occupational Analysis and the Development of Occupational Standards facilitated the workshop. Interviews, online surveys, and a stakeholder forum were used to validate the Occupational Standards. Engineers, supervisory technicians on the job, and experienced Culinary Technicians were key informants in the survey to discover occupational trends. This information was used to gain insight from the workplaces regarding trends and changes in the profession, including how well graduates are prepared for working in the occupation. A total of 2 online surveys were completed by experts from the labour market across the country. Apart from the surveys aiding in defining the scope for the occupational

analysis, they also served to engage a wide cross-section of experts in the occupation. Apart from this, the stakeholders' forum was attended by participants from different parts of the country representing various companies.

3.0. THE SCOPE AND OVERVIEW OF THE OCCUPATION STANDARDS FOR CULINARY TECHNICIANS

The standards cover a broad range of duties and tasks that can be performed by a Culinary Technician. However, the occupational standards are not meant to replace individual job descriptions. Instead, they are to be used for guidance in defining skill levels and knowledge for the technician in specific settings or positions. The Culinary Technician may perform tasks in a number of key areas of the occupational standards, but not necessarily in all areas. For example, in large operations, other individuals may be employed or designated to perform specific tasks.

The Culinary Technicians shall prepare, cook and garnish a variety of dishes under the supervision of the Culinary Engineer or Head Chef. They shall also undertake tasks such as preparing the ingredients, preparing and processing prepared foods, cooking hot and cold dishes, and preparing snacks and pastries. Generally, the Culinary Technician performs the following responsibilities:

- a) Preparing the ingredients
- b) Preparing and processing the prepared food
- c) Cold dish cooking
- d) Hot dish cooking
- e) Snack and pastry making
- f) Chocolate shaping
- g) Determining the dishes

The Occupational Standards have been clustered into NTA qualification levels, i.e. NTA level 4, 5 and 6.

4.0. VALIDITY PERIOD

Due to the rapid development of technology, the validity period of occupational standards is 3-5 years. The review will proceed in the same manner as the one before it, with new occupational standards being developed based on current trends of the labour market.

5.0. OCCUPATIONAL STANDARDS

5.1 OCCUPATIONAL STANDARDS FOR CULINARY TECHNICIAN - NTA 5

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	PREPARING THE INGREDIENTS	DUTY NO.	501
TASK TITLE	SORTING OUT POULTRY AND FISH AND USING THE MEAT BY SORT	TASK NO.	5011
PERFORMANCE CRITERIA	The person performing this task must be able to sort out the poultry and fish and use the meat by sort in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in a culinary training room or restaurant kitchen under the supervision of a Culinary Technician or Senior Culinary Technician. The tools and equipment to be used include: 1. Knives, cutting board and other cutting and preparing tools in the kitchen; 2. Stainless steel basins, stainless steel bowls and other utensils; 3. Disinfection cabinet, dishwasher and other cleaning and disinfection equipment in the kitchen; 4. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 5. Ventilators and other kitchen cleaning tools.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by service standards regarding safety and hygiene; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check if the cooking equipment function as normal; 5. Use appropriate technique to cut the poultry; 6. Use appropriate technique to cut the fish; 7. Sort out and arrange the cut ingredients; 8. Clean the tools, equipment and workplaces; 9. Arrange and store the tools and		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Keep the connective tissue between muscle from different body parts intact for animal ingredients; 1.2 Sort out the ingredients from different parts and use them by sort. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The physiological structure of the poultry and fish.	

equipment.	3.0 Theories The person performing this task must be able to explain the following: 3.1 Operating procedures of sorting out the poultry and fish and using them by sort; 3.2 Poultry and fish sorting and sort-based use of them in dish cooking. 4.0 Skills 4.1 Cutting skills; 4.2 Communication and coordination skills; 4.3 Management competence; 4.4 Professional language skills; 4.5 Teamwork skills; 4.6 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The poultry and fish are sorted and used by sort in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Basic biological knowledge; 2. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 3. Safe operation methods of equipment and tools; 4. Safety consciousness and hazard handling; 5. Waste disposal methods; 6. Basic knowledge of food safety; 7. Knowledge of occupational health and safety; 8. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	PREPARING THE INGREDIENTS	DUTY NO.	501
TASK TITLE	SORTING OUT THE LIVESTOCK-BASED INGREDIENTS, USING THE INGREDIENTS BY SORT AND FINELY PREPARING THE INGREDIENTS	TASK NO.	5012
PERFORMANCE CRITERIA	The person performing this task must be able to sort out the livestock-based ingredients, use the ingredients by sort and finely prepare the ingredients in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in a culinary training room or restaurant kitchen under the supervision of a Culinary Technician or Senior Culinary Technician. The tools and equipment to be used include: 1. Knives, cutting board and other cutting and preparing tools in the kitchen; 2. Stainless steel basins, stainless steel bowls and other utensils; 3. Disinfection cabinet, dishwasher and other cleaning and disinfection equipment in the kitchen; 4. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 5. Ventilators and other kitchen cleaning tools.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by service standards regarding safety and hygiene; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Use the right cutting technique or cutting order; 5. Cut or finely process the ingredients; 6. Sort and arrange the cut or finely processed ingredients; 7. Clean the tools, equipment and workplaces; 8. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Separate the muscle tissues and connective tissues of various livestock, and keep different parts intact; 1.2 Reduce the amount of small pieces of meat fragments produced when sorting out the meat and using the meat by sort; 1.3 Sort out the ingredients from different parts and use them by sort.	

	2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The physiological structure of livestock-based ingredients. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Operating procedures for sorting, sort-based using and fine processing of livestock-based ingredients; 3.2 Application of sorting, sort-based using and fine processing of livestock-based ingredients in dish cooking. 4.0 Essential Skills 4.1 Cutting skills; 4.2 Communication and coordination skills; 4.3 Management competence; 4.4 Professional language skills; 4.5 Teamwork skills; 4.6 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Sorting, sort-based using and fine processing of livestock-based ingredients is performed in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Basic biological knowledge; 2. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 3. Safe operation methods of equipment and tools; 4. Safety consciousness and hazard handling; 5. Waste disposal methods; 6. Basic knowledge of food safety; 7. Knowledge of occupational health and safety; 8. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	PREPARING THE INGREDIENTS	DUTY NO.	501
TASK TITLE	CUTTING THE INGREDIENTS INTO DIFFERENT SHAPES AS REQUIRED FOR THE DISH	TASK NO.	5013
PERFORMANCE CRITERIA	The person performing this task must be able to cut the ingredients into different shapes in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Knives, cutting board and other cutting and preparing tools in the kitchen; 2. Stainless steel basins, stainless steel bowls and other utensils; 3. Disinfection cabinet, dishwasher and other cleaning and disinfection equipment in the kitchen; 4. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 5. Ventilators and other kitchen cleaning tools.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by service standards regarding safety and hygiene; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Select the right cutting technique; 5. Cut the ingredients; 6. Sort out and arrange the cut ingredients; 7. Clean the tools, equipment and workplaces; 8. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Select the right cutting technique; 1.2 Ensure the even and uniform shape of the ingredients; 1.3 Satisfy the requirements of the dishes and cooking; 1.4 Avoid ingredient waste. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The structure of animal-based and plant-based raw materials.	

	3.0 Theories The person performing this task must be able to explain the following: 3.1 Characteristics and right cutting techniques for animal-based and plant-based raw materials; 3.2 Requirements regarding the use of basic cutting techniques, such as flat cutting, vertical cutting and chamfering. 4.0 Skills 4.1 Cutting skills; 4.2 Communication and coordination skills; 4.3 Management competence; 4.4 Professional language skills; 4.5 Teamwork skills; 4.6 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The ingredients are cut into different shapes in accordance with technical requirements for cooking and the kitchen operation specification as well as the requirements of the dish.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Basic biological knowledge; 2. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 3. Safe operation methods of equipment and tools; 4. Safety consciousness and hazard handling; 5. Waste disposal methods; 6. Basic knowledge of food safety; 7. Knowledge of occupational health and safety; 8. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	PREPARING THE INGREDIENTS	DUTY NO.	501
TASK TITLE	APPLYING PASTE OR PULP TO THE INGREDIENTS	TASK NO.	5014
PERFORMANCE CRITERIA	The person performing this task must be able to apply paste or pulp to the ingredients.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Paste and pulp applying machine and other kitchen equipment for cutting, preparation and processing; 2. Stainless steel basins, stainless steel bowls and other utensils; 3. Disinfection cabinet, dishwasher and other cleaning and disinfection equipment in the kitchen; 4. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 5. Ventilators and other kitchen cleaning tools.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by service standards regarding safety and hygiene; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Select the appropriate type of paste or pulp; 5. Check the quality of ingredients; 6. Apply the paste or pulp; 7. Clean the tools, equipment and workplaces; 8. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Check the quality of ingredients; 1.2 Select the appropriate amount and type of pulp; 1.3 Select the right tool for applying the pulp; 1.4 Mix the ingredients to apply the paste; 1.5 Apply the paste by immmerging the ingredients in it; 1.6 Pat the powder on the ingredients. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of starch gelatinization; 2.2 The principle of protein coagulation and	

	proteolysis. 3.0 Theories The person performing this task must be able to explain the following: 3.1 The characteristics of water-powder paste, whole-egg paste, egg white paste and yolk paste. 3.2 The characteristics of flaky paste, fluffy paste, crispy paste and soft paste. 4.0 Skills 4.1 Cutting skills 4.2 Communication and coordination skills; 4.3 Management competence; 4.4 Professional language skills; 4.5 Teamwork skills; 4.6 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The paste or pulp is applied to the ingredients in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Basic biological knowledge; 2. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 3. Safe operation methods of equipment and tools; 4. Safety consciousness and hazard handling; 5. Waste disposal methods; 6. Basic knowledge of food safety; 7. Knowledge of occupational health and safety; 8. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	PREPARING THE INGREDIENTS	DUTY NO.	501
TASK TITLE	BASIC SEASONING TO PRODUCE SPICY AND HOT, SOUR AND SWEET AND OTHER TASTES	TASK NO.	5015
PERFORMANCE CRITERIA	The person performing this task must be able to season the food to produce baice tastes such as spicy and hot, sour and sweet in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Knives and other cutting and preparing tools in the kitchen; 2. Seasoning tools; 3. Seasoning container, stainless steel bowls, basins and other kitchen utenisls; 4. Disinfection cabinet, dishwasher and other cleaning and disinfection equipment in the kitchen; 5. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 6. Ventilators and other kitchen cleaning tools.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by service standards regarding safety and hygiene; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check if the cooking equipment function as normal; 5. Check the quality of ingredients; 6. Check the types and amount of seasonings; 7. Sort out the ingredients; 8. Concoct the seasoning to produce the required taste; 9. Clean the tools, equipment and workplaces; 10. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Select and check the required equipment and tools; 1.2 Select the ingredients and check their quality; 1.3 Select the appropriate seasonings; 1.4 Continue to sort out the ingredients; 1.5 Control the seasoning process. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of seasoning solution, diffusion, penetration, adsorption,	

	decomposition and synthesis; 2.2 The principle of taste enhancement, contrast, concealment, and derivation. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Basic formulas and methods for producing the spicy and hot taste; 3.2 Basic formulas and methods for producing the sour and sweet taste. 4.0 Skills 4.1 Communication and coordination skills; 4.2 Management competence; 4.3 Professional language skills; 4.4 Teamwork skills; 4.5 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Foods are seasoned to have basic tastes such as spicy and hot, sour and sweet in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Basic theoretical knowledge of taste; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	PREPARING THE INGREDIENTS	DUTY NO.	501
TASK TITLE	PREPARING AND COLORING THE INGREDIENTS PRELININARILY WITH OIL	TASK NO.	5016
PERFORMANCE CRITERIA	The person performing this task must be able to prepare and color the ingredients preliminarily with oil in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Knives, cutting board and other cutting and preparing tools in the kitchen; 2. Gas stove, cooking pot, frying pan and other cooking equipment and ware; 3. Bowls, dishes, stainless steel basins, stainless steel bowls and other utensils; 4. Kitchen cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Exhaust hood, exhaust fan and other cleaning equipment in the kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by service standards regarding safety and hygiene; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check if the cooking equipment function as normal; 5. Check the types and amount of seasonings; 6. Prepare and color the ingredients preliminarily with oil; 7. Clean the tools, equipment and workplaces; 8. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Select and use the equipment and tools to prepare and color the ingredients preliminarily with oil; 1.2 Check and use seasonings; 1.3 Control the preparation and coloring of ingredients with oil. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of preparing the ingredients	

	preliminarily with oil; 2.2 The principle of coloring the ingredients preliminarily with oil. 3.0 Theories The person performing this task must be able to explain the following: 3.1 The method and tips for ingredient preparation with oil; 3.2 The method and tips for ingredient coloring with oil. 4.0 Skills 4.1 Communication and coordination skills; 4.2 Management competence; 4.3 Professional language skills; 4.4 Teamwork skills; 4.5 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The preliminary preparation and coloring of ingredients are completed in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	_____
DUTY TITLE	COLD DISH COOKING	DUTY NO.	502
TASK TITLE	COLD SAUCE PREPARATION	TASK NO.	5021
PERFORMANCE CRITERIA	The person performing this task must be able to prepare cold sauce in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the cold dish room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Gas stove and other cooking equipment in the kitchen; 2. Wok and other cooking tools in the kitchen; 3. Stainless steel basins, stainless steel bowls and other utensils; 4. Dishwasher and other cleaning and disinfection equipment in the kitchen; 5. Cleaning equipment and tools in the kitchen; 6. Thermotank and other kitchen equipment to keep the food warm.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Comply with the <i>Food Safety Law</i> and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check if the cooking equipment function as normal; 5. Weigh the ingredients of mayonnaise and vinaigrette; 6. Prepare mayonnaise and vinaigrette; 7. Prepare 3 types of mayonnaise-based cold sauces; 8. Prepare 3 types of vinaigrette-based cold sauces; 9. Clean the tools, equipment and workplaces;		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Prepare thick roux and flour paste; 1.2 Chop the carrot, onion and celery; 1.3 Weigh the liquid ingredients, thickening ingredients and seasonings; 1.4 Mix the ingredients thoroughly; 1.5 Prepare different types of cold sauce. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of sauce emulsification; 2.2 The principle of sauce thickening.	

10. Arrange and store the tools and equipment.	3.0 Theories The person performing this task must be able to explain the following: 3.1 The ingredients of cold sauce; 3.2 The types of cold sauce; 3.3 Process of cold cause preparation; 3.4 The function of cold sauce. 4.0 Essential Skills 4.1 Hands-on skills; 4.2 Teamwork skills; 4.1 Communication and coordination skills; 4.2 Management competence; 4.3 Professional language skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Cold sauce is prepraed in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	502
TASK TITLE	SALAD MAKING	TASK NO.	5022
PERFORMANCE CRITERIA	The person performing this task must be able to make the salad in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the cold dish room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Cooking pot, frying pan and other cooking equipment in the kitchen; 2. Wok and other cooking tools in the kitchen; 3. Bowls, dishes, stainless steel basins, stainless steel bowls and other utensils; 4. Dishwasher and other cleaning and disinfection equipment in the kitchen; 5. Exhaust fan and other cleaning equipment and tools in the kitchen; 6. Thermotank and other kitchen equipment to keep the food warm.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Comply with the <i>Food Safety Law</i> and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check if the cooking equipment function as normal and use salad for feasts; 5. Check if the seafood, livestock meat and poultry, vegetables and fruits are fresh; 6. Remember the amount of ingredients of chicken salad, seafood salad, Waldorf salad and so on; 7. Cut the seafood, livestock meat and poultry, vegetables and fruits to the required shape and size; 8. Complete the preparation of classic		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Check if the seafood, livestock meat and poultry, vegetables and fruits are fresh; 1.2 Cook the ingredients required, such as the livestock meat and poultry; 1.3 Cut the seafood, livestock meat and poultry, vegetables and fruits to the required shape and size; 1.4 Season the salad; 1.5 Plate the salad. 2.0 Principles The person performing this task must be able to explain the following principles:	

salads. 9. Clean the tools, equipment and workplaces; 10. Arrange and store the tools and equipment.	2.1 The hot processing standards for seafood, livestock and poultry; 2.2 Standards on the salad making process. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Methods of seafood, livestock and poultry cooking; 3.2 Requirements for the salad regarding the color, appearance, taste and mouthfeel; 3.3 Requirements of vegetable, fruit, meat amount and color matching. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Hands-on skills; 4.4 Aesthetic skills; 4.5 Professional language skills; 4.6 Teamwork skills; 4.7 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Salads are prepared in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	502
TASK TITLE	ASPIC-TYPE COLD DISHES PREPARATION	TASK NO.	5023
PERFORMANCE CRITERIA	The person performing this task must be able to prepare aspic-type cold dishes in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the cold dish room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Knives and other cutting and preparing tools in the kitchen; 2. Gas stove and other cooking equipment in the kitchen; 3. Mold and other cooking tools in the kitchen; 4. Stainless steel basins, stainless steel bowls and other utensils; 5. Dishwasher and other cleaning and disinfection equipment in the kitchen; 6. Exhaust fan and other cleaning equipment and tools in the kitchen; 7. Thermotank and other kitchen equipment to keep the food warm.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Comply with the <i>Food Safety Law</i> and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check if the cooking equipment function as normal; 5. Weigh the ingredients of the aspic; 6. Cut the ingredients to the required shape and size; 7. Put the ingredients of the aspic in the mold; 8. Distribute and plate aspic-type cold dishes;		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Cut the vegetables and meat to the required shapes and sizes as needed; 1.2 Make collagen-rich aspic; 1.3 Season the aspic; 1.4 Put the aspic in the mold; 1.5 Shape the aspic. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Standards for the hot processing of ingredients; 2.2 The principle of aspic formation;	

9. Serve aspic-type cold dishes; 10. Clean the tools, equipment and workplaces; 11. Arrange and store the tools and equipment.	2.3 The principle of color matching for the aspic. 3.0 Theories The person performing this task must be able to explain the following: 3.1 The method for cooking the ingredients; 3.2 The ingredients and mixing ratio of the aspic; 3.3 The process of aspic making; 3.4 Standards for the aspic regarding the color, appearance, taste and mouthfeel. 4.0 Essential Skills 4.1 Communication skills; 4.2 Hands-on skills; 4.3 Management skills; 4.4 Professional language skills; 4.5 Teamwork skills; 4.6 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The aspic-type cold dishes are prepared in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	_____
DUTY TITLE	COLD DISH COOKING	DUTY NO.	502
TASK TITLE	PREPARING SAUCE-STEWEED AND GRAVY-STEWEED COLD DISHES	TASK NO.	5024
PERFORMANCE CRITERIA	The person performing this task must be able to prepare sauce-steewed and gravy-steewed cold dishes in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the cold dish room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Gas stove, cooking pot, frying pan and other cookind equipment in the kitchen; 2. Wok and other cooking tools in the kitchen; 3. Bowls, dishes, food storage boxes/bags, and other food containers in the kitchen; 4. Dishwasher and other cleaning and disinfection equipment in the kitchen; 5. Exhaust fan and other cleaning equipment and tools in the kitchen; 6. Thermotank and other kitchen equipment to keep the food warm.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Comply with the <i>Food Safety Law</i> and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check if the cooking equipment function as normal and weigh the amount of sauce and gravy according to the formula; 5. Cut the ingredients to the required shape and size; 6. Control the temperature of the stove; 7. Control the marinating; 8. Adjust the taste of the sauce and gravy;		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Cut the ingredients to the required shape and size; 1.2 Prepare the sauce and gravy; 1.3 Marinate the ingredients; 1.4 Heat the ingredients of sauce-steewed and gravy-steewed cold dishes; 1.5 Adjust the taste of the sauce and gravy; 2.0 Principles The person performing this task must be able to explain the following principles:	

9. Prepare the sauce-stewed and gravy-stewed cold dishes; 10. Service the sauce-stewed and gravy-stewed cold dishes; 11. Clean the tools, equipment and workplaces; 12. Arrange and store the tools and equipment.	2.1 The method for cooking the ingredients; 2.2 The principle and standards for preoaring the sauce and gravy. 3.0 Theories The person performing this task must be able to explain the following: 3.1 The ingredients and mixing ratio of sauce and gravy; 3.2 The process of sauce and gravy preparation; 3.3 The preparation of sauce and gravy; 3.4 The control of time for stewing in sauce and gravy. 3.5 Standards for sauce and gravy regarding the color, appearance, taste and mouthfeel. 4.0 Essential Skills 4.1 Communication skills; 4.2 Hands-on skills; 4.3 Management skills; 4.4 Professional language skills; 4.5 Teamwork skills; 4.6 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The sauce-stewed and gravy-stewed cold dishes are prepared in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	502
TASK TITLE	PLATTER PREPARATION	TASK NO.	5025
PERFORMANCE CRITERIA	The person performing this task must be able to prepare platters in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the cold dish room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Gas stove, cooking pot, frying pan and other cookind equipment in the kitchen; 2. Wok and other cooking tools in the kitchen; 3. Bowls, dishes, food storage boxes/bags, and other food containers in the kitchen; 4. Dishwasher and other cleaning and disinfection equipment in the kitchen; 5. Exhaust fan and other cleaning equipment and tools in the kitchen; 6. Thermotank and other kitchen equipment to keep the food warm.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Comply with the <i>Food Safety Law</i> and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check if the cooking equipment function as normal and design the appearance of the platter; 5. Weigh the ingredients of the platter; 6. Cut the ingredients to the required shape and size; 7. Cut and process the ingredients; 8. Match the colors for the platter; 9. Serve the platter for western-style feasts;		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Cut the vegetables and meat to the required shapes and sizes as needed; 1.2 Cut the ingredients of the platter; 1.3 Blanch vegetables and preliminarily cook the livestock meat and poultry; 1.4 Plate the platter. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The method for cooking the ingredients; 2.2 Requirements for ingredient cutting regarding	

10. Clean the tools, equipment and workplaces; 11. Arrange and store the tools and equipment.	the shape; 2.3 Principle of the platter color matching. 3.0 Theories The person performing this task must be able to explain the following: 3.1 The ingredients and mixing ratio of the platter; 3.2 The process of platter preparation; 3.3 The standards for the platter regarding the color, appearance, taste and mouthfeel; 3.4 The ways of ingredient mixture and color matching for the platter. 4.0 Essential Skills 4.1 Communication skills; 4.2 Hands-on skills; 4.3 Aesthetic skills; 4.4 Management skills; 4.5 Professional language skills; 4.6 Teamwork skills; 4.7 Technical innovation organizing skills; 4.8 Art appreciation skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The platter is prepared in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Food and nutritional dietary knowledge; 8. Basic knowledge of color matching.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	503
TASK TITLE	COOKING SOUPS SUCH AS CREAMY VEGETABLE SOUP, CREAMY SEAFOOD SOUP, BEEF BISQUE AND VEGETABLE SOUP	TASK NO.	5031
PERFORMANCE CRITERIA	The person performing this task must be able to cook soups such as creamy vegetable soup, creamy seafood soup, beef bisque and vegetable soup in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Gas stove, cooking pot, frying pan and other cookind equipment in the kitchen; 2. Wok and other cooking tools in the kitchen; 3. Bowls, dishes, soup plates and other utensils; 4. Dishwasher and other cleaning and disinfection equipment in the kitchen; 5. Exhaust fan, sink and other cleaning equipment and tools in the kitchen; 6. Thermotank and other kitchen equipment to keep the food warm.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by kitchen operation rules and the food safety system; 2. Select appropriate tools and equipment; 3. Check if all the equipment functions are normal; 4. Check if all the ingredients are in place; 5. Operate all the equipment; 6. Cut and prepare the ingredients; 7. Cook the soups; 8. Control the quality of the soups; 9. Plate and garnish the soup as necessary; 10. Tidy the tools, equipment and worktop;		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Use all the equipment and tools; 1.2 Cut and prepare the ingredients; 1.3 Cook the soup; 1.4 Control the quality of the soups; 1.5 Plate and garnish the soup. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The definition, characteristics, types and	

11. Arrange and store the tools and equipment.	cooking methods of soups; 2.2 The principle of soup thickening; 2.3 The principle of keeping the soup color fresh. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Method and tips for controlling the consistency of creamy soup and beef bisque; 3.2 Methods for keeping the soup color fresh; 3.3 Tips for plating the soup. 4.0 Essential Skills 4.1 Communication skills; 4.2 Hands-on skills; 4.3 Coordination skills; 4.4 Management skills; 4.5 Professional language skills; 4.6 Teamwork skills; 4.7 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Creamy soup, beef bisque and vegetable soup are prepared in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	503
TASK TITLE	PREPARING CHICKEN, BEEF AND MUTTON SAUCES	TASK NO.	5032
PERFORMANCE CRITERIA	The person performing this task must be able to prepare chicken, beef and mutton sauces in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Gas stove, cooking pot, frying pan and other cookind equipment in the kitchen; 2. Wok and other cooking tools in the kitchen; 3. Bowls, dishes, food storage boxes/bags, and other food containers in the kitchen; 4. Dishwasher and other cleaning and disinfection equipment in the kitchen; 5. Exhaust fan and other cleaning equipment and tools in the kitchen; 6. Thermotank and other kitchen equipment to keep the food warm.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by kitchen operation rules and the food safety system; 2. Select appropriate tools and equipment; 3. Check if all the equipment functions are normal; 4. Check if all the ingredients are in place; 4. Operate all the equipment; 5. Cut and prepare the ingredients; 6. Control the fire and time for sauce preparation; 7. Control the sauce quality; 8. Tidy the tools, equipment and worktop; 9. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Use all the equipment and tools; 1.2 Cut and prepare the ingredients; 1.3 Control the fire and other factors during sauce preparation; 1.4 Control the key aspects of the sauce quality; 1.5 Match the chicken, beef and mutton sauces with the main to complete the hot dish. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The definition, characteristics and types of	

	sauces; 2.2 The principle that defines the sauce taste; 2.3 The principle of sauce-dish matching. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Cooking methods of different sauces; 3.2 Requirements for and methods of sauce consistency control; 3.3 Requirements on the use of sauce. 4.0 Essential Skills 4.1 Communication skills; 4.2 Coordination skills; 4.3 Hands-on skills; 4.4 Management skills; 4.5 Professional language skills; 4.6 Teamwork skills; 4.7 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Chicken, mutton and beef sauces are prepared in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	503
TASK TITLE	FISH SAUCE AND SHELLFISH SAUCE PREPARATION	TASK NO.	5033
PERFORMANCE CRITERIA	The person performing this task must be able to prepare fish and shellfish sauces in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Gas stove, cooking pot, frying pan and other cookind equipment in the kitchen; 2. Wok and other cooking tools in the kitchen; 3. Bowls, dishes, food storage boxes/bags, and other food containers in the kitchen; 4. Dishwasher and other cleaning and disinfection equipment in the kitchen; 5. Exhaust fan and other cleaning equipment and tools in the kitchen; 6. Thermotank and other kitchen equipment to keep the food warm.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by kitchen operation rules and the food safety system; 2. Select appropriate tools and equipment; 3. Check if all the equipment functions are normal; 4. Check if all the ingredients are fresh and in place; 4. Operate all the equipment; 5 Cut and prepare the ingredients; 6. Control the fire and time for sauce preparation; 7. Control the sauce quality; 8. Tidy the tools, equipment and worktop; 9. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Use all the equipment and tools; 1.2 Cut and prepare the ingredients; 1.3 Control the fire and other factors during sauce preparation; 1.4 Control the key aspects of the sauce quality; 1.5 Match the fish sauce and shellfish sauce with the main to complete the hot dish. 2.0 Principles The person performing this task must be able to explain the following principles:	

	2.1 The definition, types, characteristics, and use of sauces; 2.2 The principle of keeping the cream sauce shiny and smooth without fat separation; 2.3 The principle of sauce-main matching. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Tips and methods for keeping the sauce smooth and shiny; 3.2 Requirements on the use of sauce. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Hands-on skills; 4.4 Coordination skills; 4.3 Professional language skills; 4.4 Teamwork skills; 4.5 Technical innovation organizing skills; 4.6 Art appreciation skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Fish sauce and shellfish sauce are prepared in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Food and nutritional dietary knowledge; 8. Knowledge of catering enterprise

	operation management.
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OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	503
TASK TITLE	ITALIAN PIZZA AND PAELLA	TASK NO.	5034
PERFORMANCE CRITERIA	The person performing this task must be able to prepare Italian pizza and paella in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Oven and other cooking equipment in the kitchen; 2. Baking pan and other cooking tools in the kitchen; 3. Bowls, dishes and other utensils; 4. Dishwasher and other cleaning and disinfection equipment in the kitchen; 5. Exhaust fan and other cleaning equipment and tools in the kitchen; 6. Thermotank and other kitchen equipment to keep the food warm.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by kitchen operation rules and the food safety system; 2. Select appropriate tools and equipment; 3. Check if all the equipment functions are normal; 4. Check if all the ingredients are fresh and in place; 5. Cut and prepare the ingredients; 6. Control the temperature and time while baking the Italian pizza and paella; 7. Bake the crust of the Italian pizza; 8. Match the dressing of Italian pizza and the crust sauce; 9. Tidy and clean the tools, equipment and worktop; 10. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Use all the equipment and tools; 1.2 Cut and prepare the ingredients; 1.3 Control the quality of the pizza dough and seafood processing; 1.4 Control the time, temperature and other factors while cooking the Italian pizza and paella; 1.5 Match the dressing of Italian pizza and the crust sauce; 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The definition, history and types of pizza; 2.2 The characteristics of and differences	

	between baking and roasting; 2.3 The leavening principle of the Italian pizza dough; 2.4 The principle of the formation of the pizza dough; 2.5 The principle of ingredient mixing ratio in paella. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Requirements on the pizza dressing and crust sauce matching; 3.2 Tips for making the pizza dough; 3.3 Characteristics of paella; 3.4 Quality required for the seafood used in paella. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Hands-on skills; 4.4 Coordination skills; 4.5 Professional language skills; 4.6 Teamwork skills; 4.7 Technical innovation organizing skills; 4.8 Art appreciation skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Italian pizza and paella are cooked in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods;

	5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design. 8. Knowledge of catering enterprise operation management.
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OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	503
TASK TITLE	STEAK, LAMB CHOP, PORK CHOP AND FISH FILLET COOKING	TASK NO.	5035
PERFORMANCE CRITERIA	The person performing this task must be able to cook the steak, lamb chop, pork chop and fish fillet in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Electric baking pan, frying pan and other cooking equipment in the kitchen; 2. Wok and other cooking tools in the kitchen; 3. Bowls, dishes, food storage boxes/bags, and other food containers in the kitchen; 4. Dishwasher and other cleaning and disinfection equipment in the kitchen; 5. Sink, exhaust fan and other cleaning equipment and tools in the kitchen; 6. Thermotank and other kitchen equipment to keep the food warm.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by kitchen operation rules and the food safety system; 2. Select appropriate tools and equipment; 3. Check if all the equipment functions are normal; 4. Check if all the ingredients are fresh and in place; 5. Operate all the equipment; 6. Cut and prepare the ingredients; 7. Control the temperature and time while frying the steak, lamb chop, pork chop and fish fillet; 8. Match the sauce and side dishes with the steak, lamb chop, pork chop and dish		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Use all the equipment and tools; 1.2 Cut and prepare the ingredients; 1.3 Control the tenderness, surface color and other factors while cooking the steak, lamp chop, port chop and fish fillet; 1.4 Match the sauce and side dishes with the steak, lamb chop, pork chop and dish fillet. 2.0 Principles The person performing this task must be able to explain the following principles:	

fillet; 9. Tidy and clean the tools, equipment and worktop; 10. Arrange and store the tools and equipment.	2.1 Types, characteristics and use of chops; 2.2 Quality requirements for steak, lamb chop, pork chop and dish fillet; 2.3 The characteristics of and differences between baking and frying. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Requirements on the tenderness and completion of steak, lamb chop, pork chop and dish fillet. 3.2 Requirements on the match between steak, lamb chop, pork chop or dish fillet and the wine. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Hands-on skills; 4.4 Adaptability; 4.5 Coordination skills; 4.6 Professional language skills; 4.7 Teamwork skills; 4.8 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The steak, lamb chop, pork chop and dish fillet are prepared in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	503
TASK TITLE	DISH BRAISING, STEWING, QUICK FRYING, STIR FRYING AND FRYING	TASK NO.	5036
PERFORMANCE CRITERIA	The person performing this task must be able to braise, stew, quick fry, stir fry and fry the dishes in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Gas stove, frying pan and other cooking equipment in the kitchen; 2. Wok and other cooking tools in the kitchen; 3. Stainless steel basins, stainless steel bowls, bowls, dishes and other utensils; 4. Dishwasher and other cleaning and disinfection equipment in the kitchen; 5. Exhaust fan, sink and other cleaning equipment and tools in the kitchen; 6. Thermotank and other kitchen equipment to keep the food warm.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by kitchen operation rules and the food safety system; 2. Select appropriate tools and equipment; 3. Check if all the equipment functions are normal; 4. Check if all the ingredients are fresh and in place; 4. Operate all the equipment; 5. Cut and prepare the ingredients; 6. Meet the requirements for in accordance with technical requirements for braising, stewing, quick frying, stir frying and frying the dishes; 7. Match the braised dishes, stews and fried dishes considering their colors and		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Use all the equipment and tools; 1.2 Cut and prepare the ingredients; 1.3 Control the tenderness and luster when braising, stewing, quick frying, stir frying and frying the dishes; 1.4 Match the braised dishes, stews and fried dishes considering their colors and nutritional value. 2.0 Principles The person performing this task must be able to explain the following principles:	

nutritional value; 8. Tidy and clean the tools, equipment and worktop; 9. Arrange and store the tools and equipment.	2.1 Characteristics and requirements of braising, stewing, quick frying, stir frying and frying. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Standards and requirements of braised dishes, stews and fried dishes; 3.2 The methods and requirements of matching braised dishes, stews and fried dishes in the feast menu. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Professional language skills; 4.6 Teamwork skills; 4.7 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The dishes are braised, stewed and fried in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Food and nutritional dietary knowledge; 8. Knowledge of catering enterprise operation management.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	MAKING LAYERED PASTRY	DUTY NO.	504
TASK TITLE	PASTE KNEADING	TASK NO.	5041
PERFORMANCE CRITERIA	The person performing this task must be able to knead the paste for layered pastry in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Pastry worktop; 2. Paste cutter; 3. Refrigerator; 4. Pastry sheeter; 5. Electronic scale; 6. Dough mixer.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by the safety precautions; 2. Select appropriate tools and equipment; 3. Select appropriate ingredients; 4. Knead the paste for making layered pastry; 5. Clean the tools, equipment and workplaces; 6. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Select the ingredients of the paste; 1.2 Make the paste and crispy core with even hardness. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of paste forming; 2.2 The principle of selecting ingredients of the dough for layered pastry. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Types and characteristics of layered pastry;	

	3.2 Types and characteristics of the paste of layered pastry; 3.3 Methods and tips for making paste for layered pastry; 3.4 Using methods of paste mixers for layered pastry. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.4 Professional language skills; 4.5 Teamwork skills; 4.6 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The paste for layered pastry is prepared in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	MAKING LAYERED PASTRY	DUTY NO.	504
TASK TITLE	DOUGH MAKING	TASK NO.	5042
PERFORMANCE CRITERIA	The person performing this task must be able to make the dough for layered pastry in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Pastry worktop; 2. Paste cutter; 3. Refrigerator; 4. Pastry sheeter; 5. Electronic scale; 6. Flour sieve.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by the safety precautions; 2. Select the tools and equipment; 3. Select the oil applying method; 4. Bold and shape the dough; 5. Make the hardness of the oil layer to be the same as that of the paste; 6. Clean the tools, equipment and workplaces; 7. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Select and use the appropriate oil applying method; 1.2 Make the hardness of the oil layer to be the same as that of the paste. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of dough forming for layered pastry. 3.0 Theories The person performing this task must be able to explain the following: 3.1 The types and purpose of tools and molds for	

	making layered pastry; 3.2 The maintenance of tools and molds for making layered pastry; 3.3 Basic methods of shaping the dough for layered pastry. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.4 Professional language skills; 4.5 Teamwork skills; 4.6 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The dough for layered pastry is made in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Knowledge of food aesthetics; 8. Knowledge of catering enterprise operation management.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	MAKING LAYERED PASTRY	DUTY NO.	504
TASK TITLE	BAKING PASTRY	TASK NO.	5043
PERFORMANCE CRITERIA	The person performing this task must be able to bake the layered pastry in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Pastry worktop; 2. Refrigerator; 3. Oven; 4. Flour sieve; 5. Brush.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by the safety precautions; 2. Select tools and equipment; 3. Select the baking temperature; 4. Select the baking time; 5. Select the baking method; 6. Clean the tools, equipment and workplaces; 7. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Select and use the appropriate baking tools; 1.2 Confirm the temperature of time needed for baking the layered pastry; 1.3 Select and use the appropriate baking method. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of baking layered pastry. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Function, using method and maintenance of the oven; 3.2 Methods of baking different types of layered	

	pastry; 3.3 Tips for baking different types of layered pastry; 3.4 The effect of baking time on different types of layered pastry; 3.5 The effect of baking temperature on different types of layered pastry; 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.4 Professional language skills; 4.5 Teamwork skills; 4.6 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The layered pastry is baked in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Knowledge of food aesthetics; 8. Knowledge of catering enterprise operation management.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	BAGELS AND CRUSTY BREAD MAKING	DUTY NO.	505
TASK TITLE	MAKING PASTE FOR BAGELS AND CRUSTY BREAD	TASK NO.	5051
PERFORMANCE CRITERIA	The person performing this task must be able to prepare paste for bagels and crusty bread in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Pastry worktop; 2. Paste cutter; 3. Refrigerator; 4. Electronic scale; 5. Dough mixer; 6. Pastry sheeter.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by the safety precautions; 2. Select appropriate tools and equipment; 3. Select appropriate ingredients; 4. Check the formula and ingredient quality; 5. Confirm the process of making the paste for bagels and crusty bread; 6. Clean the tools, equipment and workplaces; 7. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Select the appropriate ingredients for making the paste; 1.2 Check the ingredient quality; 1.3 Make the paste using the right method. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of bagel forming; 2.2 The principle of crusty bread forming. 3.0 Theories The person performing this task must be able to	

	explain the following: 3.1 The purpose of paste mixing for bagels and crusty bread; 3.2 The methods of paste mixing for bagels and crusty bread; 3.3 The stages of paste mixing for bagels and crusty bread; 3.4 Characteristics of paste of bagels and crusty bread; 3.5 Using method of paste mixer designed for bagels and crusty bread. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.4 Professional language skills; 4.5 Teamwork skills; 4.6 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The paste of bagels and crusty bread are mixed in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	BAGEL AND CRUSTY BREAD MAKING	DUTY NO.	505
TASK TITLE	LEAVENING AND FORMING OF PASTE FOR BAGELS AND CRUSTY BREAD	TASK NO.	5052
PERFORMANCE CRITERIA	The person performing this task must be able to leaven and form paste for bagels and crusty bread in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Pastry worktop; 2. Paste cutter; 3. Refrigerator; 4. Pastry sheeter; 5. Electronic scale; 6. Fermenting box.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by the safety precautions; 2. Select appropriate tools and equipment; 3. Select appropriate fermentation conditions; 4. Determine if the paste for bagels and crusty bread has been well leavened; 5. Select the appropriate shaping methods; 6. Make the hardness of the oil layer to be the same as that of the paste; 7. Clean the tools, equipment and workplaces; 8. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Determine and use appropriate fermenting conditions; 1.2 Make the hardness of the crusty bread's oil layer to be the same as that of the paste; 1.3 Determine if the paste for bagels and crusty bread has been well leavened. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of leavening paste for bagels and crusty bread; 2.2 The principle of making the dough for bagels	

	and crusty bread. 3.0 Theories The person performing this task must be able to explain the following: 3.1 The types and purpose of tools and molds designed for making bagels and crusty bread; 3.2 The maintenance of tools and molds designed for making bagels and crusty bread; 3.3 Basic techniques for making the dough for bagels and crusty bread; 3.4 The basis for determining if the paste for bagels and crusty bread has been well leavened; 3.5 Leavening conditions of paste for bagels and crusty bread. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Hands-on skills; 4.4 Coordination skills; 4.5 Professional language skills; 4.6 Teamwork skills; 4.7 Technical innovation organizing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The paste for bagels and crusty bread are leavened and the dough for bagels and crusty are made in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Knowledge of food aesthetics; 8. Knowledge of catering enterprise operation

	management.
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OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	BAGEL AND CRUSTY BREAD MAKING	DUTY NO.	505
TASK TITLE	BAGEL AND CRUSTY BREAD BAKING	TASK NO.	5053
PERFORMANCE CRITERIA	The person performing this task must be able to bake the bagels and crusty bread in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Pastry worktop; 2. Refrigerator; 3. Oven; 4. Brush.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Abide by the safety precautions; 2. Select appropriate tools and equipment; 3. Select the appropriate baking temperature; 4. Determine the appropriate baking time; 5. Select the appropriate baking method; 6. Select the appropriate baking humidity; 7. Bake the bagels and crusty bread; 8. Clean the tools, equipment and workplaces; 9. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Select appropriate tools and equipment; 1.2 Select appropriate baking time, temperature and method; 1.3 Bake the bagels and crusty bread correctly. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of baking bagels; 2.2 The principle of baking crusty bread; 3.0 Theories The person performing this task must be able to explain the following: 3.1 Function, using method and maintenance of the oven;	

	3.2 The method of baking bagels and crusty bread; 3.3 Tips for baking the bagels and crusty bread; 3.4 The influence of baking time on baked bagels and crusty bread; 3.5 The influence of baking temperature on baked bagels and crusty bread; 3.6 The influence of baking humidity on baked bagels and crusty bread; 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.4 Professional language skills; 4.5 Teamwork skills; 4.6 Technical innovation organizing skills; 4.7 Art appreciation skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The doughs of bagels and crusty bread are baked in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	CAKE MAKING	DUTY NO.	506
TASK TITLE	PLAIN CAKE MAKING	TASK NO.	5061
PERFORMANCE CRITERIA	The person performing this task must be able to make the plain cake in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Oven; 2. Stand mixer; 3. Plain cake mold; 4. Basin for food preparation; 5. Electronic scale; 6. Rubber scraper.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Select appropriate tools; 2. Check working conditions of the equipment; 3. Operate the stand mixer; 4. Abide by the operation specifications regarding safety and hygiene; 5. Make cake dough for sponges, chiffon cakes and grease cakes; 6. Use whole-egg method when mixing the paste for sponges; 7. Use split-egg method when mixing the paste for chiffon cakes; 8. Use oil-sugar method when mixing the paste for grease cakes; 9. Bake the cake dough of sponges, chiffon cakes and grease cakes in the oven; 10. Tidy the equipment, tools and workplaces;		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Use the stand mixer and oven; 1.2 Mix the paste for plain cake; 1.3 Bake the cake dough; 1.4 Determine if the cake dough has been well baked. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of whole-egg mixing, split-egg mixing and oil-sugar mixing; 2.2 The principle of cake rising; 2.2 The principle of cake baking.	

11. Arrange and store the tools and equipment.	3.0 Theories The person performing this task must be able to explain the following: 3.1 Standards of cake classification; 3.2 Using method of cake mixing equipment; 3.3 Method and tips for mixing the paste for cakes; 3.4 Types and purpose of cake molds; 3.5 Methods of shaping sponges, chiffon cakes and grease cakes; 3.6 Tips for cake baking; 3.7 The basis for determining if the cake has been well baked. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Hands-on skills; 4.4 Coordination skills; 4.5 Professional language skills; 4.6 Report writing skills; 4.7 Data collection, analysis and processing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Plain cakes are made in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	CAKE MAKING	DUTY NO.	506
TASK TITLE	PLASTERING CREAM ON THE SURFACE OF PIPED CAKES	TASK NO.	5062
PERFORMANCE CRITERIA	The person performing this task must be able to plaster cream on the surface of piped cakes in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Stand mixer; 2. Turntable for cake piping; 3. Spatula; 4. Basin for food preparation; 5. Rubber scraper.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Select appropriate surface plastering tools; 2. Abide by the operation specifications regarding safety and hygiene; 3. Whip dairy cream and non-dairy cream; 4. Plaster the cream on the cake surface; 5. Tidy the equipment, tools and workplaces; 6. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Whip the cream with a stand mixer; 1.2 Add dressings between cake layers and plaster the cake surface with cream. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of dairy cream rising; 2.2 The principle of non-dairy cream rising. 3.0 Theories The person performing this task must be able to explain the following: 3.1 The method and requirements for whipping dairy and non-dairy cream;	

	3.2 Methods for cutting the plain cake and adding dressings between cake layers; 3.3 Methods and tips for plastering cream on a cake of basic round shape; 3.4 Methods for gradient surface plastering using cream. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.4 Professional language skills; 4.5 Report writing skills; 4.6 Data collection, analysis and processing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The surface of piped cake is plastered with cream in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Food and nutritional dietary knowledge; 8. Knowledge of food aesthetics.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	CAKE MAKING	DUTY NO.	506
TASK TITLE	CAKE PIPING	TASK NO.	5063
PERFORMANCE CRITERIA	The person performing this task must be able to pipe cakes with cream in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Stand mixer; 2. Turntable for cake piping; 3. Spatula; 4. Basin for food preparation; 5. Rubber scraper; 6. Complete sets of piping tools.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Select appropriate piping tools; 2. Abide by the operation specifications regarding safety and hygiene; 3. Pipe the cream to create patterns; 4. Pipe the cream to create graphic patterns; 5. Pipe the cream to create flowers; 6. Clean the equipment, tools and workplaces; 7. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Pipe the cake with a nozzle; 1.2 Add dressings between cake layers and plaster the cake surface with cream. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The performance, differences and principle of cream used for piping. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Methods and operation requirements of piping cream to create patterns and fancy fonts;	

	3.2 Methods and operation requirements of piping cream flowers. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Aesthetic skills; 4.4 Coordination skills; 4.5 Professional language skills; 4.6 Report writing skills; 4.7 Data collection, analysis and processing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Different patterns are piped on the cakes in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Food and nutritional dietary knowledge; 8. Knowledge of food aesthetics.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	PUFF MAKING	DUTY NO.	507
TASK TITLE	PUFF PASTE MIXING	TASK NO.	5071
PERFORMANCE CRITERIA	The person performing this task must be able to mix the puff paste in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Rubber spatula, soft plastic scraper, plastic piping bags, shaped nozzles and other equipment; 2. Small stainless steel bowls, stainless steel basins and other utensils; 3. Cleaning and disinfection equipment such as dishwashers and disinfection cabinets in the pastry room; 4. Exhaust fan, sink and other cleaning equipment in the pastry room.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Select appropriate tools; 2. Check the function of the equipment; 3. Abide by the operation specifications regarding safety and hygiene; 5. Weigh the puff ingredients; 6. Mix the puff paste; 7. Clean the tool, equipment and workplace; 8. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Select puff ingredients; 1.2 Weigh the ingredients precisely; 1.3 Use the tools to mix the puff paste as needed. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of puff having a hollow inside; 2.2 The purpose of adding eggs several times when mixing the puff paste; 2.2 The principle of puff paste gelatinization. 3.0 Theories The person performing this task must be able to explain the following:	

	3.1 Types and characteristics of puff; 3.2 Requirements for puff ingredients; 3.3 The method of puff paste mixing; 3.4 Standards for determining the puff blanching level; 3.5 Requirements on the amount of egg added when making puff. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.4 Professional language skills; 4.5 Report writing skills; 4.6 Data collection, analysis and processing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Puff paste is mixed in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	PUFF MAKING	DUTY NO.	507
TASK TITLE	PUFF DOUGH SHAPING	TASK NO.	5072
PERFORMANCE CRITERIA	The person performing this task must be able to shape the puff dough in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Rubber spatula, soft plastic scraper, plastic piping bags, shaped nozzles and other equipment; 2. Small stainless steel bowls, stainless steel basins and other utensils; 3. Pastry room cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 4. Exhaust fan, sink and other cleaning equipment in the pastry room.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Select appropriate extruding tools for the task; 2. Abide by the operation specifications regarding safety and hygiene; 3. Extrude the puff paste; 4. Pipe the puff paste; 5. Clean the equipment, tool and workplace; 6. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Extrude the puff paste appropriately; 1.2 Use the nozzle for piping; 1.3 Shape the puff. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle and method of puff shaping. 3.0 Theories The person performing this task must be able to explain the following: 3.1 The influence of puff shaping on the product; 3.2 Tips for puff shaping.	

	4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.4 Professional language skills; 4.5 Report writing skills; 4.6 Data collection, analysis and processing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Puff dough are shaped in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Nutrition and knowledge of diet design.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	PUFF MAKING	DUTY NO.	507
TASK TITLE	PUFF DOUGH BAKING	TASK NO.	5073
PERFORMANCE CRITERIA	The person performing this task must be able to bake puff dough in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Rubber spatula, soft plastic scraper, plastic piping bags, shaped nozzles and other equipment; 2. Small stainless steel bowls, stainless steel basins and other utensils; 3. Cleaning and disinfection equipment such as dishwashers and disinfection cabinets in the pastry room; 4. Sink and other cleaning equipment in the pastry room.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Select appropriate equipment and tools; 2. Abide by the operation specifications regarding safety and hygiene; 3. Bake the puff paste; 4. Fry the puff paste; 5. Adjust equipment parameters; 6. Clean the equipment, tools and workplace; 7. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Bake the puff; 1.2 Deep fry the puff. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of determining the puff baking temperature and time; 2.2 The reason of puff cracking; 2.3 The reason for puff concaving at the top; 2.4 The reason for puff shrinkage; 2.5 The reason for puff concaving at the bottom. 3.0 Theories The person performing this task must be able to	

	explain the following: 3.1 Requirements on the control of puff baking time and temperature; 3.2 Tips and key operations for puff baking; 3.3 Tips and key operations for puff deep-frying; 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.4 Professional language skills; 4.5 Report writing skills; 4.6 Data collection, analysis and processing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Puff dough are baked in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Knowledge of food aesthetics.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	PUFF MAKING	DUTY NO.	507
TASK TITLE	PUFF GARNISHING	TASK NO.	5074
PERFORMANCE CRITERIA	The person performing this task must be able to garnish the puff in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Rubber spatula, soft plastic scraper, plastic piping bags, shaped nozzles and other equipment; 2. Small stainless steel bowls, stainless steel basins and other utensils; 3. Cleaning and disinfection equipment such as dishwashers and disinfection cabinets in the pastry room; 4. Sink and other cleaning equipment in the pastry room.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Select appropriate tools; 2. Check the function of the equipment; 3. Adjust equipment parameters; 4. Abide by the operation specifications regarding safety and hygiene; 5. Garnish the puff with jam; 6. Garnish the puff with cream and fruits; 7. Garnish the puff with chocolate; 8. Clean the equipment, tools and workplace; 9. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Garnish the puff with jam; 1.2 Garnish the puff with cream and fruits; 1.3 Garnish the puff with chocolate. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The performance of pastry garnish; 2.2 The principles of selecting pastry garnish; 2.3 The method and key process of puff garnishing. 3.0 Theories The person performing this task must be able to explain the following:	

	3.1 Methods for garnishing the puff with jam; 3.2 Methods for garnishing the puff with cream and fruits; 3.3 Methods for garnishing the puff with chocolate. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Aesthetic taste; 4.4 Professional language skills; 4.5 Report writing skills; 4.6 Data collection, analysis and processing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The puff is garnished in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safe operation methods of equipment and tools; 2. Safety consciousness and hazard handling; 3. Waste disposal methods; 4. Basic knowledge of food safety; 5. Knowledge of occupational health and safety; 6. Knowledge of food aesthetics.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	MOUSSE MAKING	DUTY NO.	508
TASK TITLE	BLANCMANGE MIXING	TASK NO.	5081
PERFORMANCE CRITERIA	The person performing this task must be able to mix the blancmange in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Whisk and other ingredient mixers; 2. Induction cooker, refrigerator and other equipment; 3. Marble worktop, sink and other auxiliary equipment; 4. Sieve, scraper, stainless steel basin and other commonly-used baking tools; 5. Piping nozzle, piping bag, shaping bar and other shaping tools; 6. Dishwasher and other cleaning and disinfection equipment in the kitchen; 7. Sink and other cleaning equipment and tools in the kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Select appropriate tools; 2. Check the function of the equipment; 3. Abide by the operation specifications regarding safety and hygiene; 4. Weigh the blancmange ingredients; 5. Mix the blancmange paste; 6. Clean the equipment, tools and workplace; 7. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Select blancmange ingredients; 1.2 Weigh the ingredients precisely; 1.3 Mix the blancmange liquid. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of blancmange liquid curdling. 2.1 The influence of blancmange liquid ingredient selection on the final taste. 3.0 Theories	

	The person performing this task must be able to explain the following: 3.1 Formula and standards of blancmange mixing; 3.2 Methods and tips for blancmange mixing. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.3 Professional language skills; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Blancmange liquid is made in accordance with technical requirements for cooking and the kitchen operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	MOUSSE MAKING	DUTY NO.	508
TASK TITLE	BLANCMANGE FORMING	TASK NO.	5082
PERFORMANCE CRITERIA	The person performing this task must be able to shape the blancmange in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Whisk and other ingredient mixers; 2. Induction cooker, refrigerator and other equipment; 3. Marble worktop, sink and other auxiliary equipment; 4. Sieve, scraper, stainless steel basin and other commonly-used baking tools; 5. Piping nozzle, piping bag, shaping bar and other shaping tools; 6. Dishwasher and other cleaning and disinfection equipment in the kitchen; 7. Sink and other cleaning equipment and tools in the kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Select appropriate tools; 2. Check the function of the equipment; 3. Adjust equipment parameters; 4. Abide by the operation specifications regarding safety and hygiene; 5. Shape the blancmange using the mold; 6. Clean the equipment, tools and workplace; 7. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Use the mousse mold; 1.2 Shape the blancmange. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of blancmange shaping; 2.2 The influence of blancmange shaping on the final product. 3.0 Theories The person performing this task must be able to	

	explain the following: 3.1 The method of blancmange forming; 3.2 The requirements of mold selection for blancmange shaping; 3.3 Blancmange demolding method. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.4 Adaptability; 4.3 Professional language skills; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Blancmange is shaped in accordance with technical requirements for cooking and the operation specification.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Knowledge of food aesthetics.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	MOUSSE MAKING	DUTY NO.	508
TASK TITLE	BLANCMANGE GARNISHING	TASK NO.	5083
PERFORMANCE CRITERIA	The person performing this task must be able to garnish the blancmange in accordance with technical requirements for cooking and the kitchen operation specification.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Whisk and other ingredient mixers; 2. Induction cooker and other heating equipment; 3. Marble worktop, sink and other auxiliary equipment; 4. Sieve, scraper, stainless steel basin and other commonly-used baking tools; 5. Piping nozzle, piping bag, shaping bar and other shaping tools; 6. Dishwasher and other cleaning and disinfection equipment in the kitchen; 7. Sink and other cleaning equipment and tools in the kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Select appropriate equipment and tools; 2. Abide by the operation specifications regarding safety and hygiene; 3. Garnish the blancmange with jam; 4. Garnish the blancmange with cream and fruits; 5. Garnish the blancmange with other ingredients; 6. Clean the equipment, tools and workplace; 7. Arrange and store the tools and equipment.		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Select the appropriate garnish for blancmange; 1.2 Garnish the blancmange with jam; 1.3 Garnish the blancmange with cream and fruits; 1.4 Garnish the blancmange with other ingredients. 2.0 Principles The person performing this task must be able to explain the following principles: 1.1 General rules for garnishing blancmange with jam; 1.2 General rules for garnishing blancmange with	

	cream and fruits; 1.3 General rules for garnishing blancmange with other ingredients; 3.0 Theories The person performing this task must be able to explain the following: 3.1 Requirements on tableware selection; 3.2 Methods and tips for blancmange garnishing; 3.3 Matching and use of garnish colors; 3.4 Tips for using chocolate and cream as garnish. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Coordination skills; 4.4 Aesthetic skills; 4.5 Professional language skills; 4.6 Report writing skills; 4.7 Data collection, analysis and processing skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Blancmange of different flavors and with different garnish are made in accordance with technical requirements for cooking and operation specifications for pastry.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Knowledge for the safe operation of water, electricity, gas and so on in the kitchen; 2. Safe operation methods of equipment and tools; 3. Safety consciousness and hazard handling; 4. Waste disposal methods; 5. Basic knowledge of food safety; 6. Knowledge of occupational health and safety; 7. Knowledge of food aesthetics.

TABLE 1: DACUM CHARTS FOR CULINARY TECHNICIAN - NTA5

DUTIES	TASKS	ENABLERS
1.0 Preparing the ingredients	1.1 Sorting out poultry and fish and using the meat by sort.	General skills and knowledge • Abiding by service standards regarding safety and hygiene • Proper tools and equipment • Basic cutting techniques, such as flat cutting, vertical cutting and chamfering • Principles of ingredient cutting • Principles of sorting, sort-based use, physiological structure of livestock meat, poultry and fish, and operation procedures for sorting and sort-based use of the meat • Steps and tips for protection processes of paste and pulp applying • Procedures and tips for basic seasoning to produce spicy and hot, sour and sweet and other tastes • Procedures and tips for preparing and coloring the ingredients preliminarily with oil Tools and equipment • Refrigerator • Flat plate • Basin • Flavor container • Duster cloth • Chef outfit: chef uniform, chef hat, apron, mask and gloves Materials • Animal-based and plant-based ingredients meeting the safety and hygiene requirements • Flavors and seasonings meeting the safety and hygiene requirements, including salt, sugar, cooking wine,
	1.2 Sorting out the livestock-based ingredients, using the ingredients by sort and finely preparing the ingredients.	
	1.3 Cutting the ingredients into different shapes as required for the dish.	
	1.4 Applying paste or pulp to the ingredients.	
	1.5 Basic seasoning to produce spicy and hot, sour and sweet and other tastes.	
	1.6 Preparing and coloring the ingredients preliminarily with oil.	

DUTIES	TASKS	ENABLERS
		vinegar, soy sauce, ketchup, dried chili, Chinese prickly ash, starch and flour Requirements for operators • Hands-on skills • Adaptability • Coordination skills • Teamwork spirit • Honesty • Dedication to work
2.0 Cold dish cooking	2.1 Making cold sauces such as mayonnaise, caesar dressing and French sauce.	General skills and knowledge • Judgement of ingredient freshness • Ingredient cutting into different shapes • Ingredient cooking technique • Color matching of dishes Tools and equipment • Personal articles such as chef uniform, apron, hat, mask, gloves and duster cloth • Cutting board and knives • Induction cooker • Pans, slices, ladles Ingredients • Ingredients meeting the food safety standards • Stoves meeting the safety standards • Kitchen meeting the hygiene requirement Requirements for employees • Hands-on skills • Aesthetic skills • Food safety • Diligence
	2.2 Making seafood salad, chicken salad and other salads.	
	2.3 Making aspic-type cold dishes.	
	2.4 Making sauce-stewed and gravy-stewed cold dishes.	
	2.5 Making platters.	

DUTIES	TASKS	ENABLERS
		Teamwork spirit
3.0 Hot dish cooking	3.1 Cooking soups such as creamy vegetable soup, creamy seafood soup, beef bisque and vegetable soup.	General skills and knowledge - Tips for soup cooking - Making beef soup, chicken soup and mutton soup as the base - Making beef sauce, chicken sauce and mutton sauce using beef soup, chicken soup and mutton soup respectively - Making pizza doughs - Making ketchup as crust sauce - Baking pizza - Paella - Classification of steak, lamb chops and their cooking completion - Tips for steak and lamb chop frying - Black pepper sauce and vanilla sauce - Types of pork chops and fish fillet - Tips for pork chop and fish fillet frying - Mushroom sauce and lemon sauce making - Tips for cooking stewed dishes such as Pingqiao Tofu, boiled sausage with soy sauce, braised duck, dry fried hairtail Tools and equipment - Oven, filter screen, pan, cutting board, knives, slice, sauce pot Materials - Meat and bones of cows, lambs, pigs, chickens, dry red wine, perch, pig's intestines, duck meat, hairtail and so on Requirements for operators
	3.2 Using brown sauce to make chicken, beef and mutton sauces.	
	3.3 Using creamy sauce to make fish and shellfish sauces.	
	3.4 Making Italian pizza and Paella by roasting and baking.	
	3.5 Baking and frying dishes such as steak, lamb chops, pork chops, fish fillets.	
	3.6 Cooking dishes by methods of stewing, braising, stir frying, quick frying, and frying.	

DUTIES	TASKS	ENABLERS
		• Teamwork spirit • Adaptability • Coordination consciousness • Pursuit of excellence • Care and rigour • Spirit of craftsman
4.0 Making layered pastry	4.1 Making paste.	General skills and knowledge • Formula and ingredients for paste of layered pastry • Kneading paste for layered pastry following the operating process • Using different oil applying methods to make dough for layered pastry • Using different folding methods to make dough for layered pastry • Using different dough forming methods for layered pastry • Baking layered pastry in the oven • Adjusting the mode and temperature of the oven as required for baking the layered pastry Tools and equipment • Dough worktop, paste cutter, refrigerator, dough mixer, pastry sheeter, leavening box and oven • Paste cutter, flour sieve, brush, electronic scale, rolling pin Ingredients • Flour, butter, salt, egg, sugar Requirements for operators • Teamwork spirit • Pursuit of excellence • Care and rigour
	4.2 Dough forming.	
	4.3 Pastry baking.	
5.0 Bagel and crusty bread	5.1 Making paste for bagels and crusty bread.	General skills and knowledge • Formula and ingredients for paste of

DUTIES	TASKS	ENABLERS
making	5.2 Leavening and forming of paste for bagels and crusty bread.	bagels and crusty bread • Kneading paste for bagels and crusty bread following the processes • Making the dough for bagels and crusty bread • Leavening the dough for bagels and crusty bread using leavening equipment • Determining if the dough for bagels and crusty bread has been well leavened • Baking the bagels and crusty bread • Adjusting the mode and temperature of the oven as required for baking the bagels and crusty bread • Adjusting the humidity of the oven as required for baking the bagels and crusty bread Tools and equipment • Dough worktop, paste cutter, refrigerator, dough mixer, pastry sheeter, leavening box and oven • Paste cutter, flour sieve brush and electronic scale Materials • Flour, egg, butter, sugar, salt and yeast Requirements for operators • Teamwork spirit • Adaptability • Self-adjustment • Pursuit of excellence • Care and rigour
	5.3 Baking the bagels and crusty bread.	
6.0 Cake making	6.1 Plain cake making.	General skills and knowledge • Making sponges, chiffon cakes and grease cakes
	6.2 Plastering cream on the surface of piped cakes.	

DUTIES	TASKS	ENABLERS
	6.3 Cake piping.	• The method and requirements for whipping dairy and non-dairy cream • Methods and tips for basic cream plastering; • Methods and operation requirements for making patterns, fancy fonts and flowers with cream Tools and equipment • Personal articles such as chef uniform, apron, hat, mask, gloves and duster cloth • Stand mixer and oven • Turntable, scraper, rubber spatula, electronic scale, basin for food preparation and cake mold • Complete sets of piping tools Ingredients • Ingredients meeting the food safety standards • Ovens meeting the safety standards • Kitchen meeting the hygiene requirement Requirements for operators • Food safety • Aesthetic skills • Hygiene requirements • Teamwork spirit • Diligence
7.0 Puff making	7.1 Puff paste mixing.	General skills and knowledge • Types and characteristics of puff • The method of puff paste mixing • Methods and tips for puff forming • Tips and key operations for puff baking or deep-frying • The method and key process of puff garnishing
	7.2 Puff dough forming.	
	7.3 Puff dough baking.	
	7.4 Puff garnishing.	

DUTIES	TASKS	ENABLERS
		Tools and equipment • Personal articles such as chef uniform, apron, hat, mask, gloves and duster cloth • Stand mixer and oven • Induction cooker, milk pot, rubber spatula, baking tray • Pipping nozzle, pipping bag Ingredients • Ingredients meeting the food safety standards • Ovens meeting the safety standards • Kitchen meeting the hygiene requirement Requirements for operators • Food safety • Hygiene requirements • Aesthetic skills • Hands-on skills • Teamwork spirit • Diligence
8.0 Mousse making	8.1 Blancmange making.	General skills and knowledge • Methods and key processes for making the blancmange liquid • Selection of blancmange mold • Blancmange demolding method • Methods and tips for blancmange garnishing • Matching and use of blancmange garnish colors • Selection of blancmange garnish and tableware Tools and equipment • Stand mixer, induction cooker,
	8.2 Blancmange forming.	
	8.3 Blancmange garnishing.	

DUTIES	TASKS	ENABLERS
		refrigerator • Induction cooker, milk pot, rubber spatula, baking tray, mold • Complete sets of piping tools Ingredients • Ingredients meeting the food safety standards • Ovens meeting the safety standards • Kitchen meeting the hygiene requirement Requirements for operators • Food safety • Hygiene requirements • Aesthetic skills • Hands-on skills • Teamwork spirit • Diligence