NATIONAL COUNCIL FOR TECHNICAL AND VOCATIONAL EDUCATION AND TRAINING

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PROPOSED OCCUPATIONAL STANDARDS

OCCUPATION: CULINARY TECHNICIAN

LEVEL: NTA 4

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ABBREVIATIONS

CBET	Competency Based Education and Training
CDC	Cold Dish Cooking
CSP	Chocolate Shape Preparation
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 Education has begun the job of drafting Occupational Standards that will eventually be adopted as National Occupational Standards for TET in order to ensure that it meets the needs of the labour market and the country's economic agenda.

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

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

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

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

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

2.0. OCCUPATIONAL STANDARD DEVELOPMENT PROCESS

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

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

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

The occupational standards were then developed. Experts in Occupational Analysis and the Development of Occupational Standards facilitated the workshop. Interviews, online surveys, and a stakeholder forum were used to validate the Occupational Standards. Engineers, supervisory technicians on the job, and experienced Culinary Technicians were key informants in the survey to discover occupational trends. This information was used to gain insight from the workplaces regarding trends and changes in the profession, including how well graduates are prepared for working in the occupation. A total of ... online surveys were completed by experts from the labour market across the country. Apart from the surveys aiding in defining the scope for the occupational analysis, they also served to engage a wide cross-section of experts in the occupation. Apart from this, the stakeholders' forum was attended by ... participants from different parts of the country representing various companies.

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

The standards cover a broad range of duties and tasks that can be performed by a Culinary Technician. However, the occupational standards are not meant to replace individual job

descriptions. Instead, they are to be used for guidance in defining skill levels and knowledge for the technician in specific settings or positions. The Culinary Technician may perform tasks in a number of key areas of the occupational standards, but not necessarily in all areas. For example, in large operations, other individuals may be employed or designated to perform specific tasks.

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

a) Processing of raw materials

b) Pre-preparation and processing of pre-cooked ingredients

c) Cooking of cold dishes

d) Making of hot dishes

e) Preparation of snacks and pastries

f) Chocolate shape preparation

g) Dishes allocation

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

4.0. VALIDITY PERIOD

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

5.0. OCCUPATIONAL STANDARDS

5.1 OCCUPATIONAL STANDARDS FOR CULINARY TECHNICIAN - NTA 4

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	PROCESSING OF RAW MATERIALS	**DUTY NO.**	401
TASK TITLE	PROCESSING OF PLANT-BASED RAW MATERIALS	**TASK NO.**	4011
PERFORMANCE CRITERIA	The person performing this task must be able to complete the processing of plant-based raw materials in accordance with the requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Kitchen knives, cutting boards, multifunctional vegetable cutters and other kitchen cutting equipment; 2. Plastic fresh-keeping boxes, seal pots, vegetable basins and other containers for storing raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Disinfection cabinets, UVC germicidal lamps and other kitchen cleaning and disinfecting equipment; 5. Cleaning sinks, ventilators and other kitchen cleaning equipment.		

EVIDENCE REQUIREMENTS	
PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select plant-based raw materials for the task; 6. Process plant-based raw materials using machines or by hands; 7. Clean and cut plant-based raw materials using machines or by hands; 8. Store initial-processed raw materials temporarily; 9. Clean the tools, equipment and workplaces; 10. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select suitable plant-based raw materials; 1.2 Examine the quality of plant-based raw materials; 1.3 Select suitable tools and methods for initial processing; 1.4 Pick and process plant-based raw materials; 1.5 Clean and cut plant-based raw materials; 1.6 Store plant-based raw materials for a short period; 1.7 Clean and organize kitchenware and environment. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications;

	2.3 Essentials and standards for processing plant-based raw materials. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Methods of picking; 3.2 Methods of washing; 3.3 Methods of peeling; 3.4 Methods of using tools for initial processing; 3.5 Fresh-keeping principles for plant-based raw materials; 3.6 Measures to reduce nutrient loss of raw materials during processing; 3.7 Operational points and specifications for the processing of different plant-based raw materials; 3.8 Methods of cleaning and organizing post-processing kitchenware and environment; 3.9 Awareness of maintaining water table and cutting boards in the kitchen. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION ON THE END PRODUCTS / SERVICE	The initial processing of plant-based raw materials is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of edible plants; 2. Basic knowledge of food safety; 3. Physical and chemical knowledge related to the fresh keeping of raw materials; 4. Disposal methods for food waste; 5. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	PROCESSING OF RAW MATERIALS	**DUTY NO.**	401
TASK TITLE	PROCESSING OF ANIMAL (POULTRY, FISH) RAW MATERIALS	**TASK NO.**	4012
PERFORMANCE CRITERIA	The person performing this task must be able to complete the processing of animal (poultry, fish) raw materials in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Cutting devices, bone-chopping machines, chopper mixers and other kitchen cutting equipment; 2. Fresh-keeping boxes, bags and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Disinfection cabinets, UVC germicidal lamps and other kitchen cleaning and disinfecting equipment; 5. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	UNDERPINNING KNOWLEDGE
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select animal raw materials such as poultry and fish; 6. Identify the quality of animal raw materials; 7. Slaughter animal raw materials such as poultry and fish; 8. Scale and de-feather the slaughtered poultry and fish raw materials; 9. Gut, sort the viscera and clean the poultry and fish raw materials; 10. Reshape the poultry and fish raw materials; 11. Store unused raw materials;	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Examine the quality of animal raw materials such as poultry and fish; 1.2 Conduct the initial processing of animal raw materials such as poultry and fish; 1.3 Store animal raw materials such as poultry and fish. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Essentials and standards for processing plant-based raw materials. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Methods of identifying the quality of animal raw materials;

12. Clean the tools, equipment and workplaces; 13. Arrange and store the tools and equipment.	3.2 Processing methods for picking, cutting, and chopping animal raw materials; 3.3 Methods of reducing nutrient loss of raw materials (poultry, fish) during initial processing; 3.4 Methods of storing animal raw materials and remaining raw materials; 3.5 Methods of cleaning and organizing post-processing kitchenware and environment; 3.6 Awareness of maintaining water table and cutting boards in the kitchen. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The processing of poultry and fish raw materials is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of edible animals; 2. Basic knowledge of food safety; 3. Safe operation methods of equipment and tools; 4. Safe production awareness and hazard handling; 5. Physical and chemical knowledge related to the fresh keeping of raw materials; 6. Disposal methods for food waste; 7. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	PROCESSING OF RAW MATERIALS	**DUTY NO.**	401
TASK TITLE	PROCESSING OF DRY GOODS AND PROCESSABLE RAW MATERIALS	**TASK NO.**	4013
PERFORMANCE CRITERIA	The person performing this task must be able to complete the processing of dry goods and processable raw materials in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Processing equipment for kitchen cutting; 2. Fresh-keeping boxes, bags and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Disinfection cabinets, UVC germicidal lamps and other kitchen cleaning and disinfecting equipment; 5. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT	
PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select dry goods and their products with better quality; 6. Inspect raw materials; 7. Use water, oil and alkali to unmake the raw materials; 8. Reshape the restored dry goods and their products; 9. Store unused dry goods and their products; 10. Clean the tools, equipment and workplaces; 11. 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 Examine the quality of dry goods and processable raw materials; 1.2 Conduct the initial processing of dry goods and processable raw materials; 1.3 Store dry goods and processable raw materials. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Essentials and standards for processing dry goods and processable raw materials. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Criteria for selecting methods to unmake dry goods and processable raw materials; 3.2 Quality examination methods of dry goods and

	processable raw materials such as looking, smelling, knocking, and touching; 3.3 Principles and methods of using water, oil and alkali to unmake dry goods and processable raw materials; 3.4 Reshaping requirements and specifications of dry goods and processable raw materials; 3.5 Preservation technology of dry goods and processable raw materials; 3.6 Methods of cleaning and organizing post-processing kitchenware and environment. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The processing of dry goods and processable raw materials is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of flora and fauna; 2. Basic knowledge of food safety; 3. Physical, chemical, and biological knowledge related to the principles of unmaking dry goods and processable raw materials; 4. Safe operation methods of equipment and tools; 5. Safe production awareness and hazard handling; 6. Physical and chemical knowledge related to the fresh keeping of raw materials; 7. Disposal methods for food waste; 8. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	PRE-PREPARATION AND PROCESSING OF PREPARE MATERIALS	**DUTY NO.**	402
TASK TITLE	PASTE HANGING AND STARCHING	**TASK NO.**	4021
PERFORMANCE CRITERIA	The person performing this task must be able to complete the paste hanging and starching of raw materials in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Starching and paste hanging machine; 2. Fresh-keeping boxes, bags and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Disinfection cabinets, UVC germicidal lamps and other kitchen cleaning and disinfecting equipment; 5. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	UNDERPINNING KNOWLEDGE
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select appropriate animal, vegetable raw materials, and seasonings; 6. Examine the quality of raw materials and seasonings; 7. Clean and reshape animal and vegetable raw materials; 8. Prepare raw materials for pasting and starching; 9. Make the egg white paste, egg foam paste, whole egg paste and wet starch paste; 10. Conduct paste hanging and starching of animal raw materials; 11. Conduct paste hanging of vegetable	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select appropriate raw materials; 1.2 Examine the quality of raw materials; 1.3 Operate relevant starching machines effectively; 1.4 Conduct paste hanging and starching using the physical and chemical properties of starch; 1.5 Control of the oil temperature when conducting paste hanging and starching. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Essentials and standards for conducting paste hanging and starching. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Quality examination methods of raw materials for

raw materials; 12. Clean the tools, equipment and workplaces; 13. Arrange and store the tools and equipment.	paste hanging and starching such as looking, smelling, knocking, and touching; 3.2 Types and uses of starches; 3.3 Conditions of starch pasting and starch aging; 3.4 Influencing factors and uses of starch pasting and starch aging; 3.5 Methods of starching and paste hanging; 3.6 Methods of cleaning and organizing post-processing kitchenware and environment. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The paste hanging and starching of different raw materials are efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Safe operation methods of equipment and tools; 3. Safe production awareness and hazard handling; 4. Disposal methods for food waste; 5. Safety operation knowledge of water, electricity and gas in the kitchen; 6. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	PRE-PREPARATION AND PROCESSING OF PREPARE MATERIALS	**DUTY NO.**	402
TASK TITLE	SEASONING TREATMENT	**TASK NO.**	4022
PERFORMANCE CRITERIA	The person performing this task must be able to complete the seasoning treatment of different raw materials in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Seasoning storage containers; 2. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 3. Kitchen cleaning and disinfection equipment such as disinfection cabinets; 4. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT	
PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select the seasoning raw materials; 6. Examine the quality of seasoning raw materials; 7. Determine the number of raw materials to be seasoned; 8. Season the desired flavors of the dish; 9. Store unused raw materials; 10. Clean the tools, equipment and workplaces; 11. 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 Understand the importance of seasoning; 1.2 Select and use appropriate tools and equipment; 1.3 Select and examine the quality of seasonings; 1.4 Conduct seasoning of different flavors; 1.5 Store unused raw materials. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Essentials and standards of seasoning. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Physiological basis for the production of taste; 3.2 Factors affecting the sensitivity of taste; 3.3 Conditions for the generation of the multiplying, contrasting, eliminating, modifying and fatiguing effects of taste;

	3.4 Application methods of the four effects of taste in cooking; 3.5 The criteria for selecting seasonings; 3.6 The manner of using seasonings; 3.7 Methods of cleaning and organizing post-processing kitchenware and environment. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	Different flavors are efficiently prepared in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Circumstantial knowledge of biology, physics, and chemistry; 3. Safe operation methods of equipment and tools; 4. Safe production awareness and hazard handling; 5. Disposal methods for food waste; 6. Safety operation knowledge of water, electricity and gas in the kitchen; 7. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	PRE-PREPARATION AND PROCESSING OF PREPARE MATERIALS	**DUTY NO.**	402
TASK TITLE	PREHEATING TREATMENT	**TASK NO.**	4023
PERFORMANCE CRITERIA	The person performing this task must be able to complete the preheating treatment of different raw materials in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Frying pans, cooking pans, gas stoves and other kitchen processing equipment; 2. Stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Kitchen cleaning and disinfection equipment such as disinfection cabinets; 5. Smoke exhaust ventilators, ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT	
PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select animal and plant-based raw materials for preheating treatments; 6. Conduct initial processing of raw materials; 7. Reshape the raw materials; 8. Blanch and oil the raw materials; 9. Store unused raw materials; 10. Clean the tools, equipment and workplaces; 11. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select the types of raw materials suitable for preheating treatment; 1.2 Process raw materials using suitable cooking equipment; 1.3 Store and keep unused raw materials fresh. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Essentials and standards for preheating treatment. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 The influence of preheating on subsequent processing steps; 3.2 Methods of reducing nutrient loss when conducting

	preheating treatment; 3.3 Methods of determining oil temperature when oiling animal raw materials; 3.4 Methods of cleaning and organizing post-processing kitchenware and environment. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The preheating treatment for different raw materials is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Safe operation methods of equipment and tools; 3. Safe production awareness and hazard handling; 4. Disposal methods for food waste; 5. Safety operation knowledge of water, electricity and gas in the kitchen; 6. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	COLD DISH COOKING	**DUTY NO.**	403
TASK TITLE	MAKING OF COLD DISH SAUCES	**TASK NO.**	4031
PERFORMANCE CRITERIA	The person performing this task must be able to complete the making of cold dishes sauce in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Mixers, spoons and other kitchen processing equipment; 2. Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Kitchen cleaning and disinfection equipment such as disinfection cabinets; 5. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	UNDERPINNING KNOWLEDGE
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select the seasoning raw materials; 6. Conduct initial processing of plant-based seasoning raw materials; 7. Reshape the plant-based raw materials; 8. Make cold dish sauces of different flavors; 9. Store unused plant-based raw materials and seasonings; 10. Clean the tools, equipment and workplaces; 11. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select sauces according to different cold dishes; 1.2 Reshape the plant-based raw materials; 1.3 Preheat the plant-based raw materials; 1.4 Store and keep unused plant-based raw materials and sauces fresh. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Criteria and precautions for preparing cold dish sauces. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Methods of quality identification of seasonings; 3.2 Methods of preparation of different sauces; 3.3 Conditions for preserving seasonings.

	4.0 Essential Skills 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The making of cold dish sauces is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Safe operation methods of equipment and tools; 3. Safe production awareness and hazard handling; 4. Disposal methods for food waste; 5. Safety operation knowledge of water, electricity and gas in the kitchen; 6. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	403
TASK TITLE	SALAD MAKING	TASK NO.	4032
PERFORMANCE CRITERIA	The person performing this task must be able to complete the salad making in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the cold dish room under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Tools, forks and spoons, cutting boards and other kitchen cutting and processing equipment; 2. Glassware, stainless steel basins, fresh-keeping boxes, bags and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Kitchen cleaning and disinfection equipment such as disinfection cabinets; 5. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	UNDERPINNING KNOWLEDGE
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select plant-based raw materials such as lettuce, peas and onions, and animal raw materials such as beef, chicken breast, and tuna; 6. Conduct quality identification of raw materials; 7. Peel and clean the plant-based raw materials; 8. Reshape the selected raw materials; 9. Make mayonnaise and salad sauce; 10. Preheat the selected animal raw materials; 11. Make and plate salads of different flavors; 12. Store unused raw materials and their processed products;	Detailed knowledge about: **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select plant-based and animal raw materials and identify their quality; 1.2 Clean and conduct initial processing of raw materials; 1.3 Select and identify salad sauces; 1.4 Make the sauces; 1.5 Store and keep unused raw materials and sauces fresh. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Criteria and precautions for making sauces; **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Methods of raw material selection and quality identification;

13. Clean the tools, equipment and workplaces; 14. Arrange and store the tools and equipment.	3.2 Knife handling requirements for initial processing; 3.3 Principles of egg yolk beating; 3.4 Measures to reduce the nutrient loss in salads; 3.5 Methods of preserving raw materials and sauces. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The salad making is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Food nutrition knowledge; 3. Safe operation methods of equipment and tools; 4. Safe production awareness and hazard handling; 5. Disposal methods for food waste; 6. Safety operation knowledge of water, electricity and gas in the kitchen; 7. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	403
TASK TITLE	SANDWICH MAKING	TASK NO.	4033
PERFORMANCE CRITERIA	The person performing this task must be able to complete the sandwich making in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operations room under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Tools, cutting boards and other kitchen cutting and processing equipment; 2. Glassware, stainless steel basins, fresh-keeping boxes, bags and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Kitchen cleaning and disinfection equipment such as disinfection cabinets; 5. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	UNDERPINNING KNOWLEDGE
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select animal raw materials such as bacon and beef and plant-based raw materials such as onions and tomatoes; 6. Identify the quality of raw materials; 7. Clean, peel and slice plant-based raw materials; 8. Wash and fry animal raw materials; 9. Make salad sauces; 10. Bake the bread; 11. Make different types of sandwiches; 12. Store unused raw materials and their products; 13. Clean the tools, equipment and workplaces;	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select plant-based and animal raw materials for sandwiches and breads; 1.2 Identify the quality of raw materials; 1.3 Conduct initial processing of raw materials; 1.4 Make different types of sandwiches; 1.5 Store unused raw materials and their products. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Essentials and standards for making sandwiches. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Methods of raw material selection and quality identification; 3.2 Knife handling requirements for initial

14. Arrange and store the tools and equipment.	processing; 3.3 Criteria for selection of bread baking temperature; 3.4 Methods for retaining nutrition when making sandwiches; 3.5 Methods of preserving and keeping raw materials, sauces and products fresh. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The sandwich making is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Food nutrition knowledge; 3. Safe operation methods of equipment and tools; 4. Safe production awareness and hazard handling; 5. Disposal methods for food waste; 6. Safety operation knowledge of water, electricity and gas in the kitchen; 7. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	OCCUPATION CODE	
DUTY TITLE	COLD DISH COOKING	DUTY NO.	403
TASK TITLE	APPLICATION OF QUICK-FRYING, MIXING AND MARINATING TECHNIQUES	TASK NO.	4034
PERFORMANCE CRITERIA	The person performing this task must be able to complete the application of quick-frying, mixing and marinating techniques in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Spoons, forks and other kitchen processing equipment; 2. Bowls and dishes, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Kitchen cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	UNDERPINNING KNOWLEDGE
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select animal and plant-based raw materials and conduct quality examinations for them; 6. Conduct initial processing of raw materials; 7. Reshape the raw materials; 8. Process raw materials by quick-frying, mixing and marinating; 9. Store unused raw materials and their products; 10. Clean the 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 Select plant-based and animal raw materials; 1.2 Identify the quality of raw materials; 1.3 Distinguish the differences of quick-frying, mixing and marinating techniques in preparation; 1.4 Quick-fry, mix and marinate raw materials using processing equipment; 1.5 Store unused raw materials and their products. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Essentials and standards for applying quick-frying, mixing and marinating techniques. **3.0 Theories** The person performing this task must be able to explain

equipment.	the following: 3.1 Methods of raw material selection and quality identification; 3.2 Knife handling requirements for initial processing; 3.3 Types of quick-frying, mixing and marinating techniques and their applicable types of dishes; 3.4 Requirements for applying the quick-frying, mixing and marinating techniques; 3.5 Methods of preserving and keeping raw materials and products fresh. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The dishes are prepared efficiently using the quick-frying, mixing and marinating techniques comprehensively in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Food nutrition knowledge; 3. Safe operation methods of equipment and tools; 4. Safe production awareness and hazard handling; 5. Disposal methods for food waste; 6. Safety operation knowledge of water, electricity and gas in the kitchen; 7. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	COLD DISH COOKING	**DUTY NO.**	403
TASK TITLE	PLATING AND FORMING OF SINGLE-RAW MATERIAL COLD DISHES	**TASK NO.**	4035
PERFORMANCE CRITERIA	The person performing this task must be able to complete the plating and forming of single-raw material cold dishes in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Superior Cook (CE). The tools and equipment to be used include: 1. Spoons, forks and other kitchen cutting and processing equipment; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Kitchen cleaning and disinfection equipment such as disinfection cabinets and dishwashers; 5. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	UNDERPINNING KNOWLEDGE
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select plant-based raw materials for the task; 6. Conduct quality identification of raw materials; 7. Conduct initial processing of raw materials; 8. Reshape the raw materials; 9. Conduct the plating; 10. Store unused raw materials; 11. Clean the tools, equipment and workplaces; 12. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select plant-based raw materials for the task; 1.2 Conduct quality identification of raw materials; 1.3 Conduct plating of single-raw material dishes; 1.4 Conduct plating and forming of cold dishes; 1.5 Store unused raw materials and their products. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Essentials and standards for plating single-raw material cold dishes. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Methods of raw material selection and quality identification; 3.2 Knife handling requirements for initial processing;

	3.3 Methods to reduce the nutrient loss when processing raw materials; 3.4 Types of plating cold dishes and shape forming techniques. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Aesthetic skills; 4.6 Teamwork skills; 4.7 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The single-raw material cold dishes are efficiently plated in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Food nutrition knowledge; 3. Basic knowledge of aesthetics; 4. Safe operation methods of equipment and tools; 5. Safe production awareness and hazard handling; 6. Disposal methods for food waste; 7. Safety operation knowledge of water, electricity and gas in the kitchen; 8. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF HOT DISHES	**DUTY NO.**	404
TASK TITLE	MAKING OF BASIC SOUP	**TASK NO.**	4041
PERFORMANCE CRITERIA	The person performing this task must be able to complete the making of basic soup in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Cooking pots, frying pans, gas stoves, tools, cutting boards and other kitchen cutting and processing equipment; 2. Bowls and dishes, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Kitchen cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select plant-based raw materials for the task; 6. Identify the quality of raw materials; 7. Conduct initial processing such as raw material cleaning and reshaping; 8. Blanch, clean, and season the raw materials; 9. Filter the finished basic soup; 10. Store unused raw materials; 11. Clean the tools, equipment and workplaces; 12. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select different basic soups and identify their quality; 1.2 Conduct initial processing of raw materials; 1.3 Control the heat when making the basic soup; 1.4 Filter the finished basic soup; 1.5 Store unused raw materials. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Essentials of using basic soups in cooking. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Methods of raw material selection and quality identification; 3.2 Knife handling requirements for initial processing;

	3.3 The importance of sweeping soup when cooking basic soups; 3.4 Essentials and proportioning requirements for making a basic soup. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The making of basic soup is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Food nutrition knowledge; 3. Safe operation methods of equipment and tools; 4. Safe production awareness and hazard handling; 5. Disposal methods for food waste; 6. Safety operation knowledge of water, electricity and gas in the kitchen; 7. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF HOT DISHES	**DUTY NO.**	404
TASK TITLE	SAUCE MAKING	**TASK NO.**	4042
PERFORMANCE CRITERIA	The person performing this task must be able to complete the sauce making in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Cooking pots, frying pans, gas stoves, tools, cutting boards and other kitchen cutting and processing equipment; 2. Bowls and dishes, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Kitchen cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select animal raw materials such as pork bones, beef ribs and chicken bones, and plant-based raw materials such as onions, carrots, celery and garlic; 6. Examine the quality of the selected raw materials; 7. Conduct initial processing of the selected raw materials; 8. Reshape the raw materials; 9. Marinate and bake animal raw materials; 10. Scum the bubble from the finished baked basic soup; 11. Season;	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select and identify different raw materials; 1.2 Conduct initial processing of raw materials; 1.3 Marinate animal raw materials and bake them as raw materials soup; 1.4 Preserve the raw materials and store the products made. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Quality criteria for sauce products. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Methods of raw material selection and quality identification; 3.2 Knife handling requirements for initial processing;

12. Filter and preserve; 13. Store unused raw materials; 14. Clean the tools, equipment and workplaces; 15. Arrange and store the tools and equipment.	3.3 Knowledge of brown sauce raw materials and preparation methods; 3.4 Knowledge of basic cream sauce raw materials and preparation methods; 3.5 Knowledge of tomato sauce raw materials and preparation methods; 3.6 Preservation methods for sauce. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Aesthetic skills; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The making of sauce is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Food nutrition knowledge; 3. Safe operation methods of equipment and tools; 4. Safe production awareness and hazard handling; 5. Disposal methods for food waste; 6. Safety operation knowledge of water, electricity and gas in the kitchen; 7. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF HOT DISHES	**DUTY NO.**	404
TASK TITLE	PREPARATION OF DISHES USING BOILING, POACHING, BROILING AND SIMMERING TECHNIQUES	**TASK NO.**	4043
PERFORMANCE CRITERIA	The person performing this task must be able to complete the preparation of hot dishes using boiling, poaching, broiling and simmering techniques in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Cooking pots, frying pans, gas stoves, tools, cutting boards and other kitchen cutting and processing equipment; 2. Bowls and dishes, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Kitchen cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	UNDERPINNING KNOWLEDGE
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select the required raw materials; 6. Wash and peel raw materials; 7. Conduct knife handling for raw materials; 8. Prepare dishes using boiling, poaching, broiling and simmering techniques; 9. Store unused raw materials; 10. Clean the tools, equipment and workplaces; 11. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select and identify different raw materials; 1.2 Conduct initial processing of raw materials; 1.3 Prepare dishes using boiling, poaching, broiling and simmering techniques; 1.4 Store unused raw materials and preserve finished products. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Processing essentials and principles of culinary techniques. **3.0 Theories** The person performing this task must be able to explain

	the following: 3.1 Methods of raw material selection and quality identification; 3.2 Knife handling requirements for initial processing; 3.3 Operation of boiling, poaching, broiling and simmering techniques and the precautions therein. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The preparation of hot dishes using boiling, poaching, broiling and simmering techniques is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Food nutrition knowledge; 3. Safe operation methods of equipment and tools; 4. Safe production awareness and hazard handling; 5. Disposal methods for food waste; 6. Safety operation knowledge of water, electricity and gas in the kitchen; 7. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF HOT DISHES	**DUTY NO.**	404
TASK TITLE	PREPARATION OF DISHES USING DEEP-FRYING, STIR-FRYING AND STEAMING TECHNIQUES	**TASK NO.**	4044
PERFORMANCE CRITERIA	The person performing this task must be able to complete the preparation of hot dishes using deep-frying, stir-frying and steaming techniques in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Cooking pots, frying pans, gas stoves, tools, cutting boards and other kitchen cutting and processing equipment; 2. Bowls and dishes, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Kitchen cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Ventilators and other kitchen cleaning tools.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	UNDERPINNING KNOWLEDGE
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select the required raw materials; 6. Identify the quality of selected raw materials; 7. Wash and peel raw materials; 8. Conduct knife handling for raw materials; 9. Prepare dishes using deep-frying, stir-frying and steaming techniques; 10. Store unused raw materials; 11. Clean the tools, equipment and workplaces;	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select and identify different raw materials; 1.2 Conduct initial processing of raw materials; 1.3 Distinguish different cooking techniques among stir-frying, steaming, and deep-frying; 1.4 Judge the oil temperature; 1.5 Store unused raw materials and preserve finished products. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Processing essentials and principles of culinary techniques. **3.0 Theories**

12. Arrange and store the tools and equipment.	The person performing this task must be able to explain the following: 3.1 Methods of raw material selection and quality identification; 3.2 Knife handling requirements for initial processing; 3.3 Precautions for stir-frying, steaming, and deep-frying. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The preparation of hot dishes using deep-frying, stir-frying and steaming techniques is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Food nutrition knowledge; 3. Safe operation methods of equipment and tools; 4. Safe production awareness and hazard handling; 5. Disposal methods for food waste; 6. Safety operation knowledge of water, electricity and gas in the kitchen; 7. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF MIXED CRISPY PASTRY	**DUTY NO.**	405
TASK TITLE	PASTE PREPARATION	**TASK NO.**	4051
PERFORMANCE CRITERIA	The person performing this task must be able to complete the paste preparation of mixed crispy pastry in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operations room under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Egg beaters, dough mixers, and other pastry processing tools and equipment for the pastry room; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Pastry room cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Pastry room cleaning equipment and appliances such as floor scrubbers.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select the required raw materials for the task; 6. Identify the quality of the selected raw materials; 7. Prepare leavened paste (steamed buns, stuffed buns, steamed rolls); 8. Prepare pastry paste (sweetheart pastry, mooncake, flower cake); 9. Use different temperatures of water to make hot-water, warm-water and cold-water paste; 10. Store unused raw materials; 11. Clean the tools, equipment and workplaces;	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select and identify different raw materials; 1.2 Determine the difference between high gluten, medium gluten, and low gluten flours; 1.3 Determine the characteristics of hot, warm, and cold water paste; 1.4 Prepare leavened paste and pastry paste using appropriate raw materials; 1.5 Prepare hot, warm, and cold water paste; 1.6 Store unused raw materials and preserve paste products. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Processing essentials and standards for paste leavening and preparation techniques.

12. Arrange and store the tools and equipment.	**3.0 Theories** The person performing this task must be able to explain the following: 3.1 Methods and criteria for selecting different raw materials; 3.2 Process of paste forming; 3.3 Significance of sugar for fermentation; 3.4 Differences between hot and cold water paste. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The paste preparation of mixed crispy pastry is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Safe operation methods of equipment and tools; 3. Safe production awareness and hazard handling; 4. Disposal methods for food waste; 5. Safety operation knowledge of water, electricity and gas in the kitchen; 6. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF MIXED CRISPY PASTRY	**DUTY NO.**	405
TASK TITLE	DOUGH FORMING	**TASK NO.**	4052
PERFORMANCE CRITERIA	The person performing this task must be able to complete the dough forming of mixed crispy pastry in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operations room under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Dough mixers, rolling pins and other pastry processing tools and equipment for the pastry room; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Pastry room cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Pastry room cleaning equipment and appliances such as floor scrubbers.		

EVIDENCE REQUIREMENT	
PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Leaven the paste and prepare the dough; 6. Shape the dough by cutting, rolling, peeling; 7. Store unused raw materials; 8. Clean the tools, equipment and workplaces; 9. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Turn the prepared paste into dough; 1.2 Employ techniques to ensure the even thickness of the dough; 1.3 Store unused raw materials and preserve finished products. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Processing essentials and standards for pastry techniques. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Steps of dough forming; 3.2 Roles of dough forming;

	3.3 Treatment criteria for dough forming. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The dough forming of mixed crispy pastry is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Safe operation methods of equipment and tools; 3. Safe production awareness and hazard handling; 4. Disposal methods for food waste; 5. Safety operation knowledge of water, electricity and gas in the kitchen; 6. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF MIXED CRISPY PASTRY	**DUTY NO.**	405
TASK TITLE	RIPENESS OF PASTRY	**TASK NO.**	4053
PERFORMANCE CRITERIA	The person performing this task must be able to complete the ripeness of mixed crispy pastry in accordance with technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the kitchen under the supervision of a Senior Technician or a Culinary Engineer. 1. Ovens, electric ovens and other pastry processing tools and equipment for the pastry room; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Pastry room cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Pastry room cleaning equipment and appliances such as floor scrubbers.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	UNDERPINNING KNOWLEDGE
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Bake the dough of pastries; 6. Cool and plate the finished baked products; 7. Clean the tools, equipment and workplaces; 8. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Ripen the pastries; 1.2 Heat the pastries evenly; 1.3 Plate and store baked products. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Processing essentials and standards for pastry ripeness; 2.4 Application methods of Maillard reaction principles. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Effects of baking temperature on ripeness of products; 3.2 Cooling and plating techniques after baking.

	4.0 Essential Skills 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The processing and plate decoration of mixed crispy pastry is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Safe operation methods of equipment and tools; 3. Safe production awareness and hazard handling; 4. Disposal methods for food waste; 5. Safety operation knowledge of water, electricity and gas in the kitchen; 6. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF SOFT BREAD	**DUTY NO.**	406
TASK TITLE	PREPARATION OF SOFT PASTE	**TASK NO.**	4061
PERFORMANCE CRITERIA	The person performing this task must be able to complete the preparation of soft paste in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operations room under the supervision of a Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Egg beaters, dough mixers, and other pastry processing tools and equipment for the pastry room; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Pastry room cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Pastry room cleaning equipment and appliances such as floor scrubbers.		

EVIDENCE REQUIREMENT	
PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select the suitable flour; 6. Sift the flour; 7. Prepare the paste for soft breads; 8. Store unused raw materials; 9. Clean the tools, equipment and workplaces; 10. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Determine the characteristics of soft bread; 1.2 Select the suitable flour; 1.3 Sift the flour; 1.4 Maintain the water content of soft bread; 1.5 Store unused raw materials. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Processing essentials and standards for paste preparation. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Requirements for selection of soft paste flours; 3.2 Proportional criteria for water content of soft

	paste; 3.3 Precautions of kneading dough. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The paste preparation of soft bread is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Safe operation methods of equipment and tools; 3. Safe production awareness and hazard handling; 4. Disposal methods for food waste; 5. Safety operation knowledge of water, electricity and gas in the kitchen; 6. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF SOFT BREAD	**DUTY NO.**	406
TASK TITLE	FORMING AND RISING OF SOFT PASTE	**TASK NO.**	4062
PERFORMANCE CRITERIA	The person performing this task must be able to complete the forming and leavening of soft paste in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operations room under the supervision of a Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Fermenting boxes and other processing tools and equipment for the pastry room; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Pastry room cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Pastry room cleaning equipment and appliances such as floor scrubbers.		

EVIDENCE REQUIREMENT	
PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Leaven the soft paste using leavening boxes; 6. Store the leavened paste temporarily; 7. Clean the tools, equipment and workplaces; 8. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Use the fermenting box accurately and efficiently; 1.2 Control the basic temperature of fermentation for soft breads; 1.3 Control the frequency of fermentation for soft breads; 1.4 Judge the formation of soft breads; 1.5 Store the leavened paste. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Processing essentials and standards for fermentation. **3.0 Theories** The person performing this task must be able to explain the following:

	3.1 Requirements for selection of flour; 3.2 Proportional standards for water content; 3.3 Precautions in kneading the dough; 3.4 Precautions for the use of the fermenting box. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The paste forming and leavening of soft bread are efficiently prepared in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Safe operation methods of equipment and tools; 3. Safe production awareness and hazard handling; 4. Disposal methods for food waste; 5. Safety operation knowledge of water, electricity and gas in the kitchen; 6. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF SOFT BREAD	**DUTY NO.**	406
TASK TITLE	RIPENESS OF SOFT BREAD	**TASK NO.**	4063
PERFORMANCE CRITERIA	The person performing this task must be able to complete the making of soft bread in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operations room under the supervision of a Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Ovens, electric ovens and other processing tools and equipment for the pastry room; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Pastry room cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Pastry room cleaning equipment and appliances such as floor scrubbers.		

EVIDENCE REQUIREMENT	
PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Bake the soft bread; 6. Decorate and plate the soft bread; 7. Store unused raw materials; 8. Clean the tools, equipment and workplaces; 9. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Distinguish high gluten, medium gluten, and low gluten flours; 1.2 Judge the effect of fermentation; 1.3 Use equipment correctly for baking and shaping; 1.4 Store unused raw materials and preserve baked products; 1.5 Check the cleanliness of tools. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Processing essentials and standards for soft breads; **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Requirements for selection of flour;

	3.2 Proportional standards for water content; 3.3 Baking methods and standards; 3.4 Techniques for plating and decorating baked products. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Aesthetic skills; 4.7 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The making and decoration of soft breads are efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Safe operation methods of equipment and tools; 3. Safe production awareness and hazard handling; 4. Disposal methods for food waste; 5. Safety operation knowledge of water, electricity and gas in the kitchen; 6. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF SPONGE AND GREASE CAKE	**DUTY NO.**	407
TASK TITLE	PREPARATION OF SPONGE AND GREASE BATTER	**TASK NO.**	4071
PERFORMANCE CRITERIA	The person performing this task must be able to complete the making of standardized batter for sponge and grease cakes in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operations room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Flour sifters, egg yolk and egg white separators, whisks, mixers and other processing tools and equipment for the pastry room; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Pastry room cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Pastry room cleaning equipment and appliances such as floor scrubbers.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	UNDERPINNING KNOWLEDGE
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select the type of flour for making sponge and grease cakes; 6. Sift the flour; 7. Separate the egg white and yolk; 8. Whisk egg whites; 9. Whisk egg yolks; 10. Whip the flour; 11. Store unused raw materials; 12. Clean the tools, equipment and workplaces; 13. 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 Distinguish high gluten, medium gluten, and low gluten flours; 1.2 Select suitable type of flour; 1.3 Sift the flour; 1.4 Separate the egg white and yolk; 1.5 Whisk the egg whites and grease; 1.6 Whip the flour; 1.7 Store unused raw materials and preserve batter products. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Principles of egg white foaminess; 2.4 Principles of grease whisking.

	3.0 Theories The person performing this task must be able to explain the following: 3.1 Importance of selecting the correct type of flour; 3.2 Importance of adequate whisking of egg whites and grease in making sponge and grease cakes; 3.3 Changes occurring in whisking egg whites and grease. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The preparation of batter for sponge and grease cakes is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Physical and chemical principles related to whisking and foaming; 3. Safe operation methods of equipment and tools; 4. Safe production awareness and hazard handling; 5. Disposal methods for food waste; 6. Safety operation knowledge of water, electricity and gas in the kitchen; 7. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF SPONGE AND GREASE CAKE	**DUTY NO.**	407
TASK TITLE	DOUGH FORMING FOR SPONGE AND GREASE	**TASK NO.**	4072
PERFORMANCE CRITERIA	The person performing this task must be able to complete the making of the standardized dough for sponge and grease cakes in accordance with technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operations room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Ovens and other processing tools and equipment for the pastry room; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Pastry room cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Pastry room cleaning equipment and appliances such as floor scrubbers.		

EVIDENCE REQUIREMENT	
PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Preheat the oven; 6. Bake the cake batter; 7. Store unused raw materials; 8. Clean the tools, equipment and workplaces; 9. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Determine the reactions of cakes during baking; 1.2 Prepare oven for pre-baking; 1.3 Bake adequate cake batter. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety rules of operation; 2.3 Physicochemical reactions of cakes during baking. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Importance of proper baking temperature; 3.2 Importance of proper baking temperature.

	4.0 Essential Skills 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The dough of sponge and grease cakes is successfully baked in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Physicochemical principles related to the baking process; 3. Safe operation methods of equipment and tools; 4. Safe production awareness and hazard handling; 5. Disposal methods for food waste; 6. Safety operation knowledge of water, electricity and gas in the kitchen; 7. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF SPONGE AND GREASE CAKE	**DUTY NO.**	407
TASK TITLE	RIPENESS OF SPONGE AND GREASE CAKE	**TASK NO.**	4073
PERFORMANCE CRITERIA	The person performing this task must be able to make sponge and grease cakes that meet standards and have a certain beauty and shelf life in accordance with the technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operations room under the supervision of a Senior Culinary Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Ovens, electric ovens, cake blenders, cake decorating kits and other processing tools and equipment for the pastry room; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Pastry room cleaning and disinfection equipment such as dishwashers and disinfection cabinets; 5. Pastry room cleaning equipment and appliances such as floor scrubbers.		

EVIDENCE REQUIREMENT	
PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Take out the finished baked plain cake; 6. Whisk the light cream and color it; 7. Decorate; 8. Package; 9. Store unused raw materials; 10. Clean the tools, equipment and workplaces; 11. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Determine the reactions of cakes during ripeness; 1.2 Determine the protein content of different types of flour; 1.3 Solve problems in cake decorating; 1.4 Store the cake; 1.5 Check the cleanliness of tools. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety rules of operation; 2.3 Principles of flour pasting and protein denaturation. **3.0 Theories** The person performing this task must be able to explain

	the following: 3.1 Importance of preheating the oven; 3.2 Usage of tools and equipment; 3.3 Whisking techniques and completion standards; 3.4 Techniques of decorating and packaging. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Aesthetic skills; 4.7 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	Sponge and grease cakes are prepared in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Safe operation methods of equipment and tools; 2. Waste disposal methods; 3. Safe production awareness and hazard handling; 4. Basic knowledge of food safety.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF JELLY	**DUTY NO.**	408
TASK TITLE	PREPARATION OF JELLY	**TASK NO.**	4081
PERFORMANCE CRITERIA	The person performing this task must be able to prepare standardized jelly liquid in accordance with the technical requirements relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operations room under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Stirrers, molds, and other processing equipment for the pastry room; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Pastry room cleaning and disinfection equipment such as disinfection cabinets; 5. Pastry room cleaning tools such as floor scrubbers and dishwashers.		

EVIDENCE REQUIREMENT	
PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select raw materials for the jelly; 6. Identify the quality of raw materials; 7. Prepare the jelly liquid using tools; 8. Store unused raw materials; 9. Clean the tools, equipment and workplaces; 10. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Select appropriate raw materials; 1.2 Examine the quality of raw materials; 1.3 Prepare the jelly liquid using tools; 1.4 Distinguish different types of jelly preparation methods; 1.5 Store unused raw materials. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Criteria for selecting fruit raw materials; 2.4 Usage principles of gelatin foil or white bean jelly. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 Methods of selecting and identifying raw materials; 3.2 Importance of selecting gelatin foil or white bean jelly;

	3.3 Usage of gelatin foil and white bean jelly; 3.4 Usage of tools and equipment. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Teamwork skills; 4.6 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The preparation of jelly liquid is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Food nutrition knowledge; 3. Physical and chemical knowledge; 4. Safe operation methods of equipment and tools; 5. Safe production awareness and hazard handling; 6. Disposal methods for food waste; 7. Safety operation knowledge of water, electricity and gas in the kitchen; 8. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF JELLY	**DUTY NO.**	408
TASK TITLE	JELLY FORMING	**TASK NO.**	4082
PERFORMANCE CRITERIA	The person performing this task must be able to prepare standardized green blank of jelly in accordance with the technical requirements relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operations room under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Stirrers, molds, and other processing equipment for the pastry room; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Pastry room cleaning and disinfection equipment such as disinfection cabinets and dishwashers; 5. Pastry room cleaning tools such as floor scrubbers.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	UNDERPINNING KNOWLEDGE
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Prepare jelly liquid and pour it into the mold; 6. Refrigerate the jelly liquid; 7. Store unused raw materials; 8. Clean the tools, equipment and workplaces; 9. Arrange and store the tools and equipment.	**Detailed knowledge about:** **1.0 Methods** The person performing this task must be able to explain how to: 1.1 Make the base jelly; 1.2 Refrigerate the base jelly; 1.3 Demold the base jelly; 1.4 Store raw materials and their products. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Jelly forming principles. **3.0 Theories** The person performing this task must be able to explain the following: 3.1 The importance of selecting proper tools; 3.2 Importance of selecting refrigerators to make jelly; 3.3 Usage of tools and equipment; 3.4 Jelly refrigeration skills; 3.5 Jelly demolding skills.

	4.0 Essential Skills 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Aesthetic skills; 4.6 Teamwork skills; 4.7 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The making of green blank of jelly is efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Food nutrition knowledge; 3. Physical and chemical knowledge; 4. Safe operation methods of equipment and tools; 5. Safe production awareness and hazard handling; 6. Disposal methods for food waste; 7. Safety operation knowledge of water, electricity and gas in the kitchen; 8. Occupational health and safety knowledge.

OCCUPATION	CULINARY TECHNICIAN	**OCCUPATION CODE**	
DUTY TITLE	MAKING OF JELLY	**DUTY NO.**	408
TASK TITLE	JELLY DECORATION	**TASK NO.**	4083
PERFORMANCE CRITERIA	The person performing this task must be able to complete the making of the standardized jelly products with a certain beauty in accordance with technical requirements and operation specifications relating to culinary technology.		
RANGE STATEMENT	The task can be performed in the pastry operations room under the supervision of a Senior Technician or a Culinary Engineer. The tools and equipment to be used include: 1. Knives and forks, stirrers, molds, and other processing equipment for the pastry room; 2. Bowls and dishes, Glassware, stainless steel basins and other containers for holding raw materials; 3. Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment; 4. Pastry room cleaning and disinfection equipment such as disinfection cabinets and dishwashers; 5. Pastry room cleaning tools such as floor scrubbers.		

EVIDENCE REQUIREMENT

PRACTICAL PERFORMANCE	**UNDERPINNING KNOWLEDGE**
The person performing this task must be able to do the following: 1. Comply with the *Food Safety Law* and the kitchen safety operation specifications; 2. Check the work environment; 3. Select appropriate tools and equipment; 4. Check the normal use of cooking equipment; 5. Select plant-based raw materials that can be eaten raw; 6. Identify the quality of plant-based raw materials; 7. Wash and reshape plant-based raw materials; 8. Demold the jelly; 9. Decorate the jelly; 10. Store unused raw materials; 11. Clean the tools, equipment and workplaces; 12. 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 suitable plant-based raw materials; 1.2 Identify the quality of raw materials; 1.3 Conduct initial processing of raw materials; 1.4 Prepare jelly products; 1.5 Select jelly containers; 1.6 Select appropriate jelly decorations; 1.7 Store raw materials and their products. **2.0 Principles** The person performing this task must be able to explain the following principles: 2.1 *Food Safety Law*; 2.2 Kitchen safety operation specifications; 2.3 Principles of jelly forming; 2.4 Processes and conditions of jelly spoilage. **3.0 Theories**

equipment.	The person performing this task must be able to explain the following: 3.1 Methods of raw material selection and quality identification; 3.2 The importance of selecting proper tools; 3.3 The importance of selecting proper storage conditions for extending the shelf life of jellies; 3.4 Jelly demolding skills; 3.5 Skills of selecting appropriate decorations. **4.0 Essential Skills** 4.1 Tool selection and handling skills; 4.2 Communication skills; 4.3 Coordination skills; 4.4 Adaptability; 4.5 Aesthetic skills; 4.6 Teamwork skills; 4.7 Hygiene and health awareness.
DESCRIPTION OF THE END PRODUCT / SERVICE	The making and decoration of jelly are efficiently completed in accordance with the technical requirements and operation specifications relating to culinary technology.
CIRCUMSTANTIAL KNOWLEDGE	**Detailed knowledge about:** 1. Basic knowledge of food safety; 2. Food nutrition knowledge; 3. Basic knowledge of aesthetics; 4. Safe operation methods of equipment and tools; 5. Safe production awareness and hazard handling; 6. Disposal methods for food waste; 7. Safety operation knowledge of water, electricity and gas in the kitchen; 8. Occupational health and safety knowledge.

TABLE 1: DACUM CHARTS FOR CULINARY TECHNICIAN - NTA 4

DUTIES	TASKS	ENABLERS
1.0 Processing of raw materials	1.1 Processing of plant-based raw materials. 1.2 Processing of animal (poultry, fish) raw materials. 1.3 Processing of dry goods and processable raw materials.	**General skills and knowledge** · Communication skills · Teamwork skills · Knife skills · Tool selection and handling skills · Aesthetic skills · Marketing skills · Skills of serving target customers **Tools and equipment** · Tools, cutting boards, pots, gas stoves and other kitchen processing equipment · Stainless steel basins, bowls and other containers · Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment · Disinfection cabinets, UVC germicidal lamps and other kitchen cleaning and disinfecting equipment · Smoke exhaust ventilators, ventilators and other kitchen cleaning tools **Materials** · Poultry raw materials · Fish raw materials · Vegetable raw materials · Dry goods raw materials · Seasonings **Requirements for employees** · A certain level of service consciousness · A certain level of food sanitation and safety consciousness · A certain level of communication and obedience consciousness · Satisfactory aesthetic appearance · A certain level of teamwork and coordination consciousness

DUTIES	TASKS	ENABLERS
2.0 Pre-preparation and processing of prepare materials	2.1 Paste hanging and starching. 2.2 Seasoning treatment. 2.3 Preheating treatment.	**General skills and knowledge** · Communication skills · Teamwork skills · Knife skills · Tool selection and handling skills; · Aesthetic skills · Marketing skills · Skills of serving target customers **Tools and equipment** · Tools, cutting boards, pots, gas stoves and other kitchen processing equipment · Stainless steel basins, bowls and other containers · Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment · Kitchen cleaning and disinfection equipment · Kitchen cleaning tools **Materials** · Poultry raw materials · Fish raw materials · Vegetable raw materials · Dry goods raw materials · Seasonings **Requirements for employees** · Better safety consciousness · Satisfactory obedience and service consciousness · Communication and learning consciousness · A certain level of food sanitation and safety consciousness
3.0 Cold dish cooking	3.1 Making of cold dish sauces. 3.2 Salad knowledge. 3.3 Sandwich making. 3.4 Application of quick-frying, mixing and	**General skills and knowledge** · Communication skills · Teamwork skills · Knife skills · Tool selection and handling skills; · Aesthetic skills

DUTIES	TASKS	ENABLERS
	marinating techniques.	· Aesthetic skills · Skills of serving target customers **Tools and equipment** · Tools, cutting boards, pots, gas stoves and other kitchen processing equipment · Stainless steel basins, bowls and other containers · Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment · Cleaning and disinfection equipment for kitchen and pastry room · Cleaning tools for kitchen and pastry room **Materials** · Poultry raw materials · Fish raw materials · Vegetable raw materials · Dry goods raw materials · Seasonings **Requirements for employees** · Better safety consciousness · Satisfactory obedience and service consciousness · A certain level of communication ability and innovative thinking · A certain level of aesthetic ability · A certain level of marketing consciousness · A certain level of food sanitation and safety consciousness
	3.5 Plating and forming of single-raw material cold dishes.	
4.0 Making of hot dishes	4.1 Making of basic soup.	**General skills and knowledge** · Tools and equipment selection and safety use ability · Marketing skills · Detail handling skills **Tools and equipment** · Processing tools and equipment such as stainless steel tools, plastic cutting
	4.2 Sauce making.	
	4.3 Preparation of dishes using boiling, poaching, broiling and simmering techniques.	
	4.4 Preparation of dishes using deep-frying, stir-frying and steaming	

DUTIES	TASKS	ENABLERS
	techniques.	boards, gas stoves, stainless steel frying pans · Stainless steel basins, slow cookers, 8-inch moon discs and other containers · Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment · Dishwashers, disinfection cabinets, stainless steel scrubbers and other kitchen cleaning and disinfection tools and equipment · Kitchen cleaning equipment **Materials** · Animal raw materials such as chicken, tenderloin, egg, streaky pork, etc. · Vegetable raw materials such as carrots, celery, onions and potatoes · Seasoning such as salt, ground pepper, rosemary and mustard **Requirements for employees** · Better safety consciousness · Satisfactory obedience and service consciousness · A certain level of communication ability · A certain level of teamwork consciousness · A certain level of coordination ability · A certain level of food sanitation and safety consciousness
5.0 Making of mixed crispy pastry	5.1 Paste preparation. 5.2 Dough forming. 5.3 Ripeness of pastry.	**General skills and knowledge** · Communication skills · Teamwork skills · Knife skills · Tool selection and handling skills · Marketing and aesthetic skills **Tools and equipment** · Processing tools such as tools,

DUTIES	TASKS	ENABLERS
		plastic dough scrapers, rolling pins, electronic scales, oil brushes, serrated knives, pans, manual egg beaters, flour sifters, etc. · Ovens, baking trays and other pastry ripening equipment · Stainless steel basins, small glass bowls and other containers; masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment · Dishwashers, disinfection cabinets, stainless steel scrubbers and other kitchen cleaning and disinfection tools and equipment · Pastry room cleaning equipment **Materials** · Animal raw materials such as eggs and milk · Flour and other plant-based raw materials · Sugar, yeast, and other seasonings **Requirements for employees** · A certain level of responsibility consciousness · Satisfactory obedience consciousness · A certain level of communication ability · A certain level of food sanitation and safety consciousness · A certain level of aesthetic ability · A certain level of marketing consciousness
6.0 Making of soft bread	6.1 Preparation of soft paste. 6.2 Forming and leavening of soft paste. 6.3 Ripeness of soft bread.	**General skills and knowledge** · Communication skills · Teamwork skills · Tool selection and handling skills · Marketing and aesthetic skills · Skills of serving target customers **Tools and equipment**

DUTIES	TASKS	ENABLERS
		· Processing tools and equipment such as dough scrapers, egg beaters, flour sifters, serrated knives, long-handled spatulas, blotting paper, ovens, operating tables, baking trays, etc. · Stainless steel basins, stainless steel bowls and other containers · Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment · Pastry room cleaning and disinfection equipment · Pastry room cleaning equipment **Materials** · Animal raw materials such as eggs and milk · Flour and other plant-based raw materials · Yeast, sugar, baking soda, bread improver and other seasonings **Requirements for employees** · Better safety consciousness · Satisfactory obedience and service consciousness · A certain level of communication ability · A certain level of food sanitation and safety consciousness · A certain level of marketing consciousness
7.0 Making of sponge and grease cake	7.1 Preparation of sponge and grease batter. 7.2 Dough forming for sponge and grease. 7.3 Ripeness of sponge and grease cakes.	**General skills and knowledge** · Tool selection and handling skills · Communication skills · Teamwork skills · Skills of serving target customers · Marketing skills · Aesthetics and detail handling skills **Tools and equipment** · Processing equipment and tools such as electronic scales, electric egg beaters, flour sifters, rubber spatulas, brushes, stainless steel egg beaters,

DUTIES	TASKS	ENABLERS
		ovens, rubber spatulas, demoulding knives, scrapers, etc. · Six or eight-inch stainless steel molds, baking pans, small stainless steel bowls and other containers · Long serrated knives, stainless steel butter spatulas, flexible plastic spatulas, decorating bags, flower-shaped decorating nozzles, decorating tables and other decorating tools · Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment · Cleaning and disinfection equipment for pastry room · Cleaning equipment for pastry room **Materials** · Low gluten flour, butter, eggs, powdered sugar, salad oil and other processing raw materials for sponge and grease cake · Lemon, vanilla extract, light cream, food coloring and other processing raw materials for cream **Requirements for employees** · A certain level of safety consciousness · A certain level of teamwork consciousness · A certain sense of obedience and responsibility consciousness · A certain level of food sanitation and safety consciousness · A certain level of aesthetic ability
8.0 Making of jelly	8.1 Preparation of jelly. 8.2 Jelly forming. 8.3 Jelly decoration.	**General skills and knowledge** · Communication skills · Teamwork skills · Marketing skills · Tool selection and handling skills · Aesthetic skills

DUTIES	TASKS	ENABLERS
		Tools and equipment · Small stainless steel pans, gas stoves, spoons, glass bowls, fruit knives, cutting boards, juicers and other processing tools and equipment · Processing tools and equipment such as glass bowls, fruit knives, cutting boards and juicers · Jelly molds, small stainless steel bowls, clear glass discs, and other containers · Masks, alcohol-based hand sanitizers, disposable medical rubber gloves and other personal hygiene equipment · Cleaning and disinfection equipment for pastry room · Pastry room cleaning equipment **Materials** · Gelatin foil · Seasonal fruits · White sugar **Requirements for employees** · A certain level of responsibility consciousness · A certain level of innovative thinking and ability · A certain level of aesthetic ability · A certain level of safety consciousness · A certain level of food sanitation and safety consciousness