

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

TSC Category	Food and Beverage Operations					
TSC	Chinese Dry-Heat Dish Preparation and Cooking					
TSC Description	Prepare and present standard and complex Chinese dry-heat dishes					
TSC Proficiency	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
	FSS-FBS-1005-1.1	FSS-FBS-2005-1.1	FSS-FBS-3005-1.1	<Insert TSC Code>	<Insert TSC Code>	<Insert TSC Code>
	Prepare ingredients and parts of Chinese dry heat dishes with different types of flavouring techniques and equipment	Prepare standard Chinese dry-heat dishes with menu-based presentations	Prepare complex Chinese dry-heat dishes using a combination of dry-heat cooking techniques with fine-plated presentations			
Knowledge	<ul style="list-style-type: none"> • Types and uses of kitchen tools and equipment • Principles of Chinese dry-heat cooking techniques • Types and correct proportions of ingredients and food suited for Chinese dry-heat cooking techniques • 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 Chinese dry-heat 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 Chinese dry-heat dishes • Recipes and methods of preparing different types of Chinese dry-heat dishes • Methods to create pan sauces and gravies • Methods of identifying carving and serving techniques • Methods and purpose of using special woods to smoke ingredients • Methods of presenting finished products • Artistic balance of complementary flavours, colours, shapes and textures in garnishes, food products and plate • Methods of assessing suitable colour, height, shape and texture in finished products 	<ul style="list-style-type: none"> • Consistency in preparing Chinese dry-heat dishes • Methods of baking savoury dough products using fillings and stuffing • Methods for trim test, drained weight test and shrinkage test • Suitable Chinese dry-heat dishes based on the types of events and profiles of customers • Preparation time needed for Chinese dry-heat dishes • Food restrictions and special requirements for Chinese dry-heat dishes 			
Abilities	<ul style="list-style-type: none"> • Prepare kitchen tools and equipment needed 	<ul style="list-style-type: none"> • Inspect the quality of ingredients for different types of Chinese dry-heat dishes 	<ul style="list-style-type: none"> • Inspect consistency in preparing Chinese dry-heat dishes 			

	<ul style="list-style-type: none"> • Prepare ingredients for different types of Chinese dry-heat dishes • Cook parts of Chinese dry-heat 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 Chinese dry-heat dishes • Improvise on Chinese dry-heat dishes' ingredients • Cook different types of Chinese dry-heat dishes • Combine complementary flavours and cooking techniques in preparing Chinese dry-heat dishes • Carve and serve roasted goods • Hold deep-fried food • Present finished products with effective colours, heights, shapes and textures 	<ul style="list-style-type: none"> • Conduct trim tests, drained weight tests and shrinkage tests to ensure quality consistency in Chinese dry-heat dishes • Provide improvement suggestions on dish preparation • Bake savoury dough products using fillings and stuffing • Prepare complex Chinese dry-heat dishes using a combination of cooking techniques • Plate complex Chinese dry-heat dishes finely • Curate a good selection of Chinese dry-heat dishes based on types of events and profiles of customers • Coordinate different food items to be ready at the allocated time • Cater to special cultural and dietary needs for Chinese dry-heat dishes 			
<p>Range of Application</p>	<p>Chinese dry-heat cooking techniques may include but are not limited to:</p> <ul style="list-style-type: none"> • Roasting • Baking • Broiling and Grilling • Pan-frying • Sautéing • Deep-frying and shallow-frying • Stir-frying <p>Standard Chinese dry-heat dishes may include but are not limited to:</p> <ul style="list-style-type: none"> • Chow Mein • Kung pao chicken • Beef chow fun <p>Complex Chinese dry-heat dishes may include but are not limited to:</p> <ul style="list-style-type: none"> • Dim sum • Twice-cooked pork 					

	Suitability of colours, heights, shapes and textures of Chinese dry-heat dishes may differ for different organisations based on the kitchen's standard operating procedures, recipes and choice of ingredients used.			
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