

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

TSC Category	Food and Beverage Operations					
TSC	Asian Cold Dish and Dessert Preparation					
TSC Description	Prepare and present various Asian cold dishes and desserts in accordance with organisational procedures and recipes before serving to customers					
TSC Proficiency	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
	FSS-FBS-1002-1.1	FSS-FBS-2002-1.1	<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 preparation of Asian cold dishes and desserts	Prepare and present Asian cold dishes and desserts based on organisation's standard menus and recipes				
Knowledge	<ul style="list-style-type: none"> • Types and uses of kitchen tools and equipment • Types, characteristics, functions and quality indicators of ingredients • Methods to measure ingredients • Methods and techniques of handling knives for Asian cold dishes and desserts • Importance of controlling time and temperature at various stages of preparation • Common faults in Asian cold dish and desserts preparation and how to prevent them • Methods of storing finished products • Types of sauces, garnishes, condiments, herbs and spices used in Asian cold dishes and desserts 	<ul style="list-style-type: none"> • Recipes and methods of preparing different Asian cold dishes and desserts • Principles of preparing Asian cold dishes and desserts • Techniques for preparing Asian cold dishes and desserts • Types, complementary combinations and correct proportions of garnishes suited for Asian cold dishes and desserts • Impact of cold temperature on flavour of cold desserts • Types and functions of gelatin and gelatin-substitute products • Consistency of preparing Asian cold dishes and desserts • Quality characteristics of Asian cold dishes and desserts • Methods of presenting finished products • Artistic balance of complementary flavours, 				

		colours, shapes and textures in garnishes, food product and plate				
Abilities	<ul style="list-style-type: none"> • Assemble kitchen tools, equipment and ingredients • Measure ingredients used for Asian cold dishes and desserts • Demonstrate knife skills for Asian cold dishes and desserts • Prepare sauces and garnishes for Asian cold dishes and desserts • Store finished Asian cold dishes and desserts • Reinstate workstations 	<ul style="list-style-type: none"> • Prepare Asian cold dishes and desserts at required temperatures using suitable techniques • Prepare Asian cold dishes and desserts in the form of jellies • Prepare Asian cold dishes and appetisers using vegetables, meats or poultry and seafood • Slice to shape portions depending on the style of presentation • Assemble components of Asian cold dishes and desserts to present finished products with effective colours, heights, shapes and textures • Plate to present finished Asian cold dishes and desserts with suitable garnishes for aesthetic purposes and flavouring 				
Range of Application	<p>Asian cold dishes and desserts may include but are not limited to:</p> <ul style="list-style-type: none"> • Chinese desserts such as agar-agar, mango pudding, almond jelly, almond tofu, honeydew sago, chendol, bubor chacha • Chinese cold appetisers such as seafood roll and lobster salad with mixed fruits • Malay desserts such as cendol and ais kacang • Indian desserts such as kesari and payasam <p>Asian cold dishes and desserts preparation techniques may include but are not limited to:</p> <ul style="list-style-type: none"> • Cook and chill • Chilling 					