

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

TSC Category	Food and Beverage Operations					
TSC	Indian Dry-Heat Dish Preparation and Cooking					
TSC Description	Prepare and present standard and complex Indian dry-heat dishes					
TSC Proficiency	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
	FSS-FBS-1011-1.1	FSS-FBS-2011-1.1	FSS-FBS-3011-1.1	<Insert TSC Code>	<Insert TSC Code>	<Insert TSC Code>
	Prepare ingredients and parts of Indian dry-heat dishes with different types of flavouring techniques and equipment	Prepare standard Indian dry-heat dishes with menu-based presentations	Prepare complex Indian 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 Indian dry-heat cooking techniques Types and correct proportions of ingredients and food suited for Indian 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 Indian dry-heat dishes Importance and methods of roasting or toasting spices 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 Indian dry-heat dishes Recipes and methods of preparing different types of Indian dry-heat dishes Methods to prepare dough and/or batter for Indian snacks, savouries, dosai and Indian breads Methods to prepare fillings and relevant condiments for dosai and Indian breads 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 Indian dry-heat dishes Methods for trim test, drained weight test and shrinkage test Methods and techniques of operating a tandoor to make complex Indian dry-heat dishes Suitable Indian dry-heat dishes based on the types of events and profiles of customers Preparation time needed for Indian dry-heat dishes Food restrictions and special requirements for Indian dry-heat dishes 			

<p>Abilities</p>	<ul style="list-style-type: none"> • Prepare kitchen tools and equipment needed • Prepare ingredients for different types of Indian dry-heat dishes • Cook parts of Indian dry-heat dishes at required temperatures using appropriate techniques across required time intervals • Store ingredients and finished products appropriately to prolong shelf life • Reinstate workstation 	<ul style="list-style-type: none"> • Inspect the quality of ingredients for different types of Indian dry-heat dishes • Mix ingredients to achieve desired tastes of Indian dry-heat dishes • Improvise on Indian dry-heat dishes' ingredients • Cook different types of Indian dry-heat dishes • Prepare dough and batter for Indian snacks, savouries, dosai and basic Indian bread until it reaches the correct consistency with fillings and condiments • Combine complementary flavours and cooking techniques in preparing dry-heat Indian dishes • Present finished products with effective colours, heights, shapes and textures 	<ul style="list-style-type: none"> • Inspect consistency in preparing Indian dry-heat dishes • Conduct trim tests, drained weight tests and shrinkage tests to ensure quality consistency in Indian dry-heat dishes • Provide improvement suggestions on dish preparation • Prepare complex Indian dry-heat dishes using a combination of cooking techniques • Prepare complex dry-heat Indian dishes using a tandoor • Plate complex Indian dry-heat dishes finely • Curate a good selection of Indian 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 Indian dry-heat dishes 			
<p>Range of Application</p>	<p>Indian 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 Indian dry-heat dishes may include but are not limited to:</p> <ul style="list-style-type: none"> • Dosai • Chapati • Paneer Tikka <p>Complex Indian dry-heat dishes may include but are not limited to:</p>					

	<ul style="list-style-type: none">• Tandoori naans and meat• Stir-fried Mysore mutton <p>Suitability of colours, heights, shapes and textures of Indian dry-heat 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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