

**SKILLS FRAMEWORK FOR FOOD SERVICES
TECHNICAL SKILLS AND COMPETENCIES (TSC) REFERENCE DOCUMENT**

TSC Category	Food and Beverage Operations					
TSC	Asian Cuisine Preparation and Cooking					
TSC Description	Prepare and present standard and complex Asian cuisine dishes					
TSC Proficiency	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
	FSS-FBS-1003-1.1	FSS-FBS-2003-1.1	FSS-FBS-3003-1.1	<Insert TSC Code>	<Insert TSC Code>	<Insert TSC Code>
	Prepare ingredients and parts of Asian cuisine dishes with different types of flavouring techniques and equipment	Prepare standard Asian cuisine dishes with menu-based presentations	Prepare complex Asian cuisine dishes using a combination of cooking techniques with fine-plated presentations			
Knowledge	<ul style="list-style-type: none"> Types and uses of kitchen tools and equipment Principles of cooking techniques in various Asian cuisine dishes Types and correct proportions of food and ingredients suited for Asian cuisine dishes Methods and techniques for seasoning, flavouring, and marinating of food Indicators of doneness Importance of controlling cooking time and temperature Types of condiments, herbs and spices used in Asian cuisine dishes Methods of storing ingredients and finished products Importance of ensuring workstations are ready in a timely manner 	<ul style="list-style-type: none"> Quality characteristics of Asian cuisine dishes Recipes and methods of preparing different types of Asian cuisine dishes Cross-cultural influences on various cuisines Methods of presenting finished products Artistic balance of complementary flavours, colours, shapes and textures in garnishes, food product and plate Methods of assessing suitable colour, height, shape and texture in finished products 	<ul style="list-style-type: none"> Consistency in preparing Asian cuisine dishes Methods for trim test, drained weight test and shrinkage test Suitable Asian cuisine dishes based on the types of events and profiles of customers Preparation time needed for Asian cuisine dishes Food restrictions and special requirements for Asian cuisine dishes 			
Abilities	<ul style="list-style-type: none"> Prepare kitchen tools and equipment needed Prepare ingredients for different Asian cuisine dishes 	<ul style="list-style-type: none"> Inspect the quality of ingredients for different types of Asian cuisines 	<ul style="list-style-type: none"> Inspect consistency in preparing Asian cuisine dishes Conduct trim tests, drained weight tests and 			

	<ul style="list-style-type: none"> • Cook parts of different Asian cuisine dishes at required temperature using appropriate techniques across required time intervals • Store ingredients and finished products appropriately to prolong shelf life • Reinstate workstations 	<ul style="list-style-type: none"> • Mix ingredients to achieve desired tastes of Asian cuisines dishes • Improvise on Asian cuisines' ingredients • Cook different types of Asian cuisine dishes • Combine complementary flavours and cooking techniques in preparing Asian cuisine dishes • Present food according to the various cultures and eating manners accordingly • Present finished products with suitable colours, heights, shapes and textures 	<p>shrinkage tests to ensure quality consistency in Asian cuisine dishes</p> <ul style="list-style-type: none"> • Provide improvement suggestions on dish preparation • Prepare complex Asian cuisine dishes using a combination of cooking techniques • Plate complex Asian cuisine dishes finely • Curate a good selection of Asian cuisine dishes based on types of events and profiles of customers • Coordinate different food items to be ready within the service time • Cater to special cultural and dietary needs for Asian cuisine dishes 			
Range of Application	<p>Asian Cuisine dishes may include but are not limited to:</p> <ul style="list-style-type: none"> • Singapore Heritage • Peranakan • Japanese • Thai <p>Asian cuisine cooking techniques may include but are not limited to:</p> <ul style="list-style-type: none"> • Poaching • Simmering • Boiling • Blanching • Steaming • Braising • Stewing • Sous vide • Roasting • Baking • Broiling and grilling • Pan-frying • Sautéing • Deep-frying and shallow-frying • Stir-frying 					

	<p>Standard Asian Cuisine dishes may include but are not limited to:</p> <ul style="list-style-type: none">• Udang Goreng Assam• Laksa• Agemono• Pad Thai <p>Complex Asian Cuisine dishes may include but are not limited to:</p> <ul style="list-style-type: none">• Chilli crab• Peranakan Ayam Buah Keluak• Teppanyaki• Ranchuan Curry <p>Suitability of colours, heights, shapes and textures of Asian cuisine dishes may differ for different organisations based on the kitchen's standard operating procedures, recipes and choice of ingredients used.</p>			
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