

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

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| TSC Category | Food and Beverage Operations | | | | | |
| TSC | Specialty Cuisine Preparation and Cooking | | | | | |
| TSC Description | Prepare and present standard and complex specialty cuisine dishes | | | | | |
| TSC Proficiency | Level 1 | Level 2 | Level 3 | Level 4 | Level 5 | Level 6 |
| | FSS-FBS-1019-1.1 | FSS-FBS-2019-1.1 | FSS-FBS-3019-1.1 | <Insert TSC Code> | <Insert TSC Code> | <Insert TSC Code> |
| | Prepare ingredients and components of specialty cuisine dishes with different types of flavouring techniques and equipment | Prepare standard specialty cuisine dishes with menu-based presentations | Prepare complex specialty cuisine dishes using a combination of cooking techniques with fine-plated presentations | | | |
| Knowledge | <ul style="list-style-type: none"> Types and uses of kitchen tools and equipment Principles of cooking techniques in various specialty cuisines Types and correct proportions of ingredients and food suited for specialty cuisines 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 specialty cuisine 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 specialty cuisine dishes Recipes and methods of preparing different types of specialty cuisine dishes 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 specialty cuisines dishes Major factors shaping food culture Methods for trim test, drained weight test and shrinkage test Suitable specialty cuisine dishes based on the types of events and profiles of customers Preparation time needed for specialty cuisine dishes Food restrictions and special requirements for specialty cuisine 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 specialty cuisine dishes | | | |

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| | <ul style="list-style-type: none"> • Prepare ingredients for different specialty cuisine dishes • Cook components of different specialty cuisines at required temperatures using appropriate techniques across required time intervals • Store ingredients and finished products appropriately to prolong shelf life • Reinstate workstations | <p>types of specialty cuisines</p> <ul style="list-style-type: none"> • Mix ingredients to achieve desired tastes of specialty cuisines dishes • Improvise on specialty cuisines' ingredients • Cook different types of specialty cuisines • Combine complementary flavours and cooking techniques in preparing specialty cuisine dishes • Present food according to the various cultures and eating manners accordingly • Present finished products with suitable 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 specialty cuisine dishes • Explain various factors determining food choice and taste flavour of specialty cuisines • Provide improvement suggestions on dish preparation • Prepare complex specialty cuisine dishes using a combination of cooking techniques • Plate complex specialty cuisine dishes finely • Curate specialty cuisine dishes based on types of events and profiles of customers • Coordinate different food items to be ready within the service time • Cater to special cultural and dietary needs for specialty cuisine dishes | | | |
| <p>Range of Application</p> | <p>Specialty cuisines may include but are not limited to:</p> <ul style="list-style-type: none"> • American • European • Mediterranean <p>Specialty cuisine cooking techniques may include but are not limited to:</p> <ul style="list-style-type: none"> • Poaching • Simmering • Boiling • Blanching • Steaming • Braising • Stewing • Sous vide • Roasting | | | | | |

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| | <ul style="list-style-type: none"> • Baking • Broiling and grilling • Pan-frying • Sautéing • Deep-frying and shallow-frying • Stir-frying <p>Standard specialty cuisine dishes may include but are not limited to:</p> <ul style="list-style-type: none"> • Egg and dairy dishes • Stocks and soups • Condiments • Vegetable dishes • Meat dishes • Fish and seafood dishes • Grains and legumes • Potato and pasta • Sauces <p>Complex specialty cuisine dishes may include but are not limited to:</p> <ul style="list-style-type: none"> • Béarnaise Sauce • Boeuf Bourguignon • Galantine • Consommé • Mole • Chiles en nogada <p>Suitability of colours, heights, shapes and textures of special cuisine 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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