

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

<b>TSC Category</b>	Food and Beverage Operations					
<b>TSC</b>	Western Dry-Heat Dish Preparation and Cooking					
<b>TSC Description</b>	Prepare and present standard and complex Western dry-heat dishes					
<b>TSC Proficiency</b>	<b>Level 1</b>	<b>Level 2</b>	<b>Level 3</b>	<b>Level 4</b>	<b>Level 5</b>	<b>Level 6</b>
	<b>FSS-FBS-1021-1.1</b>	<b>FSS-FBS-2021-1.1</b>	<b>FSS-FBS-3021-1.1</b>	<b>&lt;Insert TSC Code&gt;</b>	<b>&lt;Insert TSC Code&gt;</b>	<b>&lt;Insert TSC Code&gt;</b>
	Prepare ingredients and components of Western dry-heat dishes with different types of flavouring techniques and equipment	Prepare standard Western dry-heat dishes with menu-based presentations	Prepare complex Western dry-heat dishes using a combination of dry-heat cooking techniques with fine-plated presentations			
<b>Knowledge</b>	<ul style="list-style-type: none"> <li>Types and uses of kitchen tools and equipment</li> <li>Principles of Western dry-heat cooking techniques</li> <li>Types and correct proportions of ingredients and food suited for Western dry-heat cooking techniques</li> <li>Methods and techniques for seasoning, flavouring, and marinating of food</li> <li>Indicators of doneness</li> <li>Importance of controlling cooking time and temperature</li> <li>Types of condiments, herbs and spices used in Western dry-heat dishes</li> <li>Methods of storing ingredients and finished products</li> <li>Importance of ensuring workstations are ready in a timely manner</li> </ul>	<ul style="list-style-type: none"> <li>Quality characteristics of Western dry-heat dishes</li> <li>Recipes and methods of preparing different types of Western dry-heat dishes</li> <li>Complementary combinations of spread, filling and garnish ingredients best suited for different types of sandwiches and wraps</li> <li>Caramelisation process and importance of even caramelisation</li> <li>Various use of compound butters</li> <li>Methods of presenting finished products</li> <li>Artistic balance of complementary flavours, colours, shapes and textures in garnishes, food product and plate</li> <li>Methods of assessing suitable colour, height, shape and texture in finished products</li> </ul>	<ul style="list-style-type: none"> <li>Consistency in preparing Western dry-heat dishes</li> <li>Methods for trim test, drained weight test and shrinkage test</li> <li>Suitable Western dry-heat dishes based on the types of events and profiles of customers</li> <li>Preparation time needed for Western dry-heat dishes</li> <li>Food restrictions and special requirements for Western dry-heat dishes</li> </ul>			
<b>Abilities</b>	<ul style="list-style-type: none"> <li>Prepare kitchen tools and equipment needed</li> </ul>	<ul style="list-style-type: none"> <li>Inspect the quality of ingredients for different</li> </ul>	<ul style="list-style-type: none"> <li>Inspect consistency in preparing Western dry-heat dishes</li> </ul>			

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	<ul style="list-style-type: none"> <li>• Prepare ingredients for different types of Western dry-heat dishes</li> <li>• Cook components of Western dry-heat dishes at required temperatures using appropriate techniques across required time intervals</li> <li>• Store ingredients and finished products appropriately to prolong shelf life</li> <li>• Reinstate workstations</li> </ul>	<p>types of Western dry-heat dishes</p> <ul style="list-style-type: none"> <li>• Mix ingredients to achieve desired tastes of Western dry-heat dishes</li> <li>• Improvise on Western dry-heat dishes' ingredients</li> <li>• Cook different types of Western dry-heat dishes</li> <li>• Combine complementary flavours and cooking techniques in preparing Western dry-heat dishes</li> <li>• Present finished products with effective colours, heights, shapes and textures</li> </ul>	<ul style="list-style-type: none"> <li>• Conduct trim tests, drained weight tests and shrinkage tests to ensure quality consistency in Western dry-heat dishes</li> <li>• Provide improvement suggestions on dish preparation</li> <li>• Prepare complex Western dry-heat dishes using a combination of cooking techniques</li> <li>• Plate complex Western dry-heat dishes finely</li> <li>• Curate a good selection of Western dry-heat dishes based on types of events and profiles of customers</li> <li>• Coordinate different food items to be ready at the allocated time</li> <li>• Cater to special cultural and dietary needs for Western dry-heat dishes</li> </ul>			
<p><b>Range of Application</b></p>	<p>Western dry-heat cooking techniques may include but are not limited to:</p> <ul style="list-style-type: none"> <li>• Roasting</li> <li>• Baking</li> <li>• Broiling and Grilling</li> <li>• Pan-frying and gridding</li> <li>• Sautéing</li> <li>• Deep-frying and shallow-frying</li> <li>• Stir-frying</li> <li>• Gratin</li> <li>• Steam-baking and poach-baking</li> </ul> <p>Standard Western dry-heat dishes may include but are not limited to:</p> <ul style="list-style-type: none"> <li>• Egg and dairy dishes</li> <li>• Grains and legumes</li> <li>• Potato and pasta</li> </ul> <p>Complex Western dry-heat dishes may include but are not limited to:</p> <ul style="list-style-type: none"> <li>• Confit</li> </ul>					

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	<ul style="list-style-type: none"> <li>• Turducken</li> <li>• Beef wellington</li> <li>• Salt-crusted fish</li> <li>• Chicken roulade</li> </ul> <p>Suitability of colours, heights, shapes and textures of Western 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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