

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

TSC Category	Food and Beverage Operations					
TSC	Malay Dry-Heat Dish Preparation and Cooking					
TSC Description	Prepare and present standard and complex Malay dry-heat dishes					
TSC Proficiency	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
	FSS-FBS-1013-1.1	FSS-FBS-2013-1.1	FSS-FBS-3013-1.1	<Insert TSC Code>	<Insert TSC Code>	<Insert TSC Code>
	Prepare ingredients and parts of Malay dry heat dishes with different types of flavouring techniques and equipment	Prepare standard Malay dry-heat dishes with menu-based presentations	Prepare complex Malay 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 Malay dry-heat cooking techniques Types and correct proportions of ingredients and food suited for Malay 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 Malay dry-heat dishes Halal food preparation guidelines 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 Malay dry-heat dishes Recipes and methods of preparing different types of Malay dry-heat dishes Complementary spices for various Malay dry-heat dishes Importance of roasting spices until crackling 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 Malay dry-heat dishes Methods for trim test, drained weight test and shrinkage test Suitable Malay dry-heat dishes based on the types of events and profiles of customers Preparation time needed for Malay dry-heat dishes Food restrictions and special requirements for Malay 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 	<ul style="list-style-type: none"> Inspect consistency in preparing Malay dry-heat dishes 			

	<ul style="list-style-type: none"> • Prepare ingredients for different types of Malay dry-heat dishes • Cook parts of Malay dry-heat dishes at required temperature using appropriate techniques across required time intervals • Prepare food according to Halal guidelines and requirements • Store ingredients and finished products appropriately to prolong shelf life • Reinstate workstations 	<p>types of Malay dry-heat dishes</p> <ul style="list-style-type: none"> • Mix ingredients to achieve desired tastes of Malay dry-heat dishes • Improvise on Malay dry-heat dishes' ingredients • Cook different types of Malay dry-heat dishes • Combine complementary flavours and cooking techniques in preparing Malay dry-heat dishes • 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 Malay dry-heat dishes • Provide improvement suggestions on dish preparation • Prepare complex Malay dry-heat dishes using a combination of cooking techniques • Plate complex Malay dry-heat dishes finely • Curate a good selection of Malay 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 Malay dry-heat dishes 			
<p>Range of Application</p>	<p>Malay dry-heat cooking techniques may include but are not limited to:</p> <ul style="list-style-type: none"> • Baking • Grilling • Pan-frying • Deep-frying and shallow-frying • Stir-frying <p>Standard Malay dry-heat dishes may include but are not limited to:</p> <ul style="list-style-type: none"> • Satay • Nasi goreng <p>Complex Malay dry-heat dishes may include but are not limited to:</p> <ul style="list-style-type: none"> • Ikan Pari Bakar (<i>barbecued stingray</i>) • Ikan Bakar <p>Suitability of colours, heights, shapes and textures of Malay dry-heat dishes may differ for different organisations based on the kitchen's standard operating procedures, recipes and choice of ingredients used.</p>					