

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

<b>TSC Category</b>	Food and Beverage Operations					
<b>TSC</b>	Western Cold Dish Preparation					
<b>TSC Description</b>	Prepare and present Western cold dishes					
<b>TSC Proficiency</b>	<b>Level 1</b>	<b>Level 2</b>	<b>Level 3</b>	<b>Level 4</b>	<b>Level 5</b>	<b>Level 6</b>
	<b>FSS-FBS-1020-1.1</b>	<b>FSS-FBS-2020-1.1</b>	<Insert TSC Code>	<Insert TSC Code>	<Insert TSC Code>	<Insert TSC Code>
	Demonstrate understanding of the tools and equipment, ingredients and techniques involved in the cooking of Western cold dishes	Prepare and present Western cold dishes based on organisation's standard menus and recipes				
<b>Knowledge</b>	<ul style="list-style-type: none"> <li>Types and uses of kitchen tools and equipment</li> <li>Types, characteristics, functions and quality indicators of ingredients</li> <li>Methods to measure ingredients</li> <li>Methods and techniques of handling knives for Western cold dishes</li> <li>Importance of controlling time and temperature at various stages of preparation</li> <li>Impact of heat and vinegar on ingredients</li> <li>Impact of different types of oils and acidic ingredients on characteristics of emulsion sauces</li> <li>Common faults in Western cold dishes preparation and how to prevent them</li> <li>Methods of storing ingredients and finished products</li> <li>Types of sauces, garnishes, condiments,</li> </ul>	<ul style="list-style-type: none"> <li>Recipes and methods of preparing different Western cold dishes</li> <li>Principles of preparing Western cold dishes</li> <li>Techniques for preparing Western cold dishes</li> <li>Types, complementary combinations and correct proportions of bread bases, wrappers and filling ingredients suited for Western cold dishes</li> <li>Impact of cold temperature on flavour of cold desserts</li> <li>Consistency in preparing Western cold dishes</li> <li>Quality characteristics of Western cold dishes</li> <li>Methods of presenting finished products</li> <li>Artistic balance of complementary flavours, colours, shapes and textures in garnishes, food product and plate</li> </ul>				

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	herbs and spices used in Western cold dishes					
<b>Abilities</b>	<ul style="list-style-type: none"> <li>Assemble kitchen tools, equipment and ingredients</li> <li>Measure ingredients used for Western cold dish preparation</li> <li>Demonstrate knife skills for Western cold dishes</li> <li>Prepare fillings and cold sauces for Western cold dishes</li> <li>Use seasoning carefully to prevent deadening of the palate for other courses</li> <li>Store finished products appropriately to prolong shelf life</li> <li>Reinstate workstations</li> </ul>	<ul style="list-style-type: none"> <li>Prepare Western cold dishes at required temperatures using suitable techniques</li> <li>Slice to shape portions depending on the style of presentation</li> <li>Assemble components of Western cold dishes to present finished products with effective colours, heights, shapes and textures</li> <li>Plate to present finished Western cold dishes with suitable garnishes for aesthetic purpose and flavouring</li> </ul>				
<b>Range of Application</b>	<p>Western cold dishes may include but are not limited to:</p> <ul style="list-style-type: none"> <li>Sandwiches and wraps</li> <li>Canapes</li> <li>Hors d'oeuvres</li> <li>Caviar</li> <li>Compound and composed salad</li> <li>Cheese</li> <li>Forcemeats</li> </ul> <p>Western cold dishes preparation techniques may include but are not limited to:</p> <ul style="list-style-type: none"> <li>Cook and chill</li> <li>Chilling</li> </ul> <p>Suitability of colours, heights, shapes and textures of Western cold dishes may differ for different organisations based on the kitchen's standard operating procedures, recipes and choice of ingredients used.</p>					