

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



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PROPOSED OCCUPATIONAL STANDARDS

OCCUPATION: CULINARY ENGINEER

LEVEL: NTA 7

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ABBREVIATIONS

CBET	Competency Based Education and Training
CDC	Cold Dish Cooking
CE	Culinary Engineer
CSP	Chocolate Styling Production
CT	Culinary Technician
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 Making
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 and Vocational Education and Training of Tanzania 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 Occupational 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 by the activities engaged in by personnel in a chosen profession and are usually defined by employers according to 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 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 Engineer 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 experts 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 Engineers were key informants in the survey to discover occupational trends. The 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 two online surveys were completed by experts from the labour market across the country. Apart from the survey 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 ENGINEERS

These standards cover a broad range of duties and tasks that can be performed by a Culinary Engineer. 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. Culinary Engineers 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.

Culinary Engineers are able to innovate and create new products based on classic dishes and Chinese and Western pastry making, as well as design banquets and create menus. They can also manage kitchens and guide apprentices in innovation. In response to the ever-changing market demand, culinary products need to be more refined and constantly updated to satisfy consumers' changing tastes. Therefore, engineers in this industry are responsible for producing higher-level, more exquisite products, including sugarcraft model making, bread sculpture making, and creative dessert making. They can also design innovative products using new processes and technologies. Thus, occupational standards are closely related to product innovation and diversified product modeling, as well as banquet design, menu creation, and kitchen management. Generally, the Culinary Engineer performs the following responsibilities:

- a) Processing of raw materials
- b) Cold dish cooking
- c) Hot dish cooking
- d) Sugar making
- e) Dessert making
- f) Menu design
- g) Kitchen management
- h) Chocolate styling production
- i) Preparation and innovation of classical dishes
- j) Banquet design and menu making
- k) Kitchen management
- l) Decorative cake making
- m) Sugarcraft model making
- n) Bread with artistic shapes making
- o) Creative desserts making
- p) Guidance and innovation

The occupational standards have been clustered into NTA qualification levels i.e. NTA 7 and 8.

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 ENGINEER - NTA 7

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	PROCESSING OF RAW MATERIALS	DUTY NO.	701
TASK TITLE	POULTRY GRADING, MATERIAL SELECTION, AND DEBONING OPERATIONS	TASK NO.	7011
PERFORMANCE CRITERIA	The person performing this task must be able to complete chicken and duck grading, material selection, and deboning operations according to cooking technical requirements and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the raw material processing room under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. A dedicated workstation for preliminary processing of raw materials; 2. A stainless steel workbench and a cleaning pool; 3. Various plastic cutting boards with color distinction; 4. Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors; 5. Various containers for holding raw materials; 6. Equipment for washing and disinfecting kitchen utensils; 7. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Complete chicken and duck grading, material selection, and deboning operations; 3. Clean tools, equipment and workplaces; 4. 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 Conduct grading, material selection, and deboning of chickens and ducks. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Composition of chicken and duck skeletal structure; 2.2 Composition of chicken and duck muscle tissue. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Different muscle tissues in different parts of chicken and duck have different meat quality; 3.2 Different muscle tissues in different parts of chicken and duck are used differently in cooking.	

	4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Poultry raw materials are graded and deboned according to cooking technical requirements and raw material processing operation standards
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of weighing instruments; 3. Occupational health and safety; 4. Poultry grading, material selection, and deboning processing flow; 5. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	PROCESSING OF RAW MATERIALS	DUTY NO.	701
TASK TITLE	PROCESSING OF FRESHWATER FISH AND SEAFOOD PRODUCTS	TASK NO.	7012
PERFORMANCE CRITERIA	The person performing this task must be able to complete the processing of freshwater fish and seafood products according to cooking technical requirements and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the raw material processing room under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. A dedicated workstation for preliminary processing of raw materials; 2. A stainless steel workbench and a cleaning pool; 3. Various plastic cutting boards with color distinction; 4. Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors; 5. Various containers for holding raw materials; 6. Equipment for washing and disinfecting kitchen utensils; 7. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify types of freshwater fish and seafood products; 4. Cut and process freshwater fish and seafood products; 5. Clean 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 Process commonly-used freshwater fish; 1.2 Process commonly-used seafood products. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Body structure of commonly-used freshwater fish and seafood products; 2.2 Processing methods for different quality ingredients. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Food requirements for processing commonly-used freshwater fish and seafood products; 3.2 Cooking requirements for processing commonly-used freshwater fish and seafood products; 3.3 Finished dish requirements for processing commonly-used freshwater fish and seafood	

	products; 3.4 Reasonable processing of salmon according to structural characteristics and food requirements; 3.5 Processing flow of grass carp and salmon. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Freshwater fish and seafood products are processed according to cooking technical requirements and raw material processing operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of weighing instruments; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	PROCESSING OF RAW MATERIALS	DUTY NO.	701
TASK TITLE	REHYDRATION OPERATION ON PICKLED MATERIALS AND VALUABLE DRIED FOOD INGREDIENTS SUCH AS SEA CUCUMBER AND ABALONE	TASK NO.	7013
PERFORMANCE CRITERIA	The person performing this task must be able to complete the rehydration operation of sea cucumber, abalone, and other valuable dried food ingredients according to cooking technical requirements and kitchen operation standards		
RANGE STATEMENT	The task can be performed in the raw material processing room under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. A dedicated workstation for preliminary processing of raw materials; 2. A stainless steel workbench and a cleaning pool; 3. Various plastic cutting boards with color distinction; 4. Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors; 5. Various containers for holding raw materials; 6. Equipment for washing and disinfecting kitchen utensils; 7. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify common pickled materials and dried ingredients; 4. Use rehydration technology to swell sea cucumbers, abalone, and other precious dried ingredients; 5. Clean 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 Choose sea cucumbers and abalone for rehydration. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principle of seafood rehydration. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Salt content requirements for commonly-used pickled materials; 3.2 Dehydration ratio after drying of dried ingredients; 3.3 The relationship between water absorption and temperature in sea cucumber and abalone rehydration; 3.4 Rehydration operation process of sea cucumber and	

	abalone. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Rehydrated sea cucumbers and abalone are made according to cooking technology requirements and raw material processing operation specifications
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of weighing instruments; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	PROCESSING OF RAW MATERIALS	DUTY NO.	701
TASK TITLE	GRADING, MATERIAL SELECTION, AND DEBONING OPERATIONS OF CATTLE, SHEEP AND PIG	TASK NO.	7014
PERFORMANCE CRITERIA	The person performing this task must be able to complete beef, lamb, and pork grading, material selection, and deboning operations according to cooking technical requirements and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the raw material processing room under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. A dedicated workstation for preliminary processing of raw materials; 2. A stainless steel workbench and a cleaning pool; 3. Various plastic cutting boards with color distinction; 4. Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors; 5. Various containers for holding raw materials; 6. Equipment for washing and disinfecting kitchen utensils; 7. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify commonly-used livestock species; 4. Grade and select beef, lamb, and pork; 5. Debone beef, lamb, and pork; 6. Clean 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 Grade, select and debone beef, lamb, and pork. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Skeletal structure of cattle, sheep and pigs. 2.2 Quality differences in different parts of cattle, sheep and pigs. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Cooking uses of different parts of cattle, sheep and pigs. 3.2 The need for grading and deboning in cooking; 3.3 Requirements of grading and deboning for	

	dishes; 3.4 Grading, material selection deboning operation process of beef, lamb, and pork. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Beef, lamb, and pork are graded, selected and deboned according to cooking technology requirements and raw material processing operation specifications
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of weighing instruments; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	702
TASK TITLE	SAUCE MAKING	TASK NO.	7021
PERFORMANCE CRITERIA	The person performing this task must be able to complete the production of seafood sauce, fruit sauce, and nut sauce according to cooking technology requirements and kitchen operation specifications.		
RANGE STATEMENT	The task can be performed in the cold kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Cold kitchen and a secondary changing room that meets safety and hygiene standards, a hand washing pool, a disinfection pool, a cleaning pool, and an ultraviolet lamp; 2. Constant temperature refrigeration air conditioning equipment; 3. Refrigerator, freezer, ice maker; 4. Stainless steel workbench, tableware insulation equipment; 5. Various plastic cutting boards with color distinction; 6. Various tools, egg beaters, stirrers, etc.; 7. Various containers for holding raw materials; 8. Equipment for washing and disinfecting kitchen utensils; 9. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify commonly-used types of cold dish sauces; 4. Make sauces with seafood, fruit, and nuts; 5. Independently make seafood sauce, fruit sauce, and nut sauce; 6. Clean 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 Use various sauces in cold dish making; 1.2 Make sauces with seafood, fruit, and nuts. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The principle of reasonable collocation of cold dish making and cold dish sauce; 2.2 The making principle of seafood sauce, fruit sauce, and nut sauce. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Ingredient ratio in the making of seafood sauce, fruit sauce, and nut sauces; 3.2 The matching rules of sauce and dishes; 3.3 The production process of seafood sauce, fruit	

	sauce, and nut sauce. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Seafood sauce, fruit sauce, and nut sauce are made according to cooking technology requirements and cold dish cooking operation specifications
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	702
TASK TITLE	CREATION OF INNOVATIVE CHARACTERISTIC SAUCES	TASK NO.	7022
PERFORMANCE CRITERIA	The person performing this task must be able to complete the production of innovative characteristic sauces according to cooking technology requirements and kitchen operation specifications.		
RANGE STATEMENT	The task can be performed in the cold kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Cold kitchen and a secondary changing room that meets safety and hygiene standards, a hand washing pool, a disinfection pool, a cleaning pool, and an ultraviolet lamp; 2. Constant temperature refrigeration air conditioning equipment; 3. Refrigerator, freezer, ice maker; 4. Stainless steel workbench, tableware insulation equipment; 5. Various plastic cutting boards with color distinction; 6. Various tools, egg beaters, stirrers, etc.; 7. Various containers for holding raw materials; 8. Equipment for washing and disinfecting kitchen utensils; 9. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Create characteristic sauces; 4. Independently make innovative characteristic sauces 5. Clean 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 Make innovative characteristic sauces. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The production principle of innovative characteristic sauces. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Ingredient formula for making innovative characteristic sauce; 3.2 Reasonable collocation of innovative characteristic sauces and dishes; 3.3 The production process of innovative characteristic sauces.	

	4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Characteristic sauces are made according to cooking technology requirements and cold dish cooking operation specifications.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	702
TASK TITLE	MAKING OF INNOVATIVE SALAD DISHES WITH DISTINCTIVE CHARACTERISTICS	TASK NO.	7023
PERFORMANCE CRITERIA	The person performing this task must be able to complete the production of innovative salad dishes with distinctive characteristics using a combination of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients according to cooking technology requirements and kitchen operation specifications.		
RANGE STATEMENT	The task can be performed in the cold kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Cold kitchen and a secondary changing room that meets safety and hygiene standards, a hand washing pool, a disinfection pool, a cleaning pool, and an ultraviolet lamp; 2. Constant temperature refrigeration air conditioning equipment; 3. Refrigerator, freezer, ice maker; 4. Stainless steel workbench, tableware insulation equipment; 5. Various plastic cutting boards with color distinction; 6. Various tools, egg beaters, stirrers, etc.; 7. Various containers for holding raw materials; 8. Equipment for washing and disinfecting kitchen utensils; 9. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify commonly-used categories of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 4. Use meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients to make innovative salad dishes with distinctive characteristics; 5. Independently make innovative salad dishes with distinctive characteristics using a combination		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Make innovative salad dishes with distinctive characteristics using a combination of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The applicable scope and cooking methods of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 2.2 The combination and processing principles of raw materials for making innovative salad dishes with distinctive characteristics.	

of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 6. Clean tools, equipment and workplaces; 7. 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 application theory of color matching, shape matching, texture matching, and taste matching in the production of innovative salad dishes with distinctive characteristics using meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 3.2 Process making innovative salad dishes with distinctive characteristics using a combination of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Innovative characteristic salad dishes with distinctive characteristics are made according to cooking technology requirements and cold dish cooking operation specifications.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	702
TASK TITLE	MAKING OF INNOVATIVE GELATIN DISHES WITH DISTINCTIVE CHARACTERISTICS	TASK NO.	7024
PERFORMANCE CRITERIA	The person performing this task must be able to complete the production of innovative gelatin dishes with distinctive characteristics using a combination of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients according to cooking technology requirements and kitchen operation specifications.		
RANGE STATEMENT	The task can be performed in the cold kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Cold kitchen and a secondary changing room that meets safety and hygiene standards, a hand washing pool, a disinfection pool, a cleaning pool, and an ultraviolet lamp; 2. Constant temperature refrigeration air conditioning equipment; 3. Refrigerator, freezer, ice maker; 4. Stainless steel workbench, tableware insulation equipment; 5. Various plastic cutting boards with color distinction; 6. Various tools, egg beaters, stirrers, etc.; 7. Various containers for holding raw materials; 8. Equipment for washing and disinfecting kitchen utensils; 9. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify commonly-used categories of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 4. Use meat, freshwater fish, seafood, processed and cured products, and fruit and vegetable ingredients to create innovative gelatin dishes with distinctive characteristics in meat, freshwater fish, seafood, processed and cured products, and fruit and vegetable ingredients;		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Create innovative gelatin dishes with distinctive characteristics in meat, freshwater fish, seafood, processed and cured products, and fruit and vegetable ingredients. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The applicable scope and cooking methods of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 2.2 The combination and processing principles of raw materials for making innovative gelatin dishes with distinctive characteristics.	

5. Clean tools, equipment and workplaces; 6. 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 application theory of color matching, texture matching, shape matching, and taste matching in the production of innovative gelatin dishes with distinctive characteristics using meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 3.2 The process of making innovative gelatin dishes with distinctive characteristics using a combination of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Innovative characteristic gelatin dishes with distinctive characteristics are made according to cooking technology requirements and cold dish cooking operation specifications.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	702
TASK TITLE	MAKING OF INNOVATIVE COLD APPETIZERS WITH DISTINCTIVE CHARACTERISTICS	TASK NO.	7025
PERFORMANCE CRITERIA	The person performing this task must be able to complete the production of innovative cold appetizers with distinctive characteristics using a combination of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients according to cooking technology requirements and kitchen operation specifications.		
RANGE STATEMENT	The task can be performed in the cold kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Cold kitchen and a secondary changing room that meets safety and hygiene standards, a hand washing pool, a disinfection pool, a cleaning pool, and an ultraviolet lamp; 2. Constant temperature refrigeration air conditioning equipment; 3. Refrigerator, freezer, ice maker; 4. Stainless steel workbench, tableware insulation equipment; 5. Various plastic cutting boards with color distinction; 6. Various tools, egg beaters, stirrers, etc.; 7. Various containers for holding raw materials; 8. Equipment for washing and disinfecting kitchen utensils; 9. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify commonly-used categories of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 4. Use meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients to make innovative cold appetizers with distinctive characteristics; 5. Clean tools, equipment and workplaces; 6. 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 Create innovative cold appetizers with distinctive characteristics in meat, freshwater fish, seafood, processed and cured products, and fruit and vegetable ingredients. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The applicable scope and cooking methods of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 2.2 The combination of ingredients and processing principles for creating innovative cold appetizers with distinctive characteristics.	

equipment.	3.0 Theories The person performing this task must be able to explain the following: 3.1 The application theory of color matching, texture matching, shape matching, and taste matching in the production of innovative cold appetizers with distinctive characteristics using meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 3.2 Process making innovative cold appetizers with distinctive characteristics using a combination of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Innovative cold appetizers with distinctive characteristics are made based on the requirements of cooking techniques and the standards for cold dish preparation.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	702
TASK TITLE	MAKING OF INNOVATIVE COLD SOUP DISHES WITH DISTINCTIVE CHARACTERISTICS	TASK NO.	7026
PERFORMANCE CRITERIA	The person performing this task must be able to complete the production of innovative cold soup dishes with distinctive characteristics using a combination of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients according to cooking technology requirements and kitchen operation specifications.		
RANGE STATEMENT	The task can be performed in the cold kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Cold kitchen and a secondary changing room that meets safety and hygiene standards, a hand washing pool, a disinfection pool, a cleaning pool, and an ultraviolet lamp; 2. Constant temperature refrigeration air conditioning equipment; 3. Refrigerator, freezer, ice maker; 4. Stainless steel workbench, tableware insulation equipment; 5. Various plastic cutting boards with color distinction; 6. Various tools, egg beaters, stirrers, etc.; 7. Various containers for holding raw materials; 8. Equipment for washing and disinfecting kitchen utensils; 9. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify commonly-used categories of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 4. Use meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients to make innovative cold soup dishes with distinctive characteristics; 5. Clean 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 Create innovative cold soup dishes with distinctive characteristics in meat, freshwater fish, seafood, processed and cured products, and fruit and vegetable ingredients. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The applicable scope and cooking methods of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 2.2 The combination and processing principles of raw materials for making innovative cold soup dishes with distinctive characteristics.	

	3.0 Theories The person performing this task must be able to explain the following: 3.1 The application theory of color matching, texture matching, shape matching, and taste matching in the production of innovative cold soup dishes with distinctive characteristics using meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 3.2 Process making innovative cold soup dishes with distinctive characteristics using a combination of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Innovative cold soup dishes with distinctive characteristics are made based on the requirements of cooking techniques and the standards for cold dish preparation.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	702
TASK TITLE	MAKE OF INNOVATIVE COLD SNACKS WITH DISTINCTIVE CHARACTERISTICS	TASK NO.	7027
PERFORMANCE CRITERIA	The person performing this task must be able to complete the production of innovative cold snacks with distinctive characteristics using a combination of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients in accordance with technical requirements and operation specifications.		
RANGE STATEMENT	The task can be performed in the cold kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Cold kitchen and a secondary changing room that meets safety and hygiene standards, a hand washing pool, a disinfection pool, a cleaning pool, and an ultraviolet lamp; 2. Constant temperature refrigeration air conditioning equipment; 3. Refrigerator, freezer, ice maker; 4. Stainless steel workbench, tableware insulation equipment; 5. Various plastic cutting boards with color distinction; 6. Various tools, egg beaters, stirrers, etc.; 7. Various containers for holding raw materials; 8. Equipment for washing and disinfecting kitchen utensils; 9. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify commonly-used categories of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 4. Use meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients to make innovative cold snacks with distinctive characteristics; 5. Clean 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 Create innovative sold snacks with distinctive characteristics in meat, freshwater fish, seafood, processed and cured products, and fruit and vegetable ingredients. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The applicable scope and cooking methods of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 2.2 Principles of combining and pairing ingredients for creating innovative cold snacks with distinctive characteristics.	

	3.0 Theories The person performing this task must be able to explain the following: 3.1 The application theory of color matching, texture matching, shape matching, and taste matching in the production of innovative cold snacks with distinctive characteristics using meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients; 3.2 Process making innovative cold snacks with distinctive characteristics using a combination of meat, freshwater fish, seafood, pickled processed products, and fruit and vegetable ingredients. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Innovative characteristic cold snacks with distinctive characteristics are made according to cooking technology requirements and cold dish cooking operation specifications.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	702
TASK TITLE	MAKING OF INNOVATIVE SASHIMI DISHES WITH DISTINCTIVE CHARACTERISTICS	TASK NO.	7028
PERFORMANCE CRITERIA	The person performing this task must be able to create innovative sashimi dishes with distinctive characteristics by blending and using premium ingredients such as Japanese Wagyu beef, freshwater fish, and deep-sea seafood in accordance with culinary technique requirements and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the cold kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Cold kitchen and a secondary changing room that meets safety and hygiene standards, a hand washing pool, a disinfection pool, a cleaning pool, and an ultraviolet lamp; 2. Constant temperature refrigeration air conditioning equipment; 3. Refrigerator, freezer, ice maker; 4. Stainless steel workbench, tableware insulation equipment; 5. Various plastic cutting boards with color distinction; 6. Various tools, egg beaters, stirrers, etc.; 7. Various containers for holding raw materials; 8. Equipment for washing and disinfecting kitchen utensils; 9. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify commonly-used categories of Japanese Wagyu beef, freshwater fish, and deep-sea seafood; 4. Use Japanese Wagyu beef, freshwater fish, and deep-sea seafood to create distinctive and innovative sashimi dishes; 5. Clean 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 Make distinctive and innovative sashimi dishes using Japanese Wagyu beef, freshwater fish, and deep-sea seafood. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The applicable scope and cooking methods of Japanese Wagyu beef, freshwater fish, and deep-sea seafood; 2.2 Principles of combining and pairing ingredients for creating innovative sashimi dishes with distinctive characteristics. 3.0 Theories	

	The person performing this task must be able to explain the following: 3.1 The application theory of color matching, texture matching, shape matching, and taste matching in the production of distinctive and innovative sashimi dishes using Japanese Wagyu beef, freshwater fish, and deep-sea seafood; 3.2 Process making distinctive and innovative sashimi dishes using Japanese Wagyu beef, freshwater fish, and deep-sea seafood. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Innovative characteristic cold snacks with distinctive characteristics are made according to cooking technology requirements and cold dish cooking operation specifications.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	702
TASK TITLE	INNOVATIVE PLATING AND DECORATION	TASK NO.	7029
PERFORMANCE CRITERIA	The person performing this task must be able to perform innovative plating and decoration based on the characteristics of the ingredients and the guest needs, in accordance with the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the cold kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Cold kitchen and a secondary changing room that meets safety and hygiene standards, a hand washing pool, a disinfection pool, a cleaning pool, and an ultraviolet lamp; 2. Constant temperature refrigeration air conditioning equipment; 3. Refrigerator, freezer, ice maker; 4. Stainless steel workbench, tableware insulation equipment; 5. Various plastic cutting boards with color distinction; 6. Various tools, egg beaters, stirrers, etc.; 7. Various containers for holding raw materials; 8. Equipment for washing and disinfecting kitchen utensils; 9. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Use innovative plating and decoration in the making of cold dishes; 4. Create innovative plating and decoration; 5. Clean 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 Create innovative plating and decoration. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of ingredient combination for creating innovative plating and decoration. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Aesthetics of color, form, structure and art in the creation of innovative plating and decoration; 3.2 Process making distinctive and innovative sashimi dishes using Japanese Wagyu beef, freshwater fish, and deep-sea seafood.	

	4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Innovative plating and decoration is made in accordance with the requirements of cooking techniques and the standards for cold dish preparation.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	703
TASK TITLE	MAKING OF SOUP-BASED DISHES	TASK NO.	7031
PERFORMANCE CRITERIA	The person performing this task must be able to prepare dishes such as venison, wild game clear soup, mushroom cream soup, and cream of vegetable soup using molecular gastronomy encapsulation techniques, in accordance with the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the hot food preparation kitchen area under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Hot food kitchen with compliant stoves and hydro-vent system; 2. Vegetable washing sink, ultraviolet lamp, vegetable rack; 3. Refrigerator, freezer, ice maker; 4. Molecular gastronomy equipment, low-temperature cooking equipment, tableware insulation equipment; 5. Stainless steel operating workbench; 6. Various plastic cutting boards with color distinction; 7. Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors; 8. Various containers for storing ingredients and tableware for serving dishes; 9. Equipment for washing and disinfecting kitchen utensils; 10. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Familiarize with the types and uses of commonly-used mushrooms, as well as the types and uses of different soup dishes; 4. Understand the techniques involved in preparing venison, wild game clear soup, mushroom cream soup, and molecular gastronomy encapsulation; 5. Be aware of the precautions and techniques for preparing various types of soup dishes and for using molecular gastronomy techniques; 6. Prepare dishes such as venison, wild		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Use venison and wild game for the preparation of clear soup, and prepare mushroom cream soup by cooking mushrooms; 1.2 Employ molecular gastronomy encapsulation techniques in the preparation of cream of vegetable soup. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of molecular gastronomy techniques; 2.2 Temperature relationships and equipment operation principles for clear soup, cream of mushroom soup, and cream of vegetable soup.	

game clear soup, mushroom cream soup, and cream of vegetable soup using molecular gastronomy encapsulation techniques; 7. Clean tools, equipment and workplaces; 8. Arrange and store the tools and equipment.	3.0 Theories The person performing this task must be able to explain the following: 3.1 Physical and chemical changes during the preparation of clear soup using venison and wild game, and cream of mushroom soup using mushrooms; 3.2 Equipment requirements and gelation theory in the operation of molecular gastronomy encapsulation techniques; 3.3 Processing procedures for preparing clear soup, cream of mushroom soup, and cream of vegetable soup. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Soup dishes are made according to the requirements of cooking techniques and hot food preparation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	703
TASK TITLE	MAKING OF INNOVATIVE DISTINCTIVE SAUCES	TASK NO.	7032
PERFORMANCE CRITERIA	The person performing this task must be able to make innovative and distinctive sauces using black truffles, matsutake mushrooms, wine, and commonly-used seasonings in accordance with the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the hot food preparation kitchen area under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Hot food kitchen with compliant stoves and hydro-vent system; 2. Vegetable washing sink, ultraviolet lamp, vegetable rack; 3. Refrigerator, freezer, ice maker; 4. Molecular gastronomy equipment, low-temperature cooking equipment, tableware insulation equipment; 5. Stainless steel operating workbench; 6. Various plastic cutting boards with color distinction; 7. Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors; 8. Various containers for storing ingredients and tableware for serving dishes; 9. Equipment for washing and disinfecting kitchen utensils; 10. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Use black truffles, matsutake mushrooms, wine, and commonly-used seasonings to create innovative and distinctive sauces; 4. Prepare innovative and distinctive sauces using black truffles, matsutake mushrooms, wine, and commonly-used seasonings; 5. Clean tools, equipment and workplaces; 6. 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 Prepare innovative and distinctive sauces using black truffles, matsutake mushrooms, wine, and commonly-used seasonings. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The applicable scope of ingredients and preparation techniques using black truffles, matsutake mushrooms, wine, and commonly-used seasonings for creating innovative and distinctive sauces. 3.0 Theories	

equipment.	The person performing this task must be able to explain the following: 3.1 The application theory of color coordination, flavor combination, and cooking methods in the creation of innovative and distinctive sauces using black truffles, matsutake mushrooms, wine and commonly-used seasonings; 3.2 The process of creating innovative and distinctive sauces using black truffles, matsutake mushrooms, wine, and commonly-used seasonings. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Characteristic sauces are made according to cooking technology requirements and hot dish cooking operation specifications.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	703
TASK TITLE	IN-DEPTH UNDERSTANDING OF MOLECULAR GASTRONOMY TECHNIQUES AND LOW-TEMPERATURE COOKING TECHNIQUES	TASK NO.	7033
PERFORMANCE CRITERIA	The person performing this task must be able to have in-depth understanding of molecular gastronomy techniques and low-temperature cooking techniques in accordance with the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the hot food preparation kitchen area under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Hot food kitchen with compliant stoves and hydro-vent system; 2. Vegetable washing sink, ultraviolet lamp, vegetable rack; 3. Refrigerator, freezer, ice maker; 4. Molecular gastronomy equipment, low-temperature cooking equipment, tableware insulation equipment; 5. Stainless steel operating workbench; 6. Various plastic cutting boards with color distinction; 7. Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors; 8. Various containers for storing ingredients and tableware for serving dishes; 9. Equipment for washing and disinfecting kitchen utensils; 10. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Make dishes using molecular gastronomy techniques and low-temperature cooking techniques; 4. Clean tools, equipment and workplaces; 5. 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 Make dishes using molecular gastronomy techniques and low-temperature cooking techniques. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Cooking principles and equipment requirements for making dishes using molecular gastronomy techniques and low-temperature cooking techniques.	

	3.0 Theories The person performing this task must be able to explain the following: 3.1 Physical and chemical changes involved in making dishes using molecular gastronomy techniques and low-temperature cooking techniques; 3.2 Process of making dishes using molecular gastronomy techniques and low-temperature cooking techniques. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Molecular gastronomy techniques and low-temperature cooking techniques are deeply understood according to the requirements of cooking techniques and hot food preparation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	703
TASK TITLE	MAKING OF INNOVATIVE STUFFED DISHES	TASK NO.	7034
PERFORMANCE CRITERIA	The person performing this task must be able to have in-depth understanding of innovative stuffed dishes according to the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the hot food preparation kitchen area under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Hot food kitchen with compliant stoves and hydro-vent system; 2. Vegetable washing sink, ultraviolet lamp, vegetable rack; 3. Refrigerator, freezer, ice maker; 4. Molecular gastronomy equipment, low-temperature cooking equipment, tableware insulation equipment; 5. Stainless steel operating workbench; 6. Various plastic cutting boards with color distinction; 7. Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors; 8. Various containers for storing ingredients and tableware for serving dishes; 9. Equipment for washing and disinfecting kitchen utensils; 10. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify the types of innovative stuffed dishes; 4. Make innovative stuffed dishes; 5. Clean 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 Make innovative stuffed dishes. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 The applicable scope of ingredients and cooking methods for making innovative stuffed dishes. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Shape combination, color coordination, and flavor pairing in the process of making innovative stuffed dishes;	

	3.2 Process for making innovative stuffed dishes. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Innovative stuffed dishes with distinctive characteristics are made based on the requirements of cooking techniques and the standards for hot dish preparation.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	703
TASK TITLE	MAKING OF INNOVATIVE PUFF PASTRY DISHES	TASK NO.	7035
PERFORMANCE CRITERIA	The person performing this task must be able to have in-depth understanding of innovative puff pastry dishes according to the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the hot food preparation kitchen area under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Hot food kitchen with compliant stoves and hydro-vent system; 2. Vegetable washing sink, ultraviolet lamp, vegetable rack; 3. Refrigerator, freezer, ice maker; 4. Molecular gastronomy equipment, low-temperature cooking equipment, tableware insulation equipment; 5. Stainless steel operating workbench; 6. Various plastic cutting boards with color distinction; 7. Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors; 8. Various containers for storing ingredients and tableware for serving dishes; 9. Equipment for washing and disinfecting kitchen utensils; 10. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify the types of innovative puff pastry dishes; 4. Make innovative puff pastry dishes; 5. Clean 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 Make innovative puff pastry dishes. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles for selecting flour in the preparation of innovative puff pastry dishes. 3.0 Theories The person performing this task must be able to explain the following: 3.1 The combination of ingredients, color coordination, texture pairing, and shape pairing in the preparation of innovative puff	

	pastry dishes; 3.2 Process for making innovative puff pastry dishes. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Innovative puff pastry dishes with distinctive characteristics are made based on the requirements of cooking techniques and the standards for hot dish preparation.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	703
TASK TITLE	MAKING OF MOUSSES USING THE WATER BATH METHOD	TASK NO.	7036
PERFORMANCE CRITERIA	The person performing this task must be able to make vegetable mousses, seafood mousses, and poultry mousses using the water bath method in accordance with the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the hot food preparation kitchen area under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Hot food kitchen with compliant stoves and hydro-vent system; 2. Vegetable washing sink, ultraviolet lamp, vegetable rack; 3. Refrigerator, freezer, ice maker; 4. Molecular gastronomy equipment, low-temperature cooking equipment, tableware insulation equipment; 5. Stainless steel operating workbench; 6. Various plastic cutting boards with color distinction; 7. Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors; 8. Various containers for storing ingredients and tableware for serving dishes; 9. Equipment for washing and disinfecting kitchen utensils; 10. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Prepare vegetable mousses, seafood mousses, and poultry mousses using the water bath method; 4. Clean 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 Prepare vegetable mousses, seafood mousses, and poultry mousses using the water bath method. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of preparing vegetable mousses, seafood mousses, and poultry mousses using the water bath method. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Requirements of temperature, time and consistency	

	for making vegetable mousses, seafood mousses, and poultry mousses using the water bath method; 3.2 Process of preparing vegetable mousses, seafood mousses, and poultry mousses using the water bath method. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Mousses are made by using the water bath method according to the requirements of cooking techniques and hot dish preparation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	703
TASK TITLE	MAKING OF INNOVATIVE AND DISTINCTIVE DISHES USING THE LOW-TEMPERATURE SLOW COOKING METHOD	TASK NO.	7037
PERFORMANCE CRITERIA	The person performing this task must be able to prepare chicken, duck, beef, lamb, seafood, rabbit, venison, pork, and wild game specialty dishes using the low-temperature slow cooking method in accordance with the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the hot food preparation kitchen area under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Hot food kitchen with compliant stoves and hydro-vent system; 2. Vegetable washing sink, ultraviolet lamp, vegetable rack; 3. Refrigerator, freezer, ice maker; 4. Molecular gastronomy equipment, low-temperature cooking equipment, tableware insulation equipment; 5. Stainless steel operating workbench; 6. Various plastic cutting boards with color distinction; 7. Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors; 8. Various containers for storing ingredients and tableware for serving dishes; 9. Equipment for washing and disinfecting kitchen utensils; 10. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Make chicken, duck, beef, lamb, seafood, rabbit, venison, pork, and wild game specialty dishes using the low-temperature slow cooking method; 4. Clean tools, equipment and workplaces; 5. 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 Make chicken, duck, beef, lamb, seafood, rabbit, venison, pork, and wild game specialty dishes using the low-temperature slow cooking method. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles for making chicken, duck, beef, lamb, seafood, rabbit, venison, pork, and wild game specialty dishes using the low-temperature slow cooking method.	

	3.0 Theories The person performing this task must be able to explain the following: 3.1 Requirements of temperature, time and sealing for cooking chicken, duck, beef, lamb, seafood, rabbit, venison, pork, and wild game specialty dishes using the low-temperature slow cooking method; 3.2 Process for making chicken, duck, beef, lamb, seafood, rabbit, venison, pork, and wild game specialty dishes using the low-temperature slow cooking method. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Innovative and distinctive dishes are made by using the low-temperature slow cooking method according to cooking technology requirements and hot dish cooking operation specifications.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	HOT DISH COOKING	DUTY NO.	703
TASK TITLE	INNOVATIVE PLATING AND DECORATION FOR HOT DISHES	TASK NO.	7038
PERFORMANCE CRITERIA	The person performing this task must be able to perform innovative plating and decoration based on the characteristics of the ingredients and the guest needs, in accordance with the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the hot food preparation kitchen area under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Hot food kitchen with compliant stoves and hydro-vent system; 2. Vegetable washing sink, ultraviolet lamp, vegetable rack; 3. Refrigerator, freezer, ice maker; 4. Molecular gastronomy equipment, low-temperature cooking equipment, tableware insulation equipment; 5. Stainless steel operating workbench; 6. Various plastic cutting boards with color distinction; 7. Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors; 8. Various containers for storing ingredients and tableware for serving dishes; 9. Equipment for washing and disinfecting kitchen utensils; 10. Equipment and tools for cleaning kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify the types and purposes of innovative plating and decoration for hot dishes; 4. Make hot dishes with innovative plating and decoration; 5. Clean 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 Make innovative plating and decoration based on the characteristics of the ingredients and the guest needs. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Ingredient combinations and cooking methods for innovative plating and decoration based on the characteristics of the ingredients and the guest needs. 3.0 Theories The person performing this task must be able to	

	explain the following: 3.1 The theory of color coordination, ingredient pairing, texture pairing, shape pairing, and innovative plating and decoration based on the characteristics of the ingredients and the guest needs; 3.2 Make innovative plating and decoration based on the characteristics of the ingredients and the guest needs. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Innovative plating and decoration is made in accordance with the requirements of cooking techniques and the standards for hot dish preparation.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of equipment and tools; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	CHOCOLATE STYLING PRODUCTION	DUTY NO.	704
TASK TITLE	CHOCOLATE ACCESSORY MODELING	TASK NO.	7041
PERFORMANCE CRITERIA	The person performing this task must be able to design chocolate molds and use them to make chocolate accessories and decorative parts in accordance with the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the pastry kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Marble workbench; 2. Induction cooker; 3. Stainless steel bowls and pans; 4. Chocolate scrapers, spatulas, palette knives; 5. Chocolate transfer sheets, hard plastic sheets; 6. Non-stick fabric; 7. Chocolate-specific molds; 8. Equipment for washing and disinfecting pastry tools; 9. Equipment and tools for cleaning pastry kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and pastry kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify types and uses of chocolate; 4. Melt chocolate; 5. Recognize chocolate accessory molds and design parts; 6. Analyse the use of chocolate accessory molds; 7. Make chocolate accessories using molds; 8. Assemble chocolate accessories into decorative compositions; 9. Analyse methods and precautions for shaping chocolate designs; 10. Clean tools, equipment and workplaces; 11. 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 Design chocolate accessory molds; 1.2 Make chocolate accessories; 1.3 Assemble chocolate compositions. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of using chocolate accessories. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Designing methods, operating procedures, and precautions for chocolate accessory molds; 3.2 Ingredient formula, procedures and precautions for making chocolate accessories; 3.3 Modeling methods, operating procedures, and precautions for chocolate accessories.	

equipment.	4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Chocolate accessories are made according to the requirements of cooking techniques and chocolate modeling operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of tools and equipment; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	CHOCOLATE STYLING PRODUCTION	DUTY NO.	704
TASK TITLE	CHOCOLATE ARTISTIC SCULPTURE	TASK NO.	7042
PERFORMANCE CRITERIA	The person performing this task must be able to apply techniques such as spraying, painting, coating, and sculpting to create chocolate artistic sculptures in accordance with the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the pastry kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Marble workbench; 2. Induction cooker; 3. Stainless steel bowls and pans; 4. Sandblasting machine/gun; 5. Chocolate transfer sheets, hard plastic sheets, non-stick fabric; 6. Rotating platform; 7. Chocolate sculpting tools; 8. Equipment for washing and disinfecting pastry tools; 9. Equipment and tools for cleaning pastry kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and pastry kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Use different techniques for decorating chocolates; 4. Possess aesthetic knowledge of chocolate artistic sculptures; 5. Decorate chocolates using techniques such as spraying, painting, coating; 6. Decorate chocolates using sculpting techniques; 7. Analyse precautions for sculpting chocolates; 8. Clean 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 Decorate chocolates using techniques such as spraying, painting, coating; 1.2 Decorate chocolates using sculpting techniques; 1.3 Apply aesthetic knowledge in the artistic modeling of chocolates. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Techniques of decorating chocolates such as spraying, painting, coating; 2.2 Knowledge of chocolate aesthetics. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Procedures and precautions for decorating chocolates using techniques such as spraying, painting, coating;	

	3.2 Procedures and precautions for decorating chocolates using sculpting techniques; 3.3 Aesthetic aspects of chocolate artistic sculptures. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Chocolate artistic sculptures are made according to the requirements of cooking techniques and chocolate modeling operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of tools and equipment; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	SUGAR MAKING	DUTY NO.	705
TASK TITLE	SUGAR CONFECTION MAKING	TASK NO.	7051
PERFORMANCE CRITERIA	The person performing this task must be able to prepare syrup and make sugar confections in accordance with the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the pastry kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Marble workbench; 2. Induction cooker; 3. Stainless steel double-bottomed pans; 4. Special thermometers for sugar shaping; 5. Brushes and spoons; 6. Non-stick fabric (liner); 7. Rubber gloves; 8. Equipment for washing and disinfecting pastry tools; 9. Equipment and tools for cleaning pastry kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and pastry kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify ingredients and characteristics of sugar confections; 4. Prepare syrup using specialized tools and ingredients according to the syrup formula; 5. Cool the sugar mixture to make sugar confections; 6. Analyse methods and precautions for preparing syrup; 7. Analyse methods and precautions for preparing sugar confections; 8. Clean 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 Prepare syrup by mixing ingredients according to the syrup formula; 1.2 Boil the syrup; 1.3 Create sugar confections. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Prepare the ingredients according to the syrup formula; 2.2 Underpinning knowledge of making and shaping sugar confections. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Ingredients, procedures, and precautions for creating sugar confections; 3.2 Ingredient formula, procedures and precautions for preparing syrup;	

	3.3 Methods, procedures, and precautions for creating sugar confections. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Sugar confections are made according to the requirements of cooking techniques and sugar confectionery operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of tools and equipment; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	SUGAR MAKING	DUTY NO.	705
TASK TITLE	MAKING OF INDIVIDUAL SUGAR CONFECTION	TASK NO.	7052
PERFORMANCE CRITERIA	The person performing this task must be able to make individual sugar confection using tools or techniques such as blowing, pulling, and sculpting, in accordance with the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the pastry kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Marble workbench; 2. Palette knives, air blower; 3. Sugarcraft-specific molds; 4. Temperature-controlled sugar lamp, mini fan; 5. Alcohol burners; 6. Non-stick fabric (liner); 7. Rubber gloves, aluminum foil; 8. Equipment for washing and disinfecting pastry tools; 9. Equipment and tools for cleaning pastry kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and pastry kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Identify types and uses of sugar confections; 4. Use sugarcraft tools; 6. Design and produce sugar confections; 7. Make individual sugar confection using techniques like blowing, pulling, and sculpting; 8. Analyse key techniques during the blowing, pulling, and sculpting processes; 9. Clean 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 Use sugarcraft tools; 1.2 Use tools to make individual sugar confection; 1.3 Make individual sugar confection using techniques like blowing, pulling, and sculpting. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Types of sugar confections and usage of tools; 2.2 Principles of sugarcraft and making sugar confections. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Procedures and precautions for making individual sugar confections using tools; 3.2 Procedures and precautions for creating individual	

	sugar confection using techniques like blowing, pulling, and sculpting; 3.3 Types of sugar confections and usage of tools. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Individual sugar confections are made according to the requirements of cooking techniques and sugarcraft operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of tools and equipment; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	DESSERT MAKING	DUTY NO.	706
TASK TITLE	MAKING OF REGIONAL SPECIALTY DESSERTS	TASK NO.	7061
PERFORMANCE CRITERIA	The person performing this task must be able to prepare regional specialty desserts (pudding, soufflé and cheesecake) according to the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the pastry kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Stainless steel bowls, stand mixers; 2. Induction cooker, frying pan; 3. Oven; 4. Baking molds, pudding molds, ramekins; 5. Pastry brush, serrated knife; 6. Long-handled rubber scraper, egg beater; 7. Digital scale; 8. Equipment for washing and disinfecting pastry tools; 9. Equipment and tools for cleaning pastry kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and pastry kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Prepare standard ingredients for regional specialty desserts (pudding, soufflé and cheesecake); 4. Prepare the batter for regional specialty desserts (pudding, soufflé and cheesecake); 5. Use molds to shape the batter for regional specialty desserts (pudding, soufflé and cheesecake); 6. Analyse the key techniques for preparing the batter of regional specialty desserts (pudding, soufflé and cheesecake); 7. Bake the batter of regional specialty desserts (pudding, soufflé and cheesecake) using the water bath method until cooked;		Detailed knowledge about: 1.0 Methods The person performing this task must be able to explain how to: 1.1 Prepare the batter for regional specialty desserts (pudding, soufflé and cheesecake); 1.2 Use molds to shape the batter for regional specialty desserts (pudding, soufflé and cheesecake); 1.3 Bake the batter for regional specialty desserts (pudding, soufflé and cheesecake) using the water bath method until cooked. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Characteristics of ingredients and formula for regional specialty desserts (pudding, soufflé and cheesecake); 2.2 Techniques for preparing the batter, shaping the batter, and requirements for water bath cooking in regional specialty desserts (pudding, soufflé and cheesecake);	

8. Analyse the principle of water bath cooking and the formation of color, texture, and taste in regional specialty desserts (pudding, soufflé and cheesecake); 9. Clean tools, equipment and workplaces; 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 Design formulations, procedures, and precautions for regional specialty desserts (pudding, soufflé and cheesecake); 3.2 Technique methods, operating procedures, and precautions for preparing the batter of regional specialty desserts (pudding, soufflé and cheesecake); 3.3 Methods, procedures, and precautions for shaping the batter of regional specialty desserts (pudding, soufflé and cheesecake) using molds; 3.4 Methods, procedures, and precautions for baking the batter of regional specialty desserts (pudding, soufflé and cheesecake) using the water bath method. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Regional specialty desserts are made according to the requirements of cooking techniques and dessert operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of tools and equipment; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	DESSERT MAKING	DUTY NO.	706
TASK TITLE	DECORATION OF REGIONAL SPECIALTY DESSERTS	TASK NO.	7062
PERFORMANCE CRITERIA	The person performing this task must be able to complete decoration for regional specialty desserts (pudding, soufflé and cheesecake) according to the requirements of cooking techniques and kitchen operation standards.		
RANGE STATEMENT	The task can be performed in the pastry kitchen under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Stainless steel bowls, stand mixers; 2. Induction cooker, frying pan; 3. Oven; 4. Baking molds, pudding molds, ramekins; 5. Pastry brush, serrated knife, piping bags; 6. Long-handled rubber scraper, fruit knife; 7. Digital scale, egg beater; 8. Equipment for washing and disinfecting pastry tools; 9. Equipment and tools for cleaning pastry kitchen.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and pastry kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Decorate the dishes with ingredients such as sauce, chocolate, fruits, and fruit juice; 4. Methods and techniques for decorating the dishes with ingredients such as sauce, chocolate, fruits, and fruit juice; 5. Decorate the desserts with ingredients such as sauce, chocolate, fruits, and fruit juice; 6. Analyse methods and techniques for decorating the desserts with ingredients such as sauce, chocolate, fruits, and fruit juice; 7. Clean tools, equipment and workplaces; 8. 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 Select and prepare dessert molds and dishes; 1.2 Decorate the dishes with ingredients such as sauce, chocolate, fruits, and fruit juice; 1.3 Decorate the desserts with ingredients such as sauce, chocolate, fruits, and fruit juice. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of selecting and preparing dessert molds and dishes; 2.2 Methods of dish and dessert decoration. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Procedures and precautions for decorating the dishes with ingredients such as sauce, chocolate, fruits, and fruit juice;	

equipment.	3.2 Procedures and precautions for decorating the desserts with ingredients such as sauce, chocolate, fruits, and fruit juice; 3.3 Selection and preparation of dessert molds and dishes. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Decorations for regional specialty desserts are made according to the requirements of cooking techniques and dessert operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Safety operation of water, electricity, and gas; 2. Safety operation of tools and equipment; 3. Occupational health and safety; 4. Waste disposal methods.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	MENU DESIGN	DUTY NO.	707
TASK TITLE	DESIGN OF SET MENU	TASK NO.	7071
PERFORMANCE CRITERIA	The person performing this task must be able to complete the design of the set menu and the writing of the design instructions in accordance with the cooking technical requirements and menu design operation specifications.		
RANGE STATEMENT	The task can be performed in the workroom under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Computers; 2. Printers; 3. Relevant reference books.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow the principles and rules of set menu design when performing tasks; 2. Acquire necessary resources for the task; 3. Identify methods and requirements for set menu design; 4. Prepare set menu design instructions; 5. Design the nutritional combinations and pairings for the set menu; 6. Design regular set menus, balanced set menus, group fast food menus, and various banquet menus; 7. Properly use computers and printer equipment; 8. Complete text writing and art design of set menus; 9. Clean 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 Explain the design scheme for set menu based on customer analysis, price positioning, etc.;; 1.2 Explain the design methods for different types of set menus. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of set menu design. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Requirements for set menu design; 3.2 Contents for design instructions of set menus. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.	

DESCRIPTION OF THE END PRODUCT / SERVICE	Set menus are designed based on the requirements of cooking techniques and menu design operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Occupational health and safety.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	MENU DESIGN	DUTY NO.	707
TASK TITLE	DESIGN OF SEASONAL MENUS	TASK NO.	7072
PERFORMANCE CRITERIA	The person performing this task must be able to complete the design of the seasonal menu and the writing of the design instructions in accordance with the cooking technical requirements and menu design operation specifications.		
RANGE STATEMENT	The task can be performed in the workroom under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Computers; 2. Printers; 3. Relevant reference books.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow the principles and rules of set menu design when performing tasks; 2. Follow the changes in seasons and the demands of consumers; 3. Acquire necessary resources for the task; 4. Identify the changes and availability of cooking ingredients in different seasons based on consumer preferences; 5. Design menus for spring, summer, autumn, and winter seasons; 6. Prepare instructions for seasonal menu design; 7. Properly use computers and printer equipment; 8. Conduct text writing and art design of set menus; 9. Clean 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 Explain the design scheme for seasonal menu based on customer analysis, price positioning, etc.; 1.2 Explain the design methods for different types of seasonal menus. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of seasonal menu design. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Requirements for seasonal menu design; 3.2 Contents for design instructions of seasonal menus. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.	
DESCRIPTION OF THE END		Seasonal menus are designed based on the	

PRODUCT / SERVICE	requirements of cooking techniques and menu design operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Occupational health and safety.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	MENU DESIGN	DUTY NO.	707
TASK TITLE	DESIGN OF ORDER MENUS	TASK NO.	7073
PERFORMANCE CRITERIA	The person performing this task must be able to complete the design of the order menu and the writing of the design instructions in accordance with the cooking technical requirements and menu design operation specifications.		
RANGE STATEMENT	The task can be performed in the workroom under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Computers; 2. Printers; 3. Relevant reference books.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow the principles and rules of set menu design when performing tasks; 2. Follow the changes in ordering dishes and the demands of consumers; 3. Acquire necessary resources for the task; 4. Identify the types, characteristics, requirements, and methods, and precautions of order menu design; 5. Prepare order menu design instructions; 6. Design and produce different types of order menus; 7. Conduct text writing and art design of order menus; 8. Properly use computers and printer equipment; 9. Clean 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 Explain the design scheme for order menu based on customer analysis, price positioning, etc.; 1.2 Explain the design methods for different types of order menus. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of order menu design. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Requirements for order menu design; 3.2 Contents for design instructions of order menus; 3.3 Precautions for designing order menus. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.	
DESCRIPTION OF THE END		Order menus are designed based on the requirements	

PRODUCT / SERVICE	of cooking techniques and menu design operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Occupational health and safety.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	MENU DESIGN	DUTY NO.	707
TASK TITLE	DESIGN OF REGIONAL FLAVOR SPECIAL MENUS	TASK NO.	7074
PERFORMANCE CRITERIA	The person performing this task must be able to complete the design of the regional flavor special menu and the writing of the design instructions in accordance with the cooking technical requirements and menu design operation specifications.		
RANGE STATEMENT	The task can be performed in the workroom under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Computers; 2. Printers; 3. Relevant reference books.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow the principles and rules of set menu design when performing tasks; 2. Follow the regional changes, regional flavors, dietary customs, and regional characteristics when performing tasks; 3. Acquire necessary resources for the task; 4. Identify the types, characteristics, requirements, methods, and precautions of global regional menu design; 5. Design regional flavor special menus; 6. Prepare design instructions for regional flavor special menus; 7. Write and beautify the menu text; 8. Properly use computers and printer equipment; 9. Clean 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 Explain the design scheme for menus with regional flavor features based on regional distinctions, regional characteristics, regional flavors, and dietary customs; 1.2 Explain the design methods for menus with different regional dietary structures and flavors. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of designing regional flavor special menus. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Requirements of designing regional flavor special menus; 3.2 Contents of instructions for regional flavor menu design. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language;	

	4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Regional flavor special menus are designed based on the requirements of cooking techniques and menu design operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Occupational health and safety.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	KITCHEN MANAGEMENT	DUTY NO.	708
TASK TITLE	PERSONNEL MANAGEMENT AND TECHNICAL GUIDANCE	TASK NO.	7081
PERFORMANCE CRITERIA	The person performing this task must be able to perform personnel management and provide technical guidance in accordance with the requirements of kitchen production tasks and kitchen management standards.		
RANGE STATEMENT	The task can be performed under the supervision of senior culinary engineers in the kitchen production site or a simulated kitchen studio. The tools and equipment to be used include: 1. Production and processing site of kitchen; 2. Production (virtual) equipment; 3. Team members; 4. Computers; 2. Printers; 3. Relevant reference books.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Prepare notes on personnel management and technical guidance; 4. Staffing the kitchen; 5. Recruit and train kitchen staff; 6. Evaluate and motivate kitchen staff; 7. Develop methods and channels for technical guidance in kitchen management; 8. Properly use computers and printer equipment; 9. Clean 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 Provide staff; 1.2 Recruit and train staff; 1.3 Evaluate and motivate staff; 1.4 Provide technical guidance. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of personnel management and technical guidance in kitchen management processes. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Principles and precautions of personnel management; 3.2 Principles and precautions in technical guidance.	

	4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills; 4.7 Management and coordination skills; 4.8 Technical guidance skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Personnel management and technical guidance abilities are acquired according to the requirements of cooking techniques and kitchen management operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Occupational health and safety.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	KITCHEN MANAGEMENT	DUTY NO.	708
TASK TITLE	KITCHEN PRODUCTION AND QUALITY CONTROL	TASK NO.	7082
PERFORMANCE CRITERIA	The person performing this task must be able to perform kitchen production and quality control in accordance with the requirements of kitchen production tasks and kitchen management standards.		
RANGE STATEMENT	The task can be performed under the supervision of senior culinary engineers in the kitchen production site or a simulated kitchen studio. The tools and equipment to be used include: 1. Production and processing site of kitchen; 2. Production (virtual) equipment; 3. Team members; 4. Computers; 2. Printers; 3. Relevant reference books.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for production task; 3. Identify the characteristics of kitchen production operations; 3. Obtain requirements for kitchen production operations; 4. Implement quality control during production processes; 5. Manage the quality of kitchen products; 6. Manage the safety and quality of kitchen personnel and products; 7. Manage kitchen hygiene and safety; 8. Properly use computers and printer equipment; 9. Clean 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 Develop workflows for kitchen production; 1.2 Define job responsibilities during kitchen production processes; 1.3 Identify the characteristics of kitchen production operations; 1.4 Predict kitchen production and sales; 1.5 Manage product sales; 1.6 Manage the quality of kitchen products; 1.7 Manage kitchen hygiene and safety. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of production and quality control during kitchen production processes. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Principles and precautions of kitchen production operations; 3.2 Principles and precautions of quality control.	

	4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills for processing professional language; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills; 4.7 Management and coordination skills; 4.8 Technical guidance skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	Kitchen production and quality control abilities are acquired according to the requirements of cooking techniques and kitchen management operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Occupational health and safety.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	KITCHEN MANAGEMENT	DUTY NO.	708
TASK TITLE	COST MANAGEMENT	TASK NO.	7083
PERFORMANCE CRITERIA	The person performing this task must be able to perform cost management tasks according to the requirements of kitchen production, quality control, and operation standards.		
RANGE STATEMENT	The task can be performed in the workroom under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Computers; 2. Printers; 3. Relevant reference books.		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Acquire necessary resources for the task; 3. Calculate the components of kitchen costs; 4. Identify methods, control points, and precautions for kitchen cost management; 5. Manage material procurement; 6. Properly use computers and printer equipment; 7. Clean 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 Conduct cost accounting; 1.2 Perform cost management; 1.3 Manage kitchen cost control points through material procurement management. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of cost management using cost management methods. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Framework of kitchen cost components; 3.2 Methods of cost accounting; 3.3 Cost management methods; 3.4 Cost control points. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills; 4.3 Skills in using cost calculation software; 4.4 Cost accounting skills; 4.5 Data collection, analysis and processing	

	skills; 4.6 Skills in using computer software; 4.7 Cost calculation methods and abilities.
DESCRIPTION OF THE END PRODUCT / SERVICE	Cost control abilities are acquired according to the requirements of cooking techniques and kitchen management operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Occupational health and safety.

OCCUPATION	CULINARY ENGINEER	OCCUPATION CODE	
DUTY TITLE	KITCHEN MANAGEMENT	DUTY NO.	708
TASK TITLE	ORGANIZATION AND COORDINATION OF BANQUETS AND SERVICES	TASK NO.	7084
PERFORMANCE CRITERIA	The person performing this task must be able to organize and coordinate banquets and services according to the requirements and standards.		
RANGE STATEMENT	The task can be performed in the pastry operation room under the supervision of senior culinary engineers. The tools and equipment to be used include: 1. Banquet production venue (virtual); 2. Banquet service venue (virtual).		
EVIDENCE REQUIREMENT			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Follow Food Safety Law and kitchen safety operation specification when performing tasks; 2. Follow the operation specification of banquet organization and services when performing tasks; 3. Acquire necessary resources for the task; 4. Identify the types and specifications of banquets; 5. Prepare notes on organizing and coordinating banquets and services; 6. Analyze emergency plans for banquet organization and services; 7. Make banquet reservations; 8. Conduct banquet preparations; 9. Check the banquet service process; 10. Finish the post-banquet organization and services; 8. Properly use computers and printer equipment; 9. Clean 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 Prepare notes on organizing and coordinating banquets and services; 1.2 Check banquet organization and service processes; 1.3 Analyze contingency plans for banquet organization and services. 2.0 Principles The person performing this task must be able to explain the following principles: 2.1 Principles of organizing and coordinating banquets and services. 3.0 Theories The person performing this task must be able to explain the following: 3.1 Notes on organizing and coordinating banquets and services; 3.2 Banquet organization and service processes; 3.3 Emergency plans for banquet organization and services. 4.0 Essential Skills 4.1 Communication skills; 4.2 Management skills;	

	4.3 Organization skills; 4.4 Report writing skills; 4.5 Data collection, analysis and processing skills; 4.6 Teamwork skills.
DESCRIPTION OF THE END PRODUCT / SERVICE	The ability to organize and coordinate banquets and services is acquired according to the requirements of cooking techniques and operation standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Occupational health and safety.

TABLE 1: DACUM CHARTS FOR CULINARY ENGINEER - NTA 7

DUTIES	TASKS	ENABLERS
1.0 Processing of raw materials	1.1 Poultry grading, material selection, and deboning operations.	General skills and knowledge • Communication skills • Management skills • Skills for processing professional language • Report writing skills • Data collection, analysis and processing skills • Teamwork skills • Safety operation of water, electricity, and gas • Safety operation of weighing instruments • Occupational health and safety • Operating procedures of raw materials processing • Waste disposal methods Tools and equipment • A dedicated workstation for preliminary processing of raw materials • A stainless steel workbench and a cleaning pool • Various plastic cutting boards with color distinction; • Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors • Various containers for holding raw materials • Equipment for washing and disinfecting kitchen utensils • Equipment and tools for cleaning kitchen Materials • Chicken, duck, freshwater fish, saltwater fish, pork, beef, lamb, sea cucumber, abalone Requirements for employees • Teamwork spirit, integrity, time management and commitment
	1.2 Processing of freshwater fish and seafood.	
	1.3 Rehydration operations on pickled materials and valuable dried food ingredients such as sea cucumber and abalone.	
	1.4 Grading, material selection, and deboning operations of cattle, sheep and pig.	

DUTIES	TASKS	ENABLERS
2.0 Cold dish cooking	2.1 Sauce making.	General skills and knowledge • Communication skills • Management skills • Skills for processing professional language • Report writing skills • Data collection, analysis and processing skills • Teamwork skills • Safety operation of water, electricity, and gas • Safety operation of weighing instruments • Occupational health and safety • Operating procedures of raw materials processing • Waste disposal methods Tools and equipment • Cold kitchen and a secondary changing room that meets safety and hygiene standards, a hand washing pool, a disinfection pool, a cleaning pool, and an ultraviolet lamp • Constant temperature refrigeration air conditioning equipment • Refrigerator, freezer, ice maker • Stainless steel workbench, tableware insulation equipment • Various plastic cutting boards with color distinction • Various tools, egg beaters, stirrers, etc. • Various containers for holding raw materials • Equipment for washing and disinfecting kitchen utensils • Equipment and tools for cleaning kitchen Materials • Meat, freshwater fish, seafood, processed preserved products, fruits and vegetables, Japanese Wagyu beef, various types of optional condiments Requirements for employees
	2.2 Creation of innovative characteristic sauces.	
	2.3 Making of innovative salad dishes with distinctive characteristics.	
	2.4 Making of innovative gelatin dishes with distinctive characteristics.	
	2.5 Making of innovative cold appetizers with distinctive characteristics.	
	2.6 Making of innovative cold soup dishes with distinctive characteristics.	
	2.7 Making of innovative cold snacks with distinctive characteristics.	
	2.8 Making of innovative sashimi dishes with distinctive characteristics.	
	2.9 Innovative plating and decoration.	

DUTIES	TASKS	ENABLERS
		Teamwork spirit, integrity, time management and commitment
3.0 Hot dish cooking	3.1 Making of soup-based dishes.	General skills and knowledge - Communication skills - Management skills - Skills for processing professional language - Report writing skills - Data collection, analysis and processing skills - Teamwork skills - Safety operation of water, electricity, and gas - Safety operation of weighing instruments - Occupational health and safety - Operating procedures of raw materials processing - Waste disposal methods Tools and equipment - Hot food kitchen with compliant stoves and hydro-vent system - Vegetable washing sink, ultraviolet lamp, vegetable rack - Refrigerator, freezer, ice maker - Molecular gastronomy equipment, low-temperature cooking equipment, tableware insulation equipment - Stainless steel operating workbench - Various plastic cutting boards with color distinction - Various tools for raw material processing, such as slicers, choppers, boning knives, and kitchen scissors - Various containers for storing ingredients and tableware for serving dishes; - Equipment for washing and disinfecting kitchen utensils - Equipment and tools for cleaning kitchen Materials - Venison, wild chicken, black truffle, matsutake mushrooms, butter,
	3.2 Making of innovative distinctive sauces.	
	3.3 In-depth understanding of molecular gastronomy techniques and low-temperature cooking techniques.	
	3.4 Making of innovative stuffed dishes.	
	3.5 Making of innovative puff pastry dishes.	
	3.6 Making of mousses using the water bath method.	
	3.7 Making of innovative and distinctive dishes using the low-temperature slow cooking method.	
	3.8 Innovative plating and decoration for hot dishes.	

DUTIES	TASKS	ENABLERS
		vegetables, chicken, duck, beef, lamb, seafood, rabbit meat, pork Requirements for employees Teamwork spirit, integrity, time management and commitment
4.0 Chocolate styling production	4.1 Chocolate accessory modeling.	General skills and knowledge - Cooperation with others using communication skills and reporting to the superiors - Ability to learn, compute and have aesthetic skills - Skills and knowledge in chocolate mold design - Techniques and knowledge in chocolate sculpting - Composition, artistic molding, and knowledge of chocolate accessories - Occupational health and safety Tools and equipment - Marble workbench, induction cooker - Stainless steel bowls and pans - Chocolate scrapers, spatulas, palette knives - Chocolate transfer sheets, hard plastic sheets, non-stick fabric; - Chocolate-specific molds, sandblasting machine/gun - Rotating platform, chocolate sculpting tools Materials - Dark chocolate, white chocolate, liquid oil, maltose, sugar Requirements for employees - Teamwork spirit, integrity, time management and commitment
	4.2 Chocolate artistic sculpture.	
5.0 Sugar making	5.1 Making of sugar confections.	General skills and knowledge - Cooperation with others using communication skills and reporting to the superiors - Ability to learn, compute and have aesthetic skills
	5.2 Making of individual sugar confection.	

DUTIES	TASKS	ENABLERS
		• Skills and knowledge in sugar boiling • Skills and knowledge in making sugar confection • Skills and knowledge in using tools or techniques such as blowing, pulling, and sculpting to create individual sugar confection • Occupational health and safety Tools and equipment • Marble workbench, induction cooker • Stainless steel double-bottomed pans, special thermometers for sugar shaping • Brushes and spoons, palette knives, air blower • Non-stick fabric (liner), rubber gloves • Sugarcraft-specific molds • Alcohol burner, temperature-controlled sugar lamp Materials Granulated sugar, distilled water, glucose syrup Requirements for employees • Teamwork spirit, integrity, time management and commitment
6.0 Dessert making	6.1 Making of regional specialty desserts (pudding, soufflé and cheesecake).	General skills and knowledge • Cooperation with others using communication skills and reporting to the superiors • Ability to earn, compute and have aesthetic skills • Skills and knowledge in making regional specialty desserts (pudding, soufflé and cheesecake) • Skills and knowledge in decorating regional desserts (pudding, soufflé and cheesecake) • Occupational health and safety Tools and equipment • Stainless steel bowls, stand mixers • Induction cooker, frying pan • Oven • Baking molds, pudding molds,
	6.2 Decoration of regional desserts (pudding, soufflé and cheesecake).	

DUTIES	TASKS	ENABLERS
		ramekins • Pastry brush, serrated knife • Long-handled rubber scraper, egg beater, digital scale Materials • Cake flour, cream cheese, butter, whipping cream, fresh cream, milk, cornstarch, eggs, sugar, lemon, gelatin sheets, fresh fruits, canned fruits, chocolate, sauce, fruit juice Requirements for employees • Teamwork spirit, integrity, time management and commitment
7.0 Menu design	7.1 Design of set menu.	General skills and knowledge • Cooperation with others using communication skills and reporting to the superiors • Ability learn, compute and have aesthetic skills • Skills and knowledge in menu design • Skills and knowledge in nutritionally balanced menu combinations • Occupational health and safety Tools and equipment • Computers • Printers • Relevant reference books. Materials • Printer papers Requirements for employees • Teamwork spirit, integrity, time management and commitment
	7.2 Design of seasonal menus.	
	7.3 Design of order menus.	
	7.4 Design of regional flavor special menus.	
8.0 Kitchen management	8.1 Personnel management and technical guidance.	General skills and knowledge • Cooperation with others using communication skills and reporting to the superiors • Ability to learn, compute and have aesthetic skills • Skills and knowledge in cost
	8.2 Kitchen production and quality control.	
	8.3 Cost management.	
	8.4 Organization and coordination of banquets	

DUTIES	TASKS	ENABLERS
	and services.	accounting for kitchen operations • Skills and knowledge in kitchen management communication, administration, and organization • Skills and knowledge in writing kitchen management reports, data collection, analysis and processing, and teamwork. • Occupational health and safety Tools and equipment • Production and processing site of kitchen; • Production (virtual) equipment • Team members • Computers • Printers • Relevant reference books Materials • Printer papers Requirements for employees • Teamwork spirit, integrity, time management and commitment