



Jabatan Pembangunan Kemahiran
Kementerian Sumber Manusia, Malaysia

NATIONAL OCCUPATIONAL SKILLS STANDARD
(*STANDARD KEMAHIRAN PEKERJAAN KEBANGSAAN*)

I561-003-2:2021

JAPANESE CUISINE PREPARATION

PENYEDIAAN MASAKAN JEPUN

LEVEL 2

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Department of Skills Development (DSD)
Federal Government Administrative Centre
62530 PUTRAJAYA, MALAYSIA

NATIONAL OCCUPATIONAL SKILLS STANDARD

JAPANESE CUISINE PREPARATION

PENYEDIAAN MASAKAN JEPUN

LEVEL 2

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Preface

Standard Definition

The National Occupational Skills Standard (NOSS) is a Standard document that outlines the **minimum** competencies required by a skilled worker working in Malaysia for a particular area and level of occupational, also the path to achieve the competencies. The competencies are based on the needs of employment, according to the career structure for the occupational area and developed by industry experts and skilled workers.

The National Competency Standard (NCS) is a Standard document that outlines the competencies required by a skilled worker in Malaysia.

Description of Standard Components

The document is divided into three (3) components which includes: -

Component I Standard Practice

This component is about the information related to occupational area including introduction to the industry, Standard requirements, occupational structure, levelling of competency, authority and industry requirements as a whole.

Component II Standard Content

This component is a reference to industry employers in assessing and improving the competencies that is required for a skilled worker. The competencies are specific to the occupational area. The component is divided into two (2) section which are the chart (Competency Profile Chart, CPC) and details of the competencies (Competency Profile, CP).

Component III Curriculum of Competency Unit

This component is a reference for the training personnel to identify training requirements, design the curriculum, and develop assessment. The training hours that included in this component is based on the recommendations by the Standard Development Committee (SDC). If there are modifications to the training hours, the Department provides the medium for discussion and consideration for the matter.

Abbreviation

1	AR	As Required
2	CBT	Competency Based Training
3	CP	Competency Profile
4	CPC	Competency Profile Chart
5	CU	Competency Unit
6	DOSH	Department of Occupational Safety and Health
7	DSD	Department of Skills Development
8	ISCED	International Standard Classification of Education
9	JPS	also known as Standard Development Committee
10	JTPS	also known as Standard Technical Evaluation Committee
11	LMS	Learning Management System
12	MoHR	Ministry of Human Resources
13	MPKK	also known as National Skills Development Council
14	MQA	Malaysian Qualification Accreditation
15	MQF	Malaysian Qualification Framework
16	MS	Malaysian Standard
17	MSAD	Malaysian Skills Advanced Diploma
18	MSC	Malaysian Skills Certificate
19	MSD	Malaysian Skills Diploma
20	MSIC	Malaysian Standard Industrial Classification
21	NCS	National Competency Standard
22	NDTS	National Dual Training System
23	NOSS	National Occupational Skills Standard
24	OAS	Occupational Area Structure
25	OS	Occupational Structure
26	OSHA	Occupational Safety and Health Act
27	SOP	Standard Operating Procedures

28	STC	Standard Technical Committee
29	TEM	Tools, Equipment and Materials

Glossary

1	<i>Ajikami</i>	Young ginger pickle roots.
2	<i>Aka Gai</i>	Ark clam.
3	<i>Akira ebi</i>	Ming prawn.
4	<i>Amaebi</i>	Spot/sweet prawn.
5	<i>Botan ebi</i>	Botan shrimp
6	<i>Dashi</i>	Fish stock.
7	<i>Ebi</i>	Tiger prawn.
8	<i>Futo Maki</i>	A traditional thick and fat <i>Sushi</i> Roll typically filled with fish, vegetable and condiment.
9	<i>Gai</i>	Sea Shell (scallop, oyster, ark shell, mussel).
10	<i>Gari</i>	Pickles ginger.
11	<i>Gindara</i>	Cod fish.
12	<i>Gohan</i>	Japanese rice (plain).
13	<i>Gunkan</i>	The boat-shaped cubes of <i>Sushi</i> Rice are formed by hand and wrapped in a tall strip of seaweed to create a bowl that can be filled with fish eggs/ crab amongst other things.
14	<i>Haigai</i>	Blood clam.
15	<i>Hamachi</i>	Japanese amberjack/ yellowtail fish.
16	<i>Hondashi</i>	Fish stock.
17	<i>Honsho Maki</i>	A traditional small <i>Sushi</i> roll typically filled with fish or vegetable and condiment.
18	<i>Hotate Gai</i>	Scallop.
19	<i>Ika</i>	Squid.
20	<i>Inari</i>	<i>Sushi</i> Rice in a pouch made of seasoned Aburaage (deep fried thin tofu).
21	<i>Isebi</i>	Lobster.
22	<i>Itoghaki</i>	Shredded bonito fish.
23	<i>Kaki</i>	Oyster.
24	<i>Kanpachi</i>	Longfin yellowtail fish.

25	<i>Kisu</i>	Japanese whiting fish.
26	<i>Kizami Nori</i>	Slice seaweed.
27	<i>Maguro</i>	Tuna.
28	<i>Maki Roll</i>	Rice cylinder with <i>Nori</i> usually stuff with additional ingredient in the middle such as fish, vegetable and condiment.
29	Sweet cooking sauce	Alternative Halal sauce replace Mirin.
30	<i>Momiji</i>	Chili paste.
31	<i>Mongo Ika</i>	Cuttle fish.
32	<i>Nama Kaki</i>	Live oyster.
33	<i>Nigiri</i>	A small oval block of cold rice topped with <i>Wasabi</i> and a thin slice of fish, prawn, etc, and sometimes held together by a thin band of seaweed.
34	<i>Nori</i>	Roasted seaweed
35	<i>Oroshi</i>	Grated white radish.
36	<i>Ponzu</i>	A citrus-based sauce commonly used in Japanese cuisine.
37	<i>Robatayaki</i>	A method of cooking, similar to barbecue in which items of food are cooked at varying speeds over hot charcoal.
38	<i>Saba</i>	Mackerel.
39	<i>Sanma</i>	Pike mackerel.
40	<i>Sashimi</i>	A Japanese dish of bite-sized pieces of raw fish eaten with soy sauce and <i>Wasabi</i> paste.
41	<i>Shake</i>	Salmon.
42	<i>Sansho</i>	Japanese pepper.
43	<i>Shoga Oroshi</i>	Grated young ginger.
44	<i>Suzuki</i>	Seabass.
45	<i>Tai</i>	Red snapper.
46	<i>Tako</i>	Octopus.
47	<i>Takuan</i>	Radish pickles.
48	<i>Teigaebi</i>	Tiger prawn.
49	<i>Temaki</i>	A large cone-shaped piece of <i>Nori</i> on the outside and the ingredients spilling out the wide end.

- 50 *Tempura* A typical Japanese dish usually consisting of seafood, meat, and vegetables that have been battered and deep fried
- 51 *Teppanyaki* A Japanese dish of meat, fish, or both, fried with vegetables on a hot steel plate forming the centre of the table.
- 52 *Tongrashi* Japanese chili pepper.
- 53 *Unagi* Eel.
- 54 *Uramaki* A *Sushi* Roll consisting of *Sushi* rice, two or three types of stuffing and a sheet of seaweed, rolled so that the seaweed is on the inside and the rice on the outside filled with fish, vegetable and condiment.
- 55 *Yari Ika* Squid.

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2. Appendix B Element Content Weightage.

Acknowledgement

Director General of Department of Skills Development (DSD) would like to extend his gratitude to the National Skills Development Council (MPKK), Standard Technical Committee (JTS), Standard Technical Evaluation Committee (JTPS), Standard Development Committee (JPS), and organisation and individuals who have been involved directly or indirectly for the contribution, persistence, and support in the development of this Standard until it is completed.

The Director General of DSD also would like to express his sincere thanks to the support and involvement of the Malaysian Association of Hotels and Kedah Chef Association in developing this Standard successfully.

STANDARD PRACTICE
NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:
JAPANESE CUISINE PREPARATION
LEVEL 2

1. Introduction

This is a new NOSS developed for Japanese Cuisine Preparation under the Accommodation and Food Services Activities sector. There is a high demand for skilled personnel in this field as the industry is developing rapidly. Based on the various sectors for development in National Key Economic Activities (NKEA) Economic Transformation Programme's, Chapter 10 that food and beverages represents one of the core components of tourist leisure and business tourism, the need for skilled personnel from the Food Preparation and Production industry is in demand.

The Malaysian Government is expected to contribute RM1.4 billion by 2023 which will be driven by higher tourist volume into the precinct and increased retail spend, food and beverage sales and higher hotel occupancy rates. Food and beverages represents one of the core components of tourist spend. Given the increase in arrivals as well as the shift towards high-yield tourists, there is an opportunity to increase GNI from food and beverage outlets by RM3.6 billion in 2023. This will be achieved through an increase in the number of food and beverage outlets which will be driven by additional demand arising from growth in the number of tourist arrivals.

The government estimate the food and beverage segments will require approximately RM1.4 billion in capital expenditure. An estimated 9,600 job opportunities will also be generated due to this business opportunity, though these will predominantly be positions for lower-wage service workers given the nature of the industry.

To meet the government ambitious growth, plan the tourism industry will need approximately 497,000 additional workers and 17 per cent estimated job vacancies that need to be filled in the Food & Beverage service area. This is recognised globally as a huge growth area and there is a need for properly trained personnel at all levels. This will provide a structured career path and career guidance for individuals and organizations alike. Having a suitably skilled workforce will position Malaysia as a centre of excellence in the region and help towards inward investment in the country.¹

1.1 Occupation Overview

Japanese food is famous all over the world, but this cuisine is more than just a tasty meal, it says a lot about Japanese culture. The way that Japanese food is prepared, with great care and beautiful simplicity, says a lot about Japanese culture and the way Japanese people treat all of their work. In Japan, great pride is taken in one's work, which is why Japanese food is cooked to perfection.

A Japanese Demi Chef is responsible for cooking and food preparation in a timely manner and according to the established Standard Operating Procedure (SOP). They also ensure compliance to food safety, highest quality of food and hygiene standards at all times and ensuring that the kitchen is up to safety and cleanliness standard. Demi Chefs are supervised by the Chef De Partie.

¹ <https://policy.asiapacificenergy.org/sites/default/files/ETP.pdf>

1.2 Rationale of NOSS Development

This is a new National Occupational Skills Standard (NOSS) developed specifically for Japanese Cuisine job area. The demands for qualified and experienced Japanese Demi Chef personnel are presently high and may increase in the near future. Thus, the development of this NOSS is essential for the industry to have certain guidelines and standards based on the level of competencies that have been set by the industrial experts in this field. This NOSS is developed in response to the request made by the industry to produce Japanese Cuisine Preparation personnel. The global Japan food service market industry was valued at RM 622.5 billion in 2020 despite the strike of Pandemic Covid-19, and it is projected to witness a CAGR of 0.84% during the forecast period, 2021 – 2026 according to Mordor Intelligence report. Malaysia as one of developing country with diversified culture are included in this rapid growth of food service sector. Japanese food service industry increasingly popular since 1980 in Malaysia when Malaysian government invited Japanese to start their investment in this country. The demand of quick and full-service Japanese restaurant rapidly rose in Malaysia and as 2020 there are 213 Japanese full-service restaurants in Kuala Lumpur alone excluding cafés and quick service restaurant. To meet this rapid growth of demand, a specific structured skill-based training is needed to train and developed skilled and semi-skilled workers in Japanese cuisine. Current trend of Japanese eatery and diversity of Japanese food that suits with Malaysian's palate, industry growth and labour market needs, it is substantial to establish this training to meet future economic growth of this nation.²

1.3 Rationale of Occupational Structure and Occupational Area Structure

Based on the Malaysia Standard Industry Classification (MSIC 2008) and Occupational Framework (OF) I56, Japanese Cuisine Preparation is in Section (I) Accommodation and Food Service Activities. The 3-digit code closely match for Japanese Cuisine Preparation is Group (561) Restaurants and Mobile Food Service Activities. The proposed Occupational Structure and Occupational Area Structure are depicted in Figure 1 and 2.

The kitchen sector in the industry generally uses the same term on job title even though the area is different. A Japanese Demi Chef is an assistant Chef de Partie who mostly works in food preparation, although they may also assist with food presentation and cooking. Demi Chef are supervised by the Chef de Partie.

Based on the discussion between the industry experts, as for Japanese Cuisine job area. The occupation for this area starts with Level 1 as Commis, focuses on food preparation of ingredients and utensil. As for Level 1, the personnel at this level share common competencies with those at Level 2.

In reference to industry practices, the operation of Japanese cuisine is done in a group consisting start form Levels 1, in which each level complementing the work of the other. Therefore, the panel of experts came to a consensus that in skills training, supply and demand for the needs of this industry at Level 2 and demand for semi -

² <https://www.mordorintelligence.com/industry-reports/japan-foodservice-market>

skilled workers as Japanese cuisine is a signature restaurant it is best to shrink the Levels 1 and 2 into a single entry.

1.4 Regulatory/Statutory Body Requirements Related to Occupation

- a) Ministry of Health
 - i) Food Act 1983 [Act 281];
 - ii) Food Regulations 1985;
 - iii) Food Hygiene Regulations 2009; and
 - iv) Guideline for medical examination for food handlers in food industry in Malaysia, Ministry of Health.
- b) Jabatan Kemajuan Islam Malaysia (JAKIM)
 - i) Trade Descriptions Act 2011;
 - ii) Trade Descriptions (Definition of Halal) Order 2011;
 - iii) Trade Descriptions (Certification and Marking of Halal) Order 2011; and
- c) Ministry of Human Resource
 - i) Occupational Safety and Health Act, 1994 [Act 514] - Department Occupational Safety and Health (DOSH).
- d) Fire and Rescue Department of Malaysia
 - i) Fire Services Act 1988 [Act 341]; and
 - ii) Fire Services (Fire Certificate) (Amendment) Regulations 2020.

1.5 Occupational Prerequisite

The minimum requirements set forth by the industry and relevant statutory bodies for any interested individual to undertake the job or career in this area are as follows:

- a) Age 18 years and above (Employment Act 1955 – Act 265);
- b) Medically fit (to be certified by a licensed Medical Officer or Occupational Health Doctor);
- c) Food Handling Certificate; and
- d) Typhoid Injection.

1.6 General Training Prerequisite for Malaysian Skills Certification System

The minimum requirements set forth before enrolling for this course are as follows:

- a) Able to read and write Bahasa Malaysia & English; and
- b) Medically fit (to be certified by a licensed Medical Officer or Occupational Health Doctor).

2. Occupational Structure (OS)

Section	(I) Accommodation And Food Service Activities		
Group	(561) Restaurants And Mobile Food Service Activities		
Area	Japanese Cuisine	Kitchen - Cooking	Food & Beverages
Level 5	Japanese Chef	Executive Chef	Food & Beverages Manager
Level 4	Chef De Cuisine	Sous Chef	Food & Beverages Outlet Manager
Level 3	Chef De Partie	Chef De Partie	Food & Beverages Supervisor
Level 2	Demi Chef	Demi Chef	Food & Beverages Captain
Level 1	Commis	Commis	Food & Beverages Waiter

Figure 1: Occupational Structure for Japanese Cuisine

3. Occupational Area Structure (OAS)

Section	(I) Accommodation And Food Service Activities		
Group	(561) Restaurants And Mobile Food Service Activities		
Area	Japanese Cuisine	Kitchen - Cooking	Food & Beverages
Level 5	Japanese Cuisine Management	Food Preparation and Production Service (HT-012-5:2011)	Food & Beverage Management (HT-010-4:2012)
Level 4	Japanese Cuisine Administration	Food Preparation and Production Service (HT-012-4:2011)	Food & Beverage Outlet Management (HT-010-4:2012)
Level 3	Japanese Cuisine Preparation Supervision	Food Preparation and Production (HT-012-3:2012)	Food & Beverage Operation Supervision I561-002-3:2018
Level 2	Japanese Cuisine Preparation	Food Preparation and Production (HT-012-2:2012)	Food & Beverage Service Operation (I561-002-2:2018)
Level 1	Embedded to L2	Embedded to L2	Embedded to L2

Figure 2: Occupational Area Structure for Japanese Cuisine

4. Definition of Competency Levels

The NOSS is developed for various occupational areas. Below is a guideline of each NOSS Level as defined by the Department of Skills Development, Ministry of Human Resources, Malaysia.

- Level 1: Competent in performing a range of varied work activities, most of which are routine and predictable.
- Level 2: Competent in performing a significant range of varied work activities, performed in a variety of contexts. Some of the activities are non-routine and required individual responsibility and autonomy.
- Level 3: Competent in performing a broad range of varied work activities, performed in a variety of contexts, most of which are complex and non-routine. There is considerable responsibility and autonomy and control or guidance of others is often required.
- Level 4: Competent in performing a broad range of complex technical or professional work activities performed in a wide variety of contexts and with a substantial degree of personal responsibility and autonomy. Responsibility for the work of others and allocation of resources is often present.
- Level 5: Competent in applying a significant range of fundamental principles and complex techniques across a wide and often unpredictable variety of contexts. Very substantial personal autonomy and often significant responsibility for the work of others and for the allocation of substantial resources features strongly, as do personal accountabilities for analysis, diagnosis, planning, execution and evaluation.

5. Award of Certificate

The Director General may award, to any person upon conforming to the Standards the following skills qualifications as stipulated under the National Skills Development Act 2006 (Act 652):

- a) Malaysian Skills Certificate (MSC); or
- b) Statements of Achievement.

6. Occupational Competencies

The Japanese Cuisine Preparation Level 2 personnel is competent in performing the following core competencies:

- a) Handle kitchen safety, health and hygiene;
- b) Prepare *Sushi*;
- c) Prepare *Sashimi*;
- d) Prepare *Tempura*;
- e) Prepare *Robatayaki*; and
- f) Prepare *Teppanyaki*.

7. Work Conditions

Generally, Japanese Cuisine Preparation personnel task is according to work schedule and responsible to meet the operational requirements. They work on a specified food preparation and production operation activities in the food service establishment to provide the best of product and services to their customers. They may work individually or in a team in a conducive and safe environment.

The specific responsibilities of most kitchen staffs are determined by a number of factors, including the type of establishment in which they work, location, dining session, type of meals, type of customers, and other relevant factors. Japanese Cuisine Preparation staffs usually prepare and produced a wider selection of menu, according to what is ordered by the customers and required by the operation.

Japanese Cuisine Preparation workers perform routine, repetitive tasks such as food ingredients preparing, cleaning, cutting and portioning, cooking and other related tasks under the direction of Chefs. They are utmost important in the Food & Beverage industry because without them good food would not be able to be produced.

Workers usually must withstand the pressure and strain of standing for hours at a time, lifting heavy raw food stuffs, pot and pans, working with hot and sharp apparatus and objects and this come with job hazards that include slips and falls, cuts, and burns, but with proper precaution and training, injuries are seldom serious. Working hours at hotel and restaurant may include early mornings, late evenings, holidays, and weekends.

8. Employment Prospects

Japanese Cuisine Preparation personnel have a high employment prospect whether locally or internationally. This is because the local expertise workforce is recognised by other countries as being highly knowledgeable and skilled in the Food Preparation and Production industry. This in turn increases the demand for skilled personnel in this field to be employed locally or internationally.

As Malaysia had identified in the 3rd Industrial Master Plan and stated in the Tenth Malaysian Plan, employment growth in the food and beverages industry is significant and is in current demand. The food and beverages industry, specifically the Japanese Cuisine Preparation sector is growing rapidly in Malaysia and international market and there are acute shortages of well-trained personnel in this area. Based on salary survey data collected from employers and employees in Malaysia by salaryexpert.com, the average Demi Chef gross salary in Malaysia is RM1,500 – RM2,200 per month, while salary statistic for several other countries in Asian including the country of Indonesia and Thailand is RM1,200 - RM1,600 per month.

Other related occupation with respect to employment opportunities are:

- a) Food Promoter for Multinational Food Company;
- b) Instructor/ Trainer;
- c) Food Consultant;
- d) Professional Caterer;
- e) Restaurateur;
- f) Celebrity Chef;
- g) Chef for Airlines, Hotel, Restaurant, Cruise and Others
- h) Food Critics;
- i) Food Reviewer;
- j) Food Stylist; and
- k) Food Journalist.

Other related industries with respect to employment opportunities are:

- a) Institutional Food Service Sector;
- b) Accommodation Sector;
- c) Recreation & Entertainment Sector;
- d) Cruise and Yacht Industries;
- e) Royal, Club & Private House;
- f) Education Sector;
- g) Public Sector;
- h) Entrepreneurship;
- i) Oil and Gas Company;
- j) Airlines; and
- k) Healthcare Industry.

9. Up Skilling Opportunities

There are ample up skilling opportunities for Japanese Cuisine Preparation. With more advanced training and experience in a specific discipline of preference, they can be ventured into other related industries.

The Japanese Cuisine Preparation normally trains on the job, working with more experienced colleagues to learn and develop new techniques and skills. For now, there are no professional certificate available for this industry.

10. Organisation Reference for Sources of Additional Information

The following organisations can be referred as sources of additional information which can assist in defining the document's contents.

- a) Tourism Services Division, Ministry of Tourism Malaysia
Level 21 & 22, Menara Dato' Onn,
Putra World Trade Centre (PWTC),
45 Jalan Tun Ismail,
50695 Kuala Lumpur.
Tel : 03-2693 7111
Fax : 03-693 7451
Website : <http://www.motac.gov.my>
- b) Malaysian Association of Hotels (MAH)
C5-3 Wisma MAH, Jalan Ampang Utama 1/1,
One Ampang Avenue,
68000 Ampang,
Selangor Darul Ehsan
Tel : 03-42518477
Website : <http://www.hotels.org.my>
- c) Professional Culinaire Association of Malaysia
No 21, Jalan 51/225A, Zon Perindustrian PJCT,
46100 Petaling Jaya,
Selangor Darul Ehsan
Tel : 014-3336240
Website: <https://www.worldchefs.org/Country/Malaysia>
- d) Kedah Chef Association
House of Kedah Chef
No.7, Tingkat Atas Mpspk
Jalan Kuala Ketil
08000 Sungai Petani
Kedah
Tel : 014-9210671
- e) Malaysian Food and Beverage Executive Association (MFBEA)
Secretariat Office, 5-3-10, Danau Business Centre,
Jalan 3/109F, Taman Danau Desa
58100 Kuala Lumpur
Tel : 03-7980 3773
Fax : 03-7980 3773
Website : <http://mfbea.com.my/>

11. Standard Technical Evaluation Committee

NO	NAME	POSITION & ORGANISATION
CHAIRMAN		
1	Mahazrul Bin Kamarrudin	Principal Assistant Director Department of Skills Development (DSD)
EVALUATION PANEL		
1	Yap Lip Seng	Chief Executive Officer (CEO) Malaysian Association of Hotels (MAH)
2	Azlan Bin Mohamad Ali	Secretary Malaysia Culinary Masters Association
3	Abdul Muluk Bin Rambli	Corporate Executive Chef Nestle Products Sdn. Bhd.
4	Khairil Azar Bin Badur	Chef De Cuisine Concorde Hotel Kuala Lumpur
5	Koh Mun Kong	Executive Head Chef Teppanyaki Properties Sdn. Bhd.
6	Mohd Rafie Bin Mohd Taib	Lecturer Unitar International University
7	Nasibah Binti Abd Hamid @ Majid	Assistant Manager Sushi King Sdn. Bhd.
8	Zulkifli Bin Ab. Aziz	Head Chef Live Consistant Sdn. Bhd.
SECRETARIAT		
1	Ts. Mohd Aidil Fitri Bin Ab Razak	Senior Assistant Director Department of Skills Development (DSD)

12. Standard Development Committee**JAPANESE CUISINE PREPARATION****LEVEL 2**

NO	NAME	POSITION & ORGANISATION
DEVELOPMENT PANEL		
1	Mohamad Alwie Bin Abdul Manaf	Member Malaysia Association Of Hotel
2	Samsol Azaman Bin Abu Zaman	Executive Chef Melia Hotel Kuala Lumpur
3	Mohd Shuhaimi Bin Ahmad	Executive Chef Capri By Frasser
4	Mohd Yusof Bin Che Mansor	Japanese Head Chef Original Teppanyaki Restaurant
5	Asrul Affendi Bin Arifin	Japanese Cuisine Chef Ippai Sushi
6	Qhamarul Fahmy Bin Abd Munir	Japanese Sous Chef Weil Hotel
7	Mohamad Noorazam Bin Zainal	Head of F&B and Culinary Lecturer Malaysian Collage Of Hospitality and Management
8	Afif Naim Bin Abd Rani	Lecturer Quest International University
FACILITATOR		
1	Khairul Anuar Bin Yahya	CIAST/PPL/FDS-0022/2012 Precious Galaxy Resources Sdn Bhd

STANDARD CONTENT
NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:
JAPANESE CUISINE PREPARATION
LEVEL 2

13. Competency Profile Chart (CPC)

SECTION	(I) ACCOMMODATION AND FOOD SERVICE ACTIVITIES		
GROUP	(561) RESTAURANTS AND MOBILE FOOD SERVICE ACTIVITIES		
AREA	JAPANESE CUISINE		
NOSS TITLE	JAPANESE CUISINE PREPARATION		
NOSS LEVEL	TWO (2)	NOSS CODE	I561-003-2:2021

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	HANDLE KITCHEN SAFETY, HEALTH AND HYGIENE	IDENTIFY KITCHEN SAFETY, HEALTH AND HYGIENE HANDLING REQUIREMENTS	CARRY OUT FOOD SAFETY AND STORAGE HANDLING ACTIVITIES	CARRY OUT KITCHEN HYGIENE AND CLEANLINESS OF WORK AREA	
	I561-003-2:2021-C01	I561-003-2:2021-C01-W01	I561-003-2:2021-C01-W02	I561-003-2:2021-C01-W03	
	PREPARE <i>SUSHI</i>	PERFORM <i>SUSHI</i> RICE PREPARATION	PERFORM <i>MAKI</i> ROLL PREPARATION	PERFORM <i>NIGIRI</i> PREPARATION	PERFORM <i>TEMAKI</i> PREPARATION
	I561-003-2:2021-C02	I561-003-2:2021-C02-W01	I561-003-2:2021-C02-W02	I561-003-2:2021-C02-W03	I561-003-2:2021-C02-W04

←COMPETENCY UNIT→		←WORK ACTIVITIES→				
CORE		PERFORM <i>INARI</i> PREPARATION I561-003-2:2021-C02-W05	PERFORM <i>GUNKAN</i> PREPARATION I561-003-2:2021-C02-W06	PERFORM <i>SUSHI</i> ACCOMPANIMENT PREPARATION I561-003-2:2021-C02-W07		
	PREPARE <i>SASHIMI</i> I561-003-2:2021-C03	PERFORM FISH <i>SASHIMI</i> PREPARATION I561-003-2:2021-C03-W01	PERFORM <i>TAKO/</i> <i>IKA SASHIMI</i> PREPARATION I561-003-2:2021-C03-W02	PERFORM <i>EBI</i> <i>SASHIMI</i> PREPARATION I561-003-2:2021-C03-W03	PERFORM <i>GAI</i> SASHIMI I561-003-2:2021-C03-W04	
		PERFORM <i>SASHIMI</i> ACCOMPANIMENT PREPARATION I561-003-2:2021-C03-W05				

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	PREPARE <i>TEMPURA</i>	PERFORM <i>TEMPURA</i> BATTER PREPARATION	PERFORM <i>SAKANA</i> <i>TEMPURA</i> PREPARATION	PERFORM <i>IKA</i> <i>TEMPURA</i> PREPARATION	PERFORM <i>EBI</i> <i>TEMPURA</i> PREPARATION
	I561-003-2:2021-C04	I561-003-2:2021- C04-W01	I561-003-2:2021- C04-W02	I561-003-2:2021- C04-W03	I561-003-2:2021- C04-W04
		PERFORM <i>YASAI</i> <i>TEMPURA</i> PREPARATION	PERFORM <i>TEMPURA</i> ACCOMPANIMENT PREPARATION		
		I561-003-2:2021- C04-W05	I561-003-2:2021- C04-W06		

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	PREPARE <i>ROBATAYAKI</i> I561-003-2:2021-C05	PERFORM FISH <i>ROBATAYAKI</i> PREPARATION I561-003-2:2021-C05-W01	PERFORM SEAFOOD <i>ROBATAYAKI</i> PREPARATION I561-003-2:2021-C05-W02	PERFORM VEGETABLES <i>ROBATAYAKI</i> PREPARATION I561-003-2:2021-C05-W03	PERFORM <i>GYU</i> <i>ROBATAYAKI</i> PREPARATION I561-003-2:2021-C05-W04
		PERFORM <i>TORI</i> <i>ROBATAYAKI</i> PREPARATION I561-003-2:2021-C05-W05	PERFORM <i>ROBATAYAKI</i> ACCOMPANIMENT PREPARATION I561-003-2:2021-C05-W06		
	PREPARE <i>TEPPANYAKI</i> I561-003-2:2021-C06	PERFORM <i>PONZU</i> SAUCE PREPARATION I561-003-2:2021-C06-W01	PERFORM <i>GOMADARE</i> SAUCE PREPARATION I561-003-2:2021-C06-W02	PERFORM BEEF <i>TEPPANYAKI</i> PREPARATION I561-003-2:2021-C06-W03	PERFORM SEAFOOD <i>TEPPANYAKI</i> PREPARATION I561-003-2:2021-C06-W04

←COMPETENCY UNIT→	←WORK ACTIVITIES→			
CORE	PERFORM FISH TEPPANYAKI PREPARATION I561-003-2:2021- C06-W05	PERFORM CHICKEN <i>TEPPANYAKI</i> PREPARATION I561-003-2:2021- C06-W06	PERFORM <i>TEPPANYAKI</i> FRIED RICE PREPARATION I561-003-2:2021- C06-W07	PERFORM <i>TEPPANYAKI</i> NOODLE PREPARATION I561-003-2:2021- C06-W08
	PERFORM VEGETABLE <i>TEPPANYAKI</i> PREPARATION I561-003-2:2021- C06 -W09			

14. Competency Profile (CP)

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation		
NOSS LEVEL	Two (2)	NOSS CODE	I561-003-2:2021

CU TITLE & CU CODE	Handle kitchen safety, health and hygiene. I561-003-2:2021-C01
CU DESCRIPTOR	<p>Handle kitchen safety, health and hygiene describes handling, preparation, and storage of Japanese food correctly from food contamination in accordance with standard recipe and Hazard Analysis and Critical Control Points (HACCP).</p> <p>The person who is competent in this CU should be able to identify kitchen safety, health and hygiene handling requirements, carry out food safety and storage handling activities and carry out kitchen hygiene and cleanliness work area.</p> <p>The outcome of this CU is safe working practices are adapted and food handling activities are adhered in accordance with Health Ministry requirements.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Identify kitchen safety, health and hygiene handling requirements.	1.1 Obtain safety, health and hygiene practices guidelines. 1.2 Obtain cleaning schedule and checklist. 1.3 Determine types of cleaning works.	1.1 Safety, health and hygiene practices guidelines interpreted according to company policy. 1.2 Cleaning works, time, day and assigned staff confirmed according to cleaning schedule and checklist. 1.3 Sanitation works, time, day and assigned staff confirmed according to sanitation schedule and checklist. 1.4 First aid kit items confirmed according to first aid kit checklist.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	1.4 Determine types of sanitation works. 1.5 Prepare first aid kit items. 1.6 Determine causes, classes and sources of fire. 1.7 Determine waste disposal schedule. 1.8 Determine classes of waste. 1.9 Obtain environmental rule and regulation on waste disposal.	1.5 Cause, classes and sources of fire confirmed. 1.6 Type of waste, weight, types of spoilage and yield percentage confirmed according to waste disposal schedule. 1.7 Classes of waste confirmed according to waste disposal schedule. 1.8 Environmental rule and regulation on waste disposal interpreted.
2. Carry out food safety and storage handling activities.	2.1 Identify receiving and storing food items requirements. 2.2 Identify receiving form. 2.3 Store dry food. 2.4 Store chill and frozen food. 2.5 Store fresh vegetables. 2.6 Serve hot food. 2.7 Serve cold food.	2.1 Receiving and storing food items requirements determined according to SOP. 2.2 Food stored in environmental conditions that protect against contamination and maximise freshness, quality and appearance. 2.3 Food stored at controlled temperatures within 50 Fahrenheit – 70 Fahrenheit and ensure that frozen items remain frozen during storage. 2.4 Cooling and heating processes applied that support microbiological safety of food. 2.5 Food temperature to monitored by using temperature measuring device during preparation. 2.6 Food served to customers according to hot and cold food holding procedure.
3. Carry out kitchen hygiene and cleanliness of work area	3.1 Identify sources of contamination and spoilage. 3.2 Clean utensil and equipment. 3.3 Sanitise utensil and equipment. 3.4 Clean work surfaces.	3.1 Contamination and cross-contamination risks identified and steps to reduce the risk taken according to SOP. 3.2 Corrective action taken in accordance with workplace and regulatory requirements, when contamination is identified. 3.3 Cleaning and sanitising procedures for utensil and equipment applied according to SOP.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	3.5 Sanitise work surfaces. 3.6 Remove kitchen waste to designated area.	3.4 Cleaning and sanitising procedures for work surfaces applied according to SOP. 3.5 Work area free from waste to ensure a safe working environment.

CU TITLE & CU CODE	Prepare <i>Sushi</i> . I561-003-2:2021-C02
CU DESCRIPTOR	<p>Prepare <i>Sushi</i> describe the performance outcomes and skills required to prepare rice seasoned with vinegar and garnished with raw fish or vegetable. It requires the ability to select and prepare ingredients using relevant equipment.</p> <p>The person who is competent in this CU should be able to perform <i>Sushi</i> Rice preparation, perform <i>Maki</i> Roll preparation, perform <i>Nigiri</i> preparation, perform <i>Temaki</i> preparation, perform <i>Inari</i> preparation, perform <i>Gunkan</i> preparation and perform <i>Sushi</i> accompaniment preparation.</p> <p>The outcome of this CU is <i>Sushi</i> prepared according to standard recipe and customer requirements.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Perform <i>Sushi</i> Rice preparation	1.1 Obtain <i>Sushi</i> Rice standard recipe. 1.2 Identify <i>Sushi</i> Rice. 1.3 Carry out rice portioning. 1.4 Carry out rice washing. 1.5 Carry out water measuring. 1.6 Carry out rice cooking. 1.7 Carry out <i>Sushi</i> vinegar preparation. 1.8 Transfer cooked rice into a mixing bowl. 1.9 Keep <i>Sushi</i> Rice in room temperature.	1.1 <i>Sushi</i> Rice standard recipe interpreted. 1.2 Hygiene standards maintained when preparing <i>Sushi</i> rice according to food safety requirements. 1.3 <i>Sushi</i> Rice quality and texture determined according to standard recipe. 1.4 Rice portioning are measured by using standard measuring cup according to kitchen order and sales projection. 1.5 Rice washed based until water clarity as per washing techniques. 1.6 Water measuring are measured by using standard measuring cup according to rice portioning. 1.7 Rice cooking carried out based on moisture, color, aroma and appearance according to standard recipe. 1.8 <i>Sushi</i> vinegar preparation carried out based on color, aroma, taste and consistency according to standard recipe. 1.9 <i>Sushi</i> Rice kept in room temperature and kept in air tight container before use.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
2. Perform <i>Maki</i> Roll preparation.	2.1 Obtain food order slip and <i>Maki</i> Roll standard recipe. 2.2 Identify type of <i>Maki</i> Roll. 2.3 Prepare <i>Maki</i> Roll ingredient and kitchen utensil. 2.4 Place <i>Nori</i> sheet on bamboo mat. 2.5 Put <i>Sushi</i> Rice on top of <i>Nori</i> sheet. 2.6 Spread <i>Sushi</i> Rice on <i>Nori</i> sheet. 2.7 Place filling on spread rice. 2.8 Roll <i>Sushi</i> Rice. 2.9 Ensure <i>Maki</i> Roll in cylinder shape. 2.10 Cut <i>Maki</i> Roll into 6-8 pieces.	2.1 Food order slip and <i>Maki</i> Roll standard recipe interpreted. 2.2 Hygiene standards maintained when preparing <i>Maki</i> Roll according to food safety requirements. 2.3 <i>Futo Maki</i> , <i>Uramaki</i> and <i>Honsho Maki</i> determined according to standard recipe and food order slip. 2.4 <i>Maki</i> Roll ingredients quantity and kitchen utensil arranged according to standard recipe. 2.5 <i>Nori</i> sheet placed towards at the bottom on the bamboo mat. 2.6 <i>Sushi</i> Rice put on top of the <i>Nori</i> sheet according to standard portioning. 2.7 <i>Sushi</i> rice spread on <i>Nori</i> sheet evenly. 2.8 Filling placed on the spread rice according to type of <i>Maki</i> Roll. 2.9 <i>Sushi</i> Rice rolled inward firmly according to standard size and shape. 2.10 <i>Maki</i> Roll ensured in firm cylinder shape. 2.11 <i>Maki</i> Roll cut into 6-8 pieces evenly according to standard recipe.
3. Perform <i>Nigiri</i> preparation.	3.1 Obtain food order slip and <i>Nigiri</i> standard recipe. 3.2 Prepare <i>Nigiri</i> ingredients and kitchen utensil. 3.3 Prepare <i>Nigiri</i> topping ingredients. 3.4 Portion <i>Sushi</i> Rice into desired shape 3.5 Press topping on top of the <i>Sushi</i> Rice.	3.1 Food order slip and <i>Nigiri</i> standard recipe interpreted. 3.2 Hygiene standards maintained when preparing <i>Nigiri</i> according to food safety requirements. 3.3 <i>Nigiri</i> ingredients quantity and kitchen utensil determined according to standard recipe and food order slip. 3.4 <i>Nigiri</i> topping ingredients quantity arranged according to standard recipe. 3.5 <i>Sushi</i> Rice portioned into desired shape according to standard recipe. 3.6 Firmly pressed topping on top of the <i>Sushi</i> Rice according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
4. Perform <i>Temaki</i> preparation.	4.1 Obtain food order slip and <i>Temaki</i> standard recipe. 4.2 Identify <i>Temaki</i> ingredients. 4.3 Place half cut <i>Nori</i> on hand palm. 4.4 Portion <i>Sushi</i> Rice. 4.5 Press <i>Sushi</i> Rice on left <i>Nori</i> sheet. 4.6 Place filling/ topping on <i>Sushi</i> Rice. 4.7 Lift left side from the bottom of <i>Nori</i> sheet 4.8 Fold to the middle top of <i>Nori</i> sheet. 4.9 Roll stuffed <i>Nori</i> sheet.	4.1 Food order slip and <i>Temaki</i> standard recipe interpreted. 4.2 Hygiene standards maintained when preparing <i>Temaki</i> according to food safety requirements. 4.3 <i>Temaki</i> ingredients quantity determined according to standard recipe. 4.4 Half cut <i>Nori</i> horizontally positioned on hand palm according to standard recipe. 4.5 <i>Sushi</i> Rice portioned and lightly pressed on left <i>Nori</i> sheet according to standard recipe. 4.6 Filling / topping placed on <i>Sushi</i> Rice according to standard recipe. 4.7 Left side from the bottom of <i>Nori</i> sheet lifted and folded to the middle top of <i>Nori</i> sheet according to standard recipe. 4.8 Stuffed <i>Nori</i> sheet into cone shape rolled by hand according to standard recipe.
5. Perform <i>Inari</i> preparation.	5.1 Obtain food order slip and <i>Inari</i> standard recipe. 5.2 Prepare <i>Inari</i> ingredients. 5.3 Squeeze <i>Inari</i> to release the sauce. 5.4 Open <i>Inari</i> into pocket shape. 5.5 Portion <i>Sushi</i> Rice from <i>Inari</i> size into <i>Inari</i> pocket. 5.6 Fill in <i>Inari</i> with topping.	5.1 Food order slip and <i>Inari</i> standard recipe interpreted. 5.2 Hygiene standards maintained when preparing <i>Inari</i> according to food safety requirements. 5.3 <i>Inari</i> ingredients quantity determined according to standard recipe. 5.4 <i>Inari</i> lightly squeezed to release sauce according to standard recipe. 5.5 <i>Inari</i> opened gently into pocket shape to avoid tearing according to standard recipe. 5.6 $\frac{3}{4}$ <i>Sushi</i> Rice inserted into <i>Inari</i> pocket according to standard recipe. 5.7 <i>Inari</i> filled with desired topping according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
6. Perform <i>Gunkan</i> preparation.	6.1 Obtain food order slip and <i>Gunkan</i> standard recipe. 6.2 Prepare <i>Gunkan</i> ingredients. 6.3 Portion <i>Sushi</i> Rice. 6.4 Shape <i>Sushi</i> Rice. 6.5 Wrap around <i>Sushi</i> Rice with <i>Nori</i> sheet. 6.6 Fill in topping on top of <i>Gunkan</i> .	6.1 Food order slip and <i>Gunkan</i> standard recipe interpreted. 6.2 Hygiene standards maintained when preparing <i>Gunkan</i> according to food safety requirements. 6.3 <i>Sushi</i> ingredients quantity determined according to standard recipe. 6.4 <i>Sushi</i> Rice portioned placed onto cutting board. 6.5 <i>Sushi</i> Rice prepared into desired shape according to standard recipe. 6.6 <i>Sushi</i> Rice fully covered with <i>Nori</i> sheet according to standard size and shape. 6.7 Topping filled in on top of <i>Gunkan</i> according to standard recipe.
7. Perform <i>Sushi</i> accompaniment preparation.	7.1 Identify <i>Sushi</i> accompaniment. 7.2 Prepare <i>Wasabi</i> . 7.3 Prepare <i>Gari</i> and <i>Shoyu</i> sauce. 7.4 Present <i>Sushi</i> with accompaniment accordingly.	7.1 <i>Sushi</i> accompaniment determined according to standard recipe. 7.2 <i>Wasabi</i> prepared based on color, moisture, aroma, taste and consistency according to standard recipe. 7.3 <i>Gari</i> and <i>Shoyu</i> sauce prepared based on color, aroma and taste. 7.4 <i>Sushi</i> served separately with <i>Gari</i> , <i>Wasabi</i> and <i>Shoyu</i> sauce accordingly.

CU TITLE & CU CODE	Prepare <i>Sashimi</i> . I561-003-2:2021-C03
CU DESCRIPTOR	<p>Prepare <i>Sashimi</i> describes the performance and skills required to prepare and present raw fish dishes for Japanese cuisine. It requires the ability to select and prepare ingredients, using relevant equipment.</p> <p>The person who is competent in this CU should be able to perform fish <i>Sashimi</i> preparation, perform <i>Tako/ Ika Sashimi</i> preparation, perform <i>Ebi Sashimi</i> preparation, perform <i>Gai Sashimi</i> preparation and perform <i>Sashimi</i> accompaniment preparation.</p> <p>The outcome of this CU is <i>Sashimi</i> prepared according to standard recipe and customer requirements.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Perform fish <i>Sashimi</i> preparation.	1.1 Obtain food order slip and fish <i>Sashimi</i> standard recipe. 1.2 Identify type of fish. 1.3 Identify type of utensil for fish cutting. 1.4 Check quality of fish. 1.5 Clean fish. 1.6 Cut cleaned fish. 1.7 Fillet cleaned fish. 1.8 Portion filleted fish. 1.9 Clean vegetables. 1.10 Prepare vegetables. 1.11 Ready fish <i>Sashimi</i> for presentation.	1.1 Food order slip and fish <i>Sashimi</i> standard recipe interpreted. 1.2 Type of fish selected according to food order slip. 1.3 Utensil used safely and hygienically according to manufacturer instructions. 1.4 Freshness, texture, color and odour of fish ensured prior to preparation. 1.5 Hygiene standards maintained when handling and preparing raw fish, according to food safety requirements. 1.6 Fish cleaned and cut efficiently according to type of fish. 1.7 Fish filleted efficiently according to type of fish. 1.8 Waste minimised of fish items prepared. 1.9 Filleted fish portioned according to serving standard recipe. 1.10 Vegetables cleaned and prepared according to desired size and portion. 1.11 Fish <i>Sashimi</i> ready for plating and garnishing according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
2. Perform <i>Tako/ Ika Sashimi</i> preparation.	2.1 Obtain food order slip and <i>Tako/ Ika Sashimi</i> standard recipe. 2.2 Identify type of <i>Tako/ Ika</i> . 2.3 Identify type of utensil for <i>Tako/ Ika</i> cutting. 2.4 Check quality of <i>Tako/ Ika</i> . 2.5 Clean <i>Tako/ Ika</i> . 2.6 Cut cleaned <i>Tako/ Ika</i> . 2.7 Portion <i>Tako/ Ika</i> . 2.8 Clean vegetables. 2.9 Prepare vegetables. 2.10 Ready <i>Tako/ Ika Sashimi</i> for presentation.	2.1 Food order slip and <i>Tako/ Ika Sashimi</i> standard recipe interpreted. 2.2 Type of <i>Tako/ Ika</i> selected according to food order slip. 2.3 Utensil used safely and hygienically according to manufacturer instructions. 2.4 Freshness, texture, color and odour of <i>Tako/ Ika</i> ensured prior to preparation. 2.5 Hygiene standards maintained when handling and preparing raw <i>Tako/ Ika</i> according to food safety requirements. 2.6 <i>Tako/ Ika</i> cleaned and cut efficiently according to type of <i>Tako/ Ika</i> . 2.7 Waste minimised of <i>Tako/ Ika</i> items prepared. 2.8 <i>Tako/ Ika</i> portioned according to serving standard recipe. 2.9 Vegetables prepared and cleaned according to desired size and portion. 2.10 <i>Tako/ Ika Sashimi</i> ready for plating and garnishing according to standard recipe.
3. Perform <i>Ebi Sashimi</i> preparation.	3.1 Obtain food order slip and <i>Ebi Sashimi</i> standard recipe. 3.2 Identify type of <i>Ebi</i> . 3.3 Identify type of utensil for <i>Ebi</i> cutting. 3.4 Check quality of <i>Ebi</i> . 3.5 Clean <i>Ebi</i> . 3.6 Cut cleaned <i>Ebi</i> . 3.7 Portion <i>Ebi</i> . 3.8 Clean vegetables. 3.9 Prepare vegetables. 3.10 Ready <i>Ebi Sashimi</i> for presentation.	3.1 Food order slip and <i>Ebi Sashimi</i> standard recipe interpreted. 3.2 Type of <i>Ebi</i> selected according to food order slip. 3.3 Utensil used safely and hygienically according to manufacturer instructions. 3.4 Freshness, texture, color and odour of <i>Ebi</i> ensured prior to preparation. 3.5 Hygiene standards maintained when handling and preparing raw <i>Ebi</i> according to food safety requirements. 3.6 <i>Ebi</i> cleaned and cut efficiently according to type of <i>Ebi</i> . 3.7 Waste minimised of <i>Ebi</i> items prepared. 3.8 <i>Ebi</i> portioned according to serving standard recipe 3.9 Vegetables prepared and cleaned according to desired size and portion. 3.10 <i>Ebi Sashimi</i> ready for plating and garnishing according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
4. Perform <i>Gai Sashimi</i> preparation.	4.1 Obtain food order slip and <i>Gai Sashimi</i> standard recipe. 4.2 Identify type of <i>Gai</i> . 4.3 Identify type of utensil for <i>Gai</i> cutting. 4.4 Check quality of <i>Gai</i> . 4.5 Clean <i>Gai</i> . 4.6 Cut cleaned <i>Gai</i> . 4.7 Portion <i>Gai</i> . 4.8 Clean vegetables. 4.9 Prepare vegetables. 4.10 Ready <i>Gai Sashimi</i> for presentation.	4.1 Food order slip and <i>Gai Sashimi</i> standard recipe interpreted. 4.2 Type of <i>Gai</i> selected according to food order slip. 4.3 Utensil used safely and hygienically according to manufacturer instructions. 4.4 Freshness, texture, color and odour of <i>Gai</i> ensured prior to preparation. 4.5 Hygiene standards maintained when handling and preparing raw <i>Gai</i> according to food safety requirements. 4.6 <i>Gai</i> cleaned and cut efficiently according to type of <i>Gai</i> . 4.7 Waste minimised of <i>Gai</i> items prepared. 4.8 <i>Gai</i> portioned according to serving standard recipe. 4.9 Vegetables prepared and cleaned according to desired size and portion. 4.10 <i>Gai Sashimi</i> ready for plating and garnishing according to standard recipe.
5. Perform <i>Sashimi</i> accompaniment preparation.	5.1 Identify <i>Sashimi</i> accompaniment. 5.2 Prepare <i>Wasabi</i> . 5.3 Prepare <i>Shoyu</i> sauce. 5.4 Present <i>Sashimi</i> with accompaniment accordingly.	5.1 <i>Sashimi</i> accompaniment determined according to standard recipe. 5.2 <i>Wasabi</i> prepared based on color, moisture, aroma, taste and consistency according to standard recipe. 5.3 <i>Shoyu</i> sauce prepared based on color, aroma and taste. 5.4 <i>Sashimi</i> presented with <i>Wasabi</i> and <i>Shoyu</i> sauce accordingly.

CU TITLE & CU CODE	Prepare <i>Tempura</i> . I561-003-2:2021-C04
CU DESCRIPTOR	<p>Prepare <i>Tempura</i> describes performance and skills required to prepare seafood, meat, and vegetables that have been battered and deep fried. It requires the ability to select, prepare ingredients and using relevant equipment.</p> <p>The person who is competent in this CU should be able to perform <i>Tempura</i> batter preparation, perform <i>Sakana Tempura</i>, perform <i>Ika Tempura</i> preparation, perform <i>Ebi Tempura</i> preparation, perform <i>Yasai Tempura</i> preparation and perform <i>Tempura</i> accompaniment preparation.</p> <p>The outcome of this CU is <i>Tempura</i> prepared according standard recipe and customer requirements.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1. Perform <i>Tempura</i> batter preparation.	1.1 Obtain <i>Tempura</i> batter standard recipe. 1.2 Prepare kitchen utensil. 1.3 Prepare <i>Tempura</i> batter ingredients. 1.4 Measure <i>Tempura</i> flour. 1.5 Prepare ice water. 1.6 Prepare egg yolk. 1.7 Mix all ingredients.	1.1 <i>Tempura</i> batter standard recipe interpreted. 1.2 Utensil used safely and hygienically according to manufacturer instructions. 1.3 <i>Tempura</i> batter ingredients quantity determined according to standard recipe. 1.4 <i>Tempura</i> flour measured by using standard measuring cup according to kitchen order. 1.5 Ice water measuring determined according to standard recipe. 1.6 Egg yolk quantity determined according to standard recipe. 1.7 Ingredients mixed until well according to standard recipe.
2. Perform <i>Sakana Tempura</i> preparation.	2.1 Obtain food order slip and <i>Sakana Tempura</i> standard recipe. 2.2 Identify type of fish. 2.3 Identify type of utensil and equipment.	2.1 Food order slip and <i>Sakana Tempura</i> standard recipe interpreted. 2.2 Type of fish selected according to food order slip. 2.3 Utensil used safely and hygienically according to manufacturer instructions. 2.4 Freshness, texture, color and odour of fish ensured prior to preparation.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	2.4 Check quality of fish. 2.5 Clean fish. 2.6 Cut cleaned fish. 2.7 Fillet cleaned fish. 2.8 Portion fish. 2.9 Dredge fish with <i>Tempura</i> flour. 2.10 Dip fish into <i>Tempura</i> batter. 2.11 Prepare cooking oil. 2.12 Deep fry battered fish with cooking oil. 2.13 Ready Sakana <i>Tempura</i> for presentation.	2.5 Hygiene standards maintained when handling and preparing raw fish according to food safety requirements. 2.6 Fish cleaned and cut efficiently according to type of fish. 2.7 Waste minimised of fish items prepared. 2.8 Fish sliced to portion serving standard recipe. 2.9 Sliced fish dredged evenly with <i>Tempura</i> flour. 2.10 Sliced fish coated evenly into <i>Tempura</i> batter. 2.11 Cooking oil prepared $\frac{3}{4}$ full according to fryer capacity. 2.12 Coated sliced fish deep fried with cooking oil within 150 -160 degrees Celsius. 2.13 Sliced fish fried until golden yellow. 2.14 Sakana <i>Tempura</i> ready for plating and garnishing according to standard recipe.
3. Perform <i>Ika Tempura</i> preparation.	3.1 Obtain food order slip and <i>Ika Tempura</i> standard recipe. 3.2 Identify type of utensil for squid cutting. 3.3 Check quality of squid. 3.4 Clean squid. 3.5 Cut squid. 3.6 Portion squid. 3.7 Dredge squid with <i>Tempura</i> flour. 3.8 Dip squid into <i>Tempura</i> batter. 3.9 Deep fry battered squid with cooking oil.	3.1 Food order slip and <i>Ika Tempura</i> standard recipe interpreted. 3.2 Utensil used safely and hygienically according to manufacturer instructions. 3.3 Freshness, texture, color and odour of squid ensured prior to preparation. 3.4 Hygiene standards maintained when handling and preparing raw squid according to food safety requirements. 3.5 Squid cleaned and cut efficiently according to type and size of squid. 3.6 Waste minimised of squid items prepared. 3.7 Squid sliced according to portion serving standard recipe 3.8 Sliced squid dredged evenly with <i>Tempura</i> flour. 3.9 Sliced squid coated evenly into <i>Tempura</i> batter. 3.10 Cooking oil prepared $\frac{3}{4}$ full according to fryer capacity. 3.11 Coated sliced squid deep fried with cooking oil within 150 -160 degrees Celsius.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	3.10 Ready <i>Ika Tempura</i> for presentation.	3.12 Sliced squid fried until golden yellow. 3.13 <i>Ika Tempura</i> ready for plating and garnishing according to standard recipe.
4. Perform <i>Ebi Tempura</i> preparation.	4.1 Obtain food order slip and <i>Ebi Tempura</i> standard recipe. 4.2 Identify type of prawn. 4.3 Identify type of utensil for prawn cutting. 4.4 Check quality of prawn. 4.5 Clean prawn. 4.6 Cut prawn. 4.7 Portion prawn. 4.8 Dredge prawn with <i>Tempura</i> flour. 4.9 Dip prawn into <i>Tempura</i> batter. 4.10 Deep fry battered prawn with cooking oil. 4.11 Ready <i>Ebi Tempura</i> for presentation.	4.1 Food order slip and <i>Ebi Tempura</i> standard recipe interpreted. 4.2 Type of prawn identified according to food order slip. 4.3 Utensil used safely and hygienically according to manufacturer instructions. 4.4 Freshness, texture, color and odour of prawn ensured prior to preparation. 4.5 Hygiene standards maintained when handling and preparing raw prawn according to food safety requirements. 4.6 Prawn cleaned, head removed, skin peeled and tail remained according to type of prawn. 4.7 Underneath abdomen prawn slightly cut. 4.8 Prawn massaged to straighten out the prawn. 4.9 Waste minimised of prawn items prepared. 4.10 Prawn quantity determined according to serving portion standard. 4.11 Prawn dredged evenly with <i>Tempura</i> flour. 4.12 Prawn coated evenly into <i>Tempura</i> batter. 4.13 Cooking oil prepared $\frac{3}{4}$ full according to fryer capacity. 4.14 Prawn deep fried with vegetable oil within 150 -160 degrees Celsius. 4.15 Prawn fried until golden yellow. 4.16 <i>Ebi Tempura</i> ready for plating and garnishing according to standard recipe.
5. Perform <i>Yasai Tempura</i> preparation.	5.1 Obtain food order slip and <i>Yasai Tempura</i> standard recipe. 5.2 Identify type of vegetable.	5.1 Food order slip and <i>Yasai Tempura</i> standard recipe interpreted. 5.2 Type of vegetable selected according to food order slip. 5.3 Utensil used safely and hygienically according to manufacturer instructions.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	5.3 Identify type of utensil for vegetable cutting. 5.4 Check quality of vegetable. 5.5 Clean vegetable. 5.6 Cut vegetable. 5.7 Portion vegetable. 5.8 Dredge vegetable with <i>Tempura</i> flour. 5.9 Dip vegetable into <i>Tempura</i> batter. 5.10 Deep fry battered vegetable with cooking oil. 5.11 Ready <i>Yasai Tempura</i> for presentation.	5.4 Freshness, texture, color and odour of vegetables ensured prior to preparation. 5.5 Hygiene standards maintained when handling and preparing raw vegetables according to food safety requirements. 5.6 Vegetable cleaned and cut efficiently according to type of vegetables. 5.7 Waste minimised of vegetables items prepared. 5.8 Vegetable quantity determined according to portion serving standard. 5.9 Vegetable dredged evenly with <i>Tempura</i> flour. 5.10 Vegetable coated evenly into <i>Tempura</i> batter. 5.11 Cooking oil prepared $\frac{3}{4}$ full according to fryer capacity. 5.12 Vegetable deep fried with cooking oil within 150 -160 degrees Celsius. 5.13 Vegetable fried until golden yellow. 5.14 <i>Yasai Tempura</i> ready for plating and garnishing according to standard recipe.
6. Perform <i>Tempura</i> accompaniment preparation.	6.1 Identify <i>Tempura</i> sauce ingredients. 6.2 Mix <i>Tempura</i> sauce ingredients. 6.3 Simmer <i>Tempura</i> sauce. 6.4 Present <i>Tempura</i> with accompaniment	6.1 <i>Tempura</i> sauce ingredients determined. 6.2 <i>Tempura</i> sauce simmered for a while. 6.3 <i>Tempura</i> sauce prepared based on consistency, taste, aroma and color according to standard recipe. 6.4 Grated white radish and young ginger prepared based on texture, color, taste and aroma according to standard recipe. 6.5 <i>Tempura</i> presented with <i>Tempura</i> sauce, grated white radish, grated young ginger and lemon wedge.

CU TITLE & CU CODE	Prepare <i>Robatayaki</i> . I561-003-2:2021-C05
CU DESCRIPTOR	<p>Prepare <i>Robatayaki</i> describes performance and skills required to prepare seafood, meat, and vegetables by grilling method. It requires the ability to select, prepare ingredients and using relevant equipment.</p> <p>The person who is competent in this CU should be able to perform fish <i>Robatayaki</i> preparation, perform seafood <i>Robatayaki</i> preparation, perform vegetables <i>Robatayaki</i> preparation, perform <i>Gyu Robatayaki</i> preparation, perform <i>Tori Robatayaki</i> preparation and perform <i>Robatayaki</i> accompaniment preparation.</p> <p>The outcome of this CU is <i>Robatayaki</i> prepared according standard recipe and customer requirements.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Perform fish <i>Robatayaki</i> preparation.	1.1 Obtain food order slip and fish <i>Robatayaki</i> standard recipe. 1.2 Identify type of fish. 1.3 Identify type of utensil and equipment. 1.4 Prepare fish <i>Robatayaki</i> ingredients. 1.5 Check quality of fish. 1.6 Clean fish. 1.7 Slice fish. 1.8 Portion fish. 1.9 Grill fish. 1.10 Ready fish <i>Robatayaki</i> for presentation.	1.1 Food order slip and fish <i>Robatayaki</i> standard recipe interpreted. 1.2 Type of fish selected according to standard recipe. 1.3 Utensil used safely and hygienically according to manufacturer instructions. 1.4 Freshness, texture, color and odour of fish ensured prior to preparation. 1.5 Hygiene standards maintained when handling and preparing raw fish according to food safety requirements. 1.6 Fish cleaned and cut efficiently according to type of fish. 1.7 Waste minimised of fish items prepared. 1.8 Fish portion weight determined according to serving standard. 1.9 Fish grilled based on doneness and appearance according to specified grilling time. 1.10 Fish <i>Robatayaki</i> ready for plating and garnishing according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
2 Perform seafood <i>Robatayaki</i> preparation.	2.1 Obtain food order slip and seafood <i>Robatayaki</i> standard recipe. 2.2 Identify type of seafood. 2.3 Identify type of utensil and equipment. 2.4 Check quality of seafood. 2.5 Clean seafood. 2.6 Cut seafood. 2.7 Portion seafood. 2.8 Grill seafood. 2.9 Ready seafood <i>Robatayaki</i> for presentation.	2.1 Food order slip and seafood <i>Robatayaki</i> standard recipe interpreted. 2.2 Type of seafood selected according to food order slip. 2.3 Utensil used safely and hygienically according to manufacturer instructions. 2.4 Freshness, texture, color and odour of seafood ensured prior to preparation. 2.5 Hygiene standards maintained when handling and preparing raw seafood according to food safety requirements. 2.6 Seafood cleaned and cut efficiently according to type of seafood. 2.7 Waste minimised of seafood items prepared. 2.8 Seafood portion weight determined according to serving standard recipe. 2.9 Seafood grilled based on doneness and appearance according to specified grilling time. 2.10 Seafood <i>Robatayaki</i> ready for plating and garnishing according to standard recipe.
3 Perform vegetables <i>Robatayaki</i> preparation.	3.1 Obtain food order slip and vegetables <i>Robatayaki</i> standard recipe. 3.2 Identify type of vegetables. 3.3 Identify type of utensil and equipment. 3.4 Check quality of vegetables. 3.5 Clean vegetables. 3.6 Cut vegetables. 3.7 Portion vegetables. 3.8 Grill vegetables. 3.9 Ready vegetables <i>Robatayaki</i> for presentation.	3.1 Food order slip and vegetables <i>Robatayaki</i> standard recipe interpreted. 3.2 Type of vegetables selected according to food order slip. 3.3 Utensil used safely and hygienically according to manufacturer instructions. 3.4 Freshness, texture, color and odour of vegetables ensured prior to preparation. 3.5 Hygiene standards maintained when handling and preparing raw vegetables according to food safety requirements. 3.6 Vegetable cleaned and cut efficiently according to type of vegetables. 3.7 Waste minimised of vegetables items prepared. 3.8 Vegetable portion weight determined according to serving standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
		3.9 Vegetables grilled based on doneness and appearance according to specified grilling time. 3.10 Vegetables <i>Robatayaki</i> ready for plating and garnishing according to standard recipe.
4 Perform <i>Gyu Robatayaki</i> preparation.	4.1 Obtain food order slip and <i>Gyu Robatayaki</i> standard recipe. 4.2 Identify part of beef. 4.3 Identify type of utensil and equipment 4.4 Check quality of beef. 4.5 Cut beef. 4.6 Portion beef. 4.7 Grill beef. 4.8 Ready <i>Gyu Robatayaki</i> for presentation.	4.1 Food order slip and <i>Gyu Robatayaki</i> standard recipe interpreted. 4.2 Part of beef selected according to food order slip. 4.3 Utensil used safely and hygienically according to manufacturer instructions. 4.4 Freshness, texture, color and odour of beef ensured prior to preparation. 4.5 Hygiene standards maintained when handling and preparing raw beef according to food safety requirements. 4.6 Beef cut efficiently according to part of beef. 4.7 Waste minimised of beef parts prepared. 4.8 Beef portion weight determined according to serving standard recipe. 4.9 Beef grilled based on doneness, appearance and texture according to specified grilling time. 4.10 <i>Gyu Robatayaki</i> ready for plating and garnishing according to standard recipe.
5 Perform <i>Tori Robatayaki</i> preparation.	5.1 Obtain food order slip and <i>Tori Robatayaki</i> standard recipe. 5.2 Identify part of chicken. 5.3 Identify type of utensil and equipment. 5.4 Check quality of chicken. 5.5 Clean chicken. 5.6 Cut chicken. 5.7 Portion chicken. 5.8 Grill chicken.	5.1 Food order slip and <i>Tori Robatayaki</i> standard recipe interpreted. 5.2 Part of chicken selected according to standard recipe. 5.3 Utensil used safely and hygienically according to manufacturer instructions. 5.4 Freshness, texture, color and odour of chicken ensured prior to preparation. 5.5 Hygiene standards maintained when handling and preparing raw chicken according to food safety requirements. 5.6 Chicken cleaned and cut efficiently according to standard recipe. 5.7 Waste minimised of chicken parts prepared.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	5.9 Ready <i>Tori Robatayaki</i> for presentation.	5.8 Chicken portion weight determined according to serving standard recipe. 5.9 Chicken grilled based on doneness, appearance and texture according to specified grilling time. 5.10 <i>Tori Robatayaki</i> ready for plating and garnishing according to standard recipe.
6 Perform <i>Robatayaki</i> accompaniment preparation.	6.1 Identify <i>Robatayaki</i> accompaniment. 6.2 Prepared <i>Teriyaki</i> sauce. 6.3 Prepare <i>Oroshi</i> , <i>Ajikami</i> and lemon wedge. 6.4 Present <i>Robatayaki</i> with accompaniment.	6.1 <i>Robatayaki</i> accompaniment ingredients selected according to standard recipe. 6.2 <i>Teriyaki</i> sauce prepared based on color, taste and aroma according to standard recipe. 6.3 <i>Oroshi</i> and <i>Ajikami</i> prepared based on texture, color, taste and aroma according to standard recipe. 6.4 <i>Robatayaki</i> served with <i>Teriyaki</i> sauce, <i>Oroshi</i> , <i>Ajikami</i> and lemon wedge.

CU TITLE & CU CODE	Prepare <i>Teppanyaki</i> . I561-003-2:2021-C06
CU DESCRIPTOR	<p>Prepare <i>Teppanyaki</i> describes performance and skills required to prepare seafood, meat, and vegetables cooked on a large griddle. It requires the ability to select, prepare ingredients and using relevant equipment.</p> <p>The person who is competent in this CU should be able to perform <i>Ponzu</i> sauce preparation, perform <i>Gomadare</i> sauce preparation, perform beef <i>Teppanyaki</i> preparation, perform seafood <i>Teppanyaki</i> preparation, perform fish <i>Teppanyaki</i> preparation, perform chicken <i>Teppanyaki</i> preparation, perform <i>Teppanyaki</i> fried rice preparation, perform <i>Teppanyaki</i> noodle preparation and perform vegetable <i>Teppanyaki</i> preparation.</p> <p>The outcome of this CU is <i>Teppanyaki</i> prepared according to standard recipe and customer requirements.</p>

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
1 Perform <i>Ponzu</i> sauce preparation.	1.1 Obtain <i>Ponzu</i> sauce standard recipe. 1.2 Identify utensil and equipment. 1.3 Prepare <i>Ponzu</i> sauce ingredients. 1.4 Mix all ingredients. 1.5 Stir ingredients. 1.6 Keep <i>Ponzu</i> sauce. 1.7 Serve <i>Ponzu</i> sauce with <i>Momiji Oroshi</i> and spring onion.	1.1 <i>Ponzu</i> sauce standard recipe interpreted. 1.2 Utensil used safely and hygienically according to manufacturer instructions. 1.3 <i>Ponzu</i> sauce ingredients quantity measured according to standard recipe. 1.4 All ingredients mixed well according to standard recipe. 1.5 All ingredients stirred until well according to standard recipe. 1.6 <i>Ponzu</i> sauce prepared based on color, taste and aroma according to standard recipe. 1.7 <i>Ponzu</i> sauce kept overnight at chiller according to standard recipe. 1.8 <i>Ponzu</i> sauce served with <i>Momiji Oroshi</i> and spring onion.
2 Perform <i>Gomadare</i> sauce preparation.	2.1 Obtain <i>Gomadare</i> sauce standard recipe. 2.2 Prepare <i>Gomadare</i> sauce ingredients. 2.3 Toast white sesame seed.	2.1 <i>Gomadare</i> sauce standard recipe interpreted. 2.2 <i>Gomadare</i> sauce ingredients quantity measured according to standard recipe. 2.3 White sesame seed toasted based on color and aroma according to standard recipe.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	2.4 Ground white sesame seed toasted. 2.5 Mix all <i>Gomadare</i> ingredients. 2.6 Keep <i>Gomadare</i> paste. 2.7 Serve <i>Gomadare</i> paste with added in <i>Dashi</i> stock .	2.4 Toasted white sesame seed grounded until fragrant according to standard recipe. 2.5 <i>Atari Goma</i> , grated garlic, sweet cooking sauce and <i>Toban Djan</i> paste mixed until well according to standard recipe. 2.6 <i>Gomadare</i> paste kept at chiller according to standard recipe. 2.7 <i>Gomadare</i> paste added in <i>Dashi</i> stock for suitable consistency. 2.8 <i>Gomadare</i> sauce prepared based on color, taste and aroma according to standard recipe.
3 Perform beef <i>Teppanyaki</i> preparation.	3.1 Obtain food order slip and beef <i>Teppanyaki</i> standard recipe. 3.2 Identify beef cuts. 3.3 Identify type of utensil and equipment. 3.4 Identify beef <i>Teppanyaki</i> ingredients. 3.5 Deep fried chopped garlic. 3.6 Check quality of beef. 3.7 Cut beef. 3.8 Portion beef. 3.9 Pan grill beef. 3.10 Ready beef <i>Teppanyaki</i> for presentation. 3.11 Present beef <i>Teppanyaki</i> with accompaniment.	3.1 Food order slip and beef <i>Teppanyaki</i> standard recipe interpreted. 3.2 Beef cuts selected according to standard recipe. 3.3 Utensil used safely and hygienically according to manufacturer instructions. 3.4 Beef <i>Teppanyaki</i> ingredients quantity measured according to standard recipe. 3.5 Chopped garlic deep fried. 3.6 Freshness, texture, color and odour of beef checked prior to preparation. 3.7 Hygiene standards maintained when handling and preparing raw beef according to food safety requirements. 3.8 Beef cut efficiently according to part of beef. 3.9 Waste minimised of beef items prepared. 3.10 Beef portion weight determined according to serving standard recipe. 3.11 Beef pan grilled based on doneness, appearance and texture according to specified grilling time. 3.12 Beef <i>Teppanyaki</i> ready for plating and garnishing according to standard recipe. 3.13 Beef <i>Teppanyaki</i> served separately with <i>Ponzu</i> sauce, <i>Gomadare</i> sauce and slice fried garlic.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
4 Perform seafood <i>Teppanyaki</i> preparation.	4.1 Obtain food order slip and seafood <i>Teppanyaki</i> standard recipe. 4.2 Identify type of seafood <i>Teppanyaki</i> . 4.3 Identify type of utensil and equipment. 4.4 Identify seafood <i>Teppanyaki</i> ingredients. 4.5 Check quality of seafood. 4.6 Clean seafood. 4.7 Cut seafood. 4.8 Portion seafood. 4.9 Pan grill seafood. 4.10 Ready seafood <i>Teppanyaki</i> for presentation. 4.11 Present seafood with accompaniment.	4.1 Food order slip and seafood <i>Teppanyaki</i> standard recipe interpreted. 4.2 Type of <i>Teppanyaki</i> seafood selected according to standard recipe. 4.3 Utensil used safely and hygienically according to manufacturer instructions. 4.4 Seafood <i>Teppanyaki</i> ingredients quantity measured according to standard recipe. 4.5 Freshness, texture, color and odour of seafood checked prior to preparation. 4.6 Hygiene standards maintained when handling and preparing raw seafood according to food safety requirements. 4.7 Seafood cleaned and cut efficiently according to type of seafood. 4.8 Waste minimised of seafood items prepared. 4.9 Seafood portion weight determined according to serving standard recipe 4.10 Seafood pan grilled based on doneness, appearance and texture according to specified grilling time. 4.11 Seafood <i>Teppanyaki</i> ready for plating and garnishing according to standard recipe. 4.12 Seafood <i>Teppanyaki</i> served separately with <i>Ponzu</i> sauce, <i>Gomadare</i> sauce and lemon wedge.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
5 Perform fish <i>Teppanyaki</i> preparation.	5.1 Obtain food order slip and fish <i>Teppanyaki</i> standard recipe. 5.2 Identify type of utensil and equipment. 5.3 Identify fish <i>Teppanyaki</i> ingredients. 5.4 Identify type of fish. 5.5 Check quality of fish. 5.6 Clean fish. 5.7 Cut fish. 5.8 Portion fish. 5.9 Pan grill fish. 5.10 Ready fish <i>Teppanyaki</i> for presentation. 5.11 Present fish <i>Teppanyaki</i> with accompaniment.	5.1 Food order slip and fish <i>Teppanyaki</i> standard recipe interpreted. 5.2 Utensil used safely and hygienically according to manufacturer instructions. 5.3 Fish <i>Teppanyaki</i> ingredient quantity measured according to standard recipe. 5.4 Type of fish selected according to food order slip. 5.5 Freshness, texture, color and odour of fish checked prior to preparation. 5.6 Hygiene standards maintained when handling and preparing raw fish according to food safety requirements. 5.7 Fish cleaned and cut efficiently according to type of fish. 5.8 Waste minimised of fish items prepared. 5.9 Fish portion weight determined according to serving standard recipe. 5.10 Fish pan grilled based on doneness, appearance and texture according to specified grilling time. 5.11 Fish <i>Teppanyaki</i> ready for plating and garnishing according to standard recipe. 5.12 Fish <i>Teppanyaki</i> served separately with <i>Ponzu</i> sauce and <i>Gomadare</i> sauce and lemon wedge.
6 Perform chicken <i>Teppanyaki</i> preparation.	6.1 Obtain food order slip and chicken <i>Teppanyaki</i> standard recipe. 6.2 Identify type of utensil and equipment. 6.3 Identify chicken <i>Teppanyaki</i> ingredients. 6.4 Select part of chicken. 6.5 Check quality of chicken. 6.6 Clean chicken. 6.7 Cut chicken.	6.1 Food order slip and chicken <i>Teppanyaki</i> standard recipe interpreted. 6.2 Utensil used safely and hygienically according to manufacturer instructions. 6.3 Chicken <i>Teppanyaki</i> ingredient quantity measured according to standard recipe. 6.4 Part of chicken selected according to standard recipe. 6.5 Freshness, texture, color and odour of chicken checked prior to preparation. 6.6 Hygiene standards maintained when handling and preparing raw chicken according to food safety requirements. 6.7 Chicken cleaned and cut efficiently according part of chicken.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	6.8 Portion chicken. 6.9 Pan grill chicken. 6.10 Ready chicken <i>Teppanyaki</i> for presentation. 6.11 Present chicken <i>Teppanyaki</i> with accompaniment.	6.8 Waste minimised of chicken items prepared. 6.9 Chicken portion weight determined according to serving standard recipe 6.10 Chicken pan grilled based on doneness, appearance and texture according to specified grilling time. 6.11 Chicken <i>Teppanyaki</i> ready for plating and garnishing according to standard recipe. 6.12 Chicken <i>Teppanyaki</i> served separately with <i>Ponzu</i> sauce, <i>Gomadare</i> sauce and slice fried garlic.
7 Perform <i>Teppanyaki</i> fried rice preparation.	7.1 Obtain food order slip and <i>Teppanyaki</i> fried rice standard recipe. 7.2 Identify type of utensil and equipment. 7.3 Select short grain rice <i>Teppanyaki</i> . 7.4 Carry out rice portioning. 7.5 Carry out rice washing. 7.6 Carry out water measuring. 7.7 Carry out rice cooking. 7.8 Transfer cooked rice into rice warmer. 7.9 Identify <i>Teppanyaki</i> fried rice ingredients. 7.10 Portion rice. 7.11 Pan fried rice. 7.12 Ready <i>Teppanyaki</i> fried rice for presentation. 7.13 Present <i>Teppanyaki</i> fried rice with accompaniment.	7.1 Food order slip and <i>Teppanyaki</i> fried rice standard recipe interpreted. 7.2 Utensil used safely and hygienically according to manufacturer instructions. 7.3 <i>Sushi</i> rice quality and texture determined according to standard recipe. 7.4 Rice portioning are measured by using standard measuring cup according to kitchen order and sales projection. 7.5 Rice washed to base until water clarity as per washing techniques. 7.6 Water measuring are measured by using standard measuring cup according to rice portioning. 7.7 Rice cooking carried out based on moisture, color, aroma and appearance according to standard recipe. 7.8 Transfer cooked rice into rice warmer. 7.9 <i>Teppanyaki</i> fried rice ingredients quantity measured according to standard recipe. 7.10 Rice portion weight determined according to serving standard recipe. 7.11 Rice pan fried based on consistency, rice flicker, fragrant and taste according to standard recipe. 7.12 <i>Teppanyaki</i> fried rice ready for plating and garnishing according to standard recipe. 7.14 <i>Teppanyaki</i> fried rice garnished with slice/ chopped fried garlic and spring onion.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
8 Perform <i>Teppanyaki</i> noodle preparation.	8.1 Obtain food order slip and <i>Teppanyaki</i> noodle standard recipe. 8.2 Identify type of utensil and equipment. 8.3 Identify type of noodle. 8.4 Identify noodle <i>Teppanyaki</i> ingredients. 8.5 Carry out noodle portioning. 8.6 Carry out noodle blanching. 8.7 Pan fried noodle. 8.8 Ready <i>Teppanyaki</i> noodle for presentation. 8.9 Present <i>Teppanyaki</i> noodle with accompaniment.	8.1 Food order slip and <i>Teppanyaki</i> noodle standard recipe interpreted. 8.2 Utensil used safely and hygienically according to manufacturer instructions. 8.3 Type of noodle determined according to food order slip. 8.4 <i>Teppanyaki</i> noodle ingredients quantity measured according to standard recipe. 8.5 Noodle portion weight determined according to standard recipe. 8.6 Noodle blanched in hot water for a moment to loosen stickiness according to standard recipe. 8.7 Noodle pan fried based on aroma, color and taste according to standard recipe. 8.8 <i>Teppanyaki</i> noodle ready for plating and garnishing according to standard recipe. 8.9 <i>Teppanyaki</i> noodle garnished with spring onion and <i>Itoghaki</i> .
9 Perform vegetable <i>Teppanyaki</i> preparation.	9.1 Obtain food order slip and vegetable <i>Teppanyaki</i> standard recipe. 9.2 Identify type of utensil and equipment. 9.3 Identify vegetable <i>Teppanyaki</i> ingredients. 9.4 Select type of vegetable. 9.5 Check quality of vegetable. 9.6 Clean vegetable. 9.7 Cut cleaned vegetable. 9.8 Portion vegetable. 9.9 Pan fried vegetable.	9.1 Food order slip and vegetable <i>Teppanyaki</i> standard recipe interpreted. 9.2 Utensil used safely and hygienically according to manufacturer instructions. 9.3 Vegetable <i>Teppanyaki</i> ingredients quantity measured according to standard recipe. 9.4 Type of vegetable selected according to food order slip. 9.5 Freshness, texture, color and odour of vegetable checked prior to preparation. 9.6 Hygiene standards maintained when handling and preparing raw vegetable according to food safety requirements. 9.7 Vegetable cleaned and cut efficiently according to type of vegetable. 9.8 Waste minimised of vegetables items prepared.

WORK ACTIVITIES	WORK STEPS	PERFORMANCE CRITERIA
	9.10 Ready vegetable <i>Teppanyaki</i> for presentation. 9.11 Present vegetable <i>Teppanyaki</i> with accompaniment.	9.9 Vegetable portion weight determined according to serving standard recipe. 9.12 Vegetable pan fried based on aroma, color, taste and texture according to standard recipe. 9.13 Vegetable <i>Teppanyaki</i> ready for plating and garnishing according to standard recipe. 9.14 Vegetable <i>Teppanyaki</i> garnished with slice/ chopped fried garlic and spring onion.

CURRICULUM OF COMPETENCY UNIT
NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:
JAPANESE CUISINE PREPARATION
LEVEL 2

15. Curriculum of Competency Unit

15.1. Handle kitchen safety, health and hygiene.

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation		
COMPETENCY UNIT TITLE	Handle kitchen safety, health and hygiene.		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to practice proper hygiene, kitchen safety in food handling activities to ensure that foods are prepared in hygienic, safe and in line with policy in accordance with Health and Industrial Ministry rules and regulation.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Identify kitchen safety, health and hygiene handling requirements. 2. Carry out food safety and storage handling activities. 3. Carry out kitchen hygiene and cleanliness of work area. 		
TRAINING PREREQUISITE (SPECIFIC)	Not available.		
CU CODE	I561-003-2:2021-C01	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Identify kitchen safety, health and hygiene handling	1.1 Safety, health and hygiene practices guidelines: <ul style="list-style-type: none"> • Food safety and hygiene • HACCP 	1.1 Determine safety, health and hygiene practices guidelines. 1.2 Interpret cleaning schedule and checklist.	<u>ATTITUDE</u> 1.1 Awareness of safety, health and hygiene practices requirements. 1.2 Responsible in checking safety,	<u>COGNITIVE DOMAIN</u> 1.1 Safety, health and hygiene practices guidelines explained. 1.2 Regulatory body / agency related listed out and explained. 1.3 Cleaning schedule described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
requirements.	<ul style="list-style-type: none"> • Introduction Waste management • Introduction Halal food compliance • Personal grooming (PPE) <p>1.2 Regulatory body / agency related:</p> <ul style="list-style-type: none"> • Bomba • National Solid Waste Management Department (NSWMD) • Department of Occupational Safety and Health (DOSH) • Emergency Response team (ERT) 	<p>1.3 Determine types of cleaning works.</p> <p>1.4 Interpret sanitation checklist.</p> <p>1.5 Determine types of sanitation works.</p> <p>1.6 Interpret first aid kit checklist.</p> <p>1.7 Determine function of first aid kit items.</p> <p>1.8 Determine causes of fire.</p> <p>1.9 Determine classes and sources of fire.</p> <p>1.10 Interpret waste disposal schedule.</p> <p>1.11 Determine classes of waste.</p> <p>1.12 Interpret environmental rule and regulation on waste disposal.</p>	<p>health and hygiene practices.</p> <p>1.3 Observant to potential site hazards.</p> <p><u>SAFETY</u></p> <p>1.1 Wear appropriate Personal Protective Equipment (PPE)</p> <p>1.2 Caution when handling sharp utensils and electrical equipment.</p> <p>1.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Minimise waste.</p> <p>1.2 Dispose cooking oil waste or food waste at designated area.</p> <p>1.3 Adhere to legislative requirements related to environment.</p> <p>1.4 Concern about sustainability and wastage; practice 3R</p>	<p>1.4 Types of cleaning works listed out and explained.</p> <p>1.5 Area of kitchen described.</p> <p>1.6 Types of sanitation works listed out and explained.</p> <p>1.7 Purpose of sanitation works described.</p> <p>1.8 First aid kit checklist described.</p> <p>1.9 Types of first aid kit items listed out and explained.</p> <p>1.10 Function of first aid kit items described.</p> <p>1.11 Classes and cause of fire listed out and explained</p> <p>1.12 Types of fire safety kit listed out and explained.</p> <p>1.13 Classes of waste described.</p> <p>1.14 Purpose to dispose waste described.</p> <p>1.15 Waste disposal schedule described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Safety, health and hygiene practices guidelines interpreted according to company policy.</p> <p>1.2 Cleaning works, time, day and assigned staff confirmed</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>1.3 Cleaning schedule</p> <p>1.4 Types of cleaning works:</p> <ul style="list-style-type: none"> • Sanitization • Rearrangement equipment (LIFO & FIFO) • Tools and equipment cleaning <p>1.5 Area of kitchen:</p> <ul style="list-style-type: none"> • Food preparation area • Store area • Waste area <p>1.6 Types of sanitation works:</p> <ul style="list-style-type: none"> • Utensils • Equipment • Working area surface <p>1.7 Purpose of sanitation works</p>		concept (Reduce, Reuse, Recycle)	<p>according to cleaning schedule and checklist.</p> <p>1.3 Sanitation works, time, day and assigned staff confirmed according to sanitation schedule and checklist.</p> <p>1.4 First aid kit items confirmed according to first aid kit checklist.</p> <p>1.5 Cause, classes and sources of fire confirmed.</p> <p>1.6 Type of waste, weight, types of spoilage and yield percentage confirmed according to waste disposal schedule.</p> <p>1.7 Classes of waste confirmed according to waste disposal schedule.</p> <p>1.8 Environmental rule and regulation on waste disposal interpreted.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Awareness of safety, health and hygiene practices requirements observed.</p> <p>1.2 Responsible in checking safety, health and hygiene practices complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>1.8 First aid kit checklist.</p> <p>1.9 Types of first aid kit items:</p> <ul style="list-style-type: none"> • Sterilised gauze • Antiseptic • Plaster (water proof and non-water proof) • Small scissor <p>1.10 Function of first aid kit items.</p> <p>1.11 Classes and cause of fire:</p> <ul style="list-style-type: none"> • Class A - Solid • Class B - Liquid • Class C - Gases • Class D - Metal <p>1.12 Types of fire safety kit:</p> <ul style="list-style-type: none"> • Fire extinguisher 			<p>1.3 Observant to potential site hazards complied.</p> <p>1.4 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>1.5 Sharp utensils and electrical equipment handling observed.</p> <p>1.6 Kitchen safety, hygiene and health procedure observed.</p> <p>1.7 Food waste minimisation complied.</p> <p>1.8 Cooking oil waste or food waste disposal at designated area observed.</p> <p>1.9 Adhere to legislative requirements related to environment observed.</p> <p>1.10 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Fire blanket • Water Sprinkler • Fire drill • Fire alarm system <p>1.13 Classes of waste:</p> <ul style="list-style-type: none"> • Organic • Non organic <p>1.14 Purpose to dispose waste.</p> <p>1.15 Waste disposal schedule.</p>			
2. Carry out food safety and storage handling activities.	<p>2.1 Fresh fish and live seafood handling procedure.</p> <p>2.2 Dry food storage procedure.</p> <p>2.3 Freezer storage procedure.</p> <p>2.4 Chiller storage procedure.</p>	<p>2.1 Identify receiving and storing food items requirements.</p> <p>2.2 Determine food storage conditions for specific food type.</p> <p>2.3 Store food at controlled temperatures.</p> <p>2.4 Monitor food temperature during preparation.</p>	<p><u>ATTITUDE</u></p> <p>2.1 Systematic in organising kitchen storage.</p> <p>2.2 Awareness of safety, health and hygiene practices requirements.</p> <p><u>SAFETY</u></p> <p>2.1 Wear appropriate Personal Protective Equipment (PPE).</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>2.1 Fresh fish and live seafood handling procedure described.</p> <p>2.2 Dry food storage procedure described.</p> <p>2.3 Freezer storage procedure described.</p> <p>2.4 Chiller storage procedure described.</p> <p>2.5 Hot and cold food holding procedure described.</p> <p>2.6 Utensil and equipment storage procedure described.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>2.5 Hot and cold food holding procedure.</p> <ul style="list-style-type: none"> • Hot (>63 Celsius) • Cold (<8 Celsius) <p>2.6 Utensil and equipment storage procedure.</p>	<p>2.5 Serve food while still hot.</p> <p>2.6 Serve food while still cold.</p>	<p>2.2 Caution when handling sharp utensils and electrical equipment.</p> <p>2.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>2.1 Minimise waste.</p> <p>2.2 Dispose cooking oil waste or food waste at designated area.</p> <p>2.3 Adhere to legislative requirements related to environment.</p> <p>2.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle)</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>2.1 Receiving and storing food items requirements determined according to SOP.</p> <p>2.2 Food stored in environmental conditions that protect against contamination and maximise freshness, quality and appearance.</p> <p>2.3 Food stored at controlled temperatures within 50 Fahrenheit – 70 Fahrenheit and ensure that frozen items remain frozen during storage.</p> <p>2.4 Cooling and heating processes applied that support microbiological safety of food.</p> <p>2.5 Food temperature to monitored by using temperature measuring device during preparation.</p> <p>2.6 Food served to customers according to hot and cold food holding procedure.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>2.1 Organising kitchen storage observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.2 Awareness of safety, health and hygiene practices requirements observed. 2.3 Appropriate Personal Protective Equipment (PPE) observed. 2.4 Sharp utensils and electrical equipment handling observed. 2.5 Kitchen safety, hygiene and health procedure observed. 2.6 Food waste minimisation complied. 2.7 Cooking oil waste or food waste disposal at designated area observed. 2.8 Legislative requirements related to environment complied. 2.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
3. Carry out kitchen hygiene and cleanliness of work area.	3.1 Types of cleaning materials, tools and equipment: • Cleaning chemical	3.1 Identify sources of contamination and spoilage. 3.2 Clean utensil and equipment. 3.3 Sanitise utensil and equipment.	<u>ATTITUDE</u> 3.1 Systematic in organising work area. 3.2 Awareness of safety, health and hygiene practices requirements.	<u>COGNITIVE DOMAIN</u> 3.1 Types of cleaning materials, tools and equipment listed out and explained. 3.2 Cleaning chemical handling procedure described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>(detergent, sanitizer)</p> <ul style="list-style-type: none"> • Mop • Broom • Bucket • Water pusher <p>3.2 Cleaning chemical handling procedure</p> <ul style="list-style-type: none"> • Labelling • Storage <p>3.3 Type of Personnel Protective Equipment (PPE):</p> <ul style="list-style-type: none"> • Goggle • Hand glove • Face mask • Safety shoes <p>3.4 Method of cleaning kitchen area.</p> <p>3.5 Methods of sanitising kitchen utensils and equipment.</p>	<p>3.4 Clean work surfaces.</p> <p>3.5 Sanitise work surfaces.</p> <p>3.6 Remove kitchen waste to designated area.</p>	<p><u>SAFETY</u></p> <p>3.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>3.2 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>3.1 Minimise waste.</p> <p>3.2 Dispose cooking oil waste or food waste at designated area.</p> <p>3.3 Adhere to legislative requirements related to environment.</p> <p>3.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle)</p>	<p>3.3 Type of Personnel Protective Equipment (PPE) listed out and explained.</p> <p>3.4 Method of cleaning kitchen area described.</p> <p>3.5 Methods of sanitising kitchen utensils and equipment described.</p> <p>3.6 Methods to dispose waste materials described.</p> <p>3.7 Safety procedure on disposal waste materials described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>3.1 Contamination and cross-contamination risks identified and steps to reduce the risk taken according to SOP.</p> <p>3.2 Corrective action taken in accordance with workplace and regulatory requirements, when contamination is identified.</p> <p>3.3 Cleaning and sanitising procedures for utensil and equipment applied according to SOP.</p> <p>3.4 Cleaning and sanitising procedures for work surfaces applied according to SOP.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>3.6 Methods to dispose waste materials.</p> <p>3.7 Safety procedure on disposal waste materials.</p>			<p>3.5 Work area free from waste to ensure a safe working environment.</p> <p>3.6 Kitchen waste removed to designated area according to legislative requirements.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>3.1 Organising work area observed.</p> <p>3.2 Awareness of safety, health and hygiene practices requirements observed.</p> <p>3.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>3.4 Sharp utensils and electrical equipment handling observed.</p> <p>3.5 Kitchen safety, hygiene and health procedure observed.</p> <p>3.6 Food waste minimisation complied.</p> <p>3.7 Cooking oil waste or food waste disposal at designated area observed.</p> <p>3.8 Legislative requirements related to environment complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Barber,K, Takemura.H. 2017.Sushi: Taste and Technique (Publish Number). United States.DK Publishing. ISBN-EAN 13 Number 978-1-4654-2984-1.
- 2 Department of Skills Standard (DSD). (2015). Z-009-1:2015, Z-009-2:2015. NCS- Core Abilities latest edition. www.dsd.gov.my
- 3 Hachisu, N.2018. Japan: The Cook Book.Japan. Phaidon Press. ISBN-EAN 13 Number 978-0714874746.
- 4 Japanese Culinary Academy. 2017. Flavor and Seasoning: Dashi, Umami and Fermented Food. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325045
- 5 Japanese Culinary Academy. 2017. Muko-ita Cutting Techniques (Fish). Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325069
- 6 Japanese Culinary Academy. 2018. Muko-ita: Cutting Techniques: Seafood, Poultry, Vegetables. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325090
- 7 Rahim M. Sail et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training. Serdang. Department of Skills Development (DSD). ISBN 978-967-5026-21-8.

15.2. Prepare *Sushi*.

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation		
COMPETENCY UNIT TITLE	Prepare <i>Sushi</i> .		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to prepare <i>Sushi</i> according to standard recipe.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Perform <i>Sushi</i> Rice preparation. 2. Perform <i>Maki</i> Roll preparation. 3. Perform <i>Nigiri</i> preparation. 4. Perform <i>Temaki</i> preparation. 5. Perform <i>Inari</i> preparation. 6. Perform <i>Gunkan</i> preparation. 7. Perform <i>Sushi</i> accompaniment preparation. 		
TRAINING PREREQUISITE (SPECIFIC)	Must complete I561-XXX-2:2021-C01 Handle Kitchen Safety, Health and Hygiene.		
CU CODE	I561-003-2:2021-C02	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Perform <i>Sushi</i> Rice preparation.	1.1 Introduction to Japanese cuisine:	1.1 Interpret <i>Sushi</i> Rice standard recipe. 1.2 Identify <i>Sushi</i> Rice. 1.3 Carry out rice portioning.	<u>ATTITUDE</u> 1.1 Meticulous in preparing <i>Sushi</i> rice. 1.2 Systematic in organising work area.	<u>COGNITIVE DOMAIN</u> 1.1 Introduction to Japanese Cuisine explained. 1.2 <i>Sushi</i> Rice specifications listed out and explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Kitchen/ ingredient terminology Food culture Japanese working culture <p>1.2 <i>Sushi</i> Rice specifications:</p> <ul style="list-style-type: none"> Short-grain rice White color Opaque Round shape <p>1.3 Rice washing procedure:</p> <ul style="list-style-type: none"> Rice washing until water is clear (3-7 times) Rice straining at least 10 minute <p>1.4 Water measuring procedure:</p>	<p>1.4 Carry out rice washing.</p> <p>1.5 Carry out water measuring.</p> <p>1.6 Carry out rice cooking.</p> <p>1.7 Carry out vinegar preparation.</p> <p>1.8 Mix cooked rice with <i>Sushi</i> vinegar.</p> <p>1.9 Transfer cooked rice into a mixing bowl.</p> <p>1.10 Keep <i>Sushi</i> Rice in room temperature before use.</p>	<p><u>SAFETY</u></p> <p>1.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>1.2 Caution when handling sharp utensils and electrical equipment.</p> <p>1.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Minimise waste.</p> <p>1.2 Dispose food waste at designated area.</p> <p>1.3 Save energy and water.</p> <p>1.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>1.3 Rice washing procedure described.</p> <p>1.4 Water measuring procedure described.</p> <p>1.5 Vinegar preparation method described.</p> <p>1.6 <i>Sushi</i> Rice preparation method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 <i>Sushi</i> Rice standard recipe interpreted.</p> <p>1.2 Hygiene standards maintained when preparing <i>Sushi</i> rice according to food safety requirements.</p> <p>1.3 <i>Sushi</i> Rice quality and texture determined according to standard recipe.</p> <p>1.4 Rice portioning are measured by using standard measuring cup according to kitchen order and sales projection.</p> <p>1.5 Rice washed based until water clarity as per washing techniques.</p> <p>1.6 Water measuring are measured by using standard measuring</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Water measuring according to rice portioning (1(rice):1.3(water)) <p>1.5 Vinegar preparation method:</p> <ul style="list-style-type: none"> Vinegar and rice ratio (1:10) <p>1.6 <i>Sushi</i> Rice preparation method.</p>			<p>cup according to rice portioning.</p> <p>1.7 Rice cooking carried out based on moisture, color, aroma and appearance according to standard recipe.</p> <p>1.8 <i>Sushi</i> vinegar preparation carried out based on color, aroma, taste and consistency according to standard recipe.</p> <p>1.9 Cooked rice mixed with <i>Sushi</i> vinegar until well according to standard recipe.</p> <p>1.10 <i>Sushi</i> Rice kept in room temperature and kept in air tight container before use.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Meticulous in preparing <i>Sushi</i> rice demonstrated.</p> <p>1.2 Organising work area observed.</p> <p>1.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>1.4 Sharp utensils and electrical equipment handling observed.</p> <p>1.5 Kitchen safety, hygiene and health procedure observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				1.6 Food waste minimisation complied. 1.7 Food waste disposal at designated area observed. 1.8 Energy and water saving observed. 1.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
2. Perform <i>Maki</i> Roll preparation .	2.1 Types of <i>Maki</i> roll: • <i>Futo Maki</i> • <i>Uramaki</i> • <i>Honsho Maki</i> 2.2 <i>Maki</i> Roll ingredients: • <i>Sushi</i> Rice • Full cut <i>Nori</i> / half cut <i>Nori</i> • Filling according to type of <i>Maki</i> (Japanese cucumber, crab stick, avocado and Takuan)	2.1 Interpret food order slip. 2.2 Interpret <i>Maki</i> Roll standard recipe. 2.3 Identify type of <i>Maki</i> Roll. 2.4 Prepare kitchen utensil. 2.5 Prepare <i>Maki</i> Roll ingredients. 2.6 Place <i>Nori</i> sheet on bamboo matt. 2.7 Put <i>Sushi</i> rice on top of <i>Nori</i> sheet. 2.8 Spread the <i>Sushi</i> Rice on <i>Nori</i> sheet. 2.9 Place filling on spread rice. 2.10 Roll <i>Sushi</i> Rice.	<u>ATTITUDE</u> 2.1 Meticulous in preparing <i>Maki</i> Roll. 2.2 Systematic in organising work area. <u>SAFETY</u> 2.1 Wear appropriate Personal Protective Equipment (PPE). 2.2 Caution when handling sharp utensils and electrical equipment. 2.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u>	<u>COGNITIVE DOMAIN</u> 2.1 Types of <i>Maki</i> roll listed out and explained. 2.2 <i>Maki</i> Roll ingredients listed out and explained. 2.3 Kitchen utensil listed out and explained. 2.4 <i>Maki</i> Roll preparation method listed out and explained. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Food order slip and <i>Maki</i> Roll standard recipe interpreted. 2.2 <i>Futo Maki</i> , <i>Uramaki</i> and <i>Honsho Maki</i> determined according to standard recipe and food order slip.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>2.3 Kitchen utensil:</p> <ul style="list-style-type: none"> • Bamboo matt • Plastic wrap • Kitchen knife • Plate • White cutting board <p>2.4 <i>Maki</i> Roll preparation method.</p>	<p>2.11 Ensure <i>Maki</i> Roll in cylinder shape.</p> <p>2.12 Cut <i>Maki</i> Roll into 6-8 pieces.</p>	<p>2.1 Minimise waste.</p> <p>2.2 Dispose food waste at designated area.</p> <p>2.3 Save energy and water.</p> <p>2.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>2.3 <i>Maki</i> Roll ingredients quantity and utensil prepared according to standard recipe.</p> <p>2.4 <i>Nori</i> sheet placed towards at the bottom on the bamboo mat.</p> <p>2.5 <i>Sushi</i> Rice put on top of the <i>Nori</i> sheet according to standard portioning.</p> <p>2.6 <i>Sushi</i> rice spread on the <i>Nori</i> sheet evenly.</p> <p>2.7 Filling placed on the spread rice according to type of <i>Maki</i> Roll.</p> <p>2.8 <i>Sushi</i> Rice rolled inward firmly according to standard size and shape.</p> <p>2.9 <i>Maki</i> Roll ensured in firm cylinder shape.</p> <p>2.10 <i>Maki</i> Roll cut into 6-8 pieces evenly according to standard recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>2.1 Meticulous in preparing <i>Maki</i> Roll demonstrated.</p> <p>2.2 Organising work area observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p>2.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>2.4 Sharp utensils and electrical equipment handling observed.</p> <p>2.5 Kitchen safety, hygiene and health procedure observed.</p> <p>2.6 Food waste minimisation complied.</p> <p>2.7 Food waste disposal at designated area observed.</p> <p>2.8 Energy and water saving observed.</p> <p>2.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>
3. Perform <i>Nigiri</i> preparation .	<p>3.1 <i>Nigiri</i> ingredients:</p> <ul style="list-style-type: none"> • Neta • Topping (Fish, Seafood, Beef, Vegetable fruits and Poultry) • <i>Sushi</i> Rice 	<p>3.1 Interpret food order slip.</p> <p>3.2 Interpret <i>Nigiri</i> standard recipe.</p> <p>3.3 Prepare <i>Nigiri</i> ingredients.</p> <p>3.4 Prepare <i>Nigiri</i> topping ingredient.</p> <p>3.5 Portion <i>Sushi</i> Rice into desired shape.</p> <p>3.6 Press topping on top of the <i>Sushi</i> Rice.</p>	<p><u>ATTITUDE</u></p> <p>3.1 Meticulous in preparing <i>Nigiri</i>.</p> <p>3.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p> <p>3.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>3.2 Caution when handling sharp</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>3.1 <i>Nigiri</i> ingredient listed out and explained.</p> <p>3.2 <i>Nigiri</i> preparation method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>3.1 Food order slip and <i>Nigiri</i> standard recipe interpreted.</p> <p>3.2 Hygiene standards maintained when preparing <i>Nigiri</i></p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • <i>Nori</i> sheet <p>3.2 <i>Nigiri</i> preparation method:</p> <ul style="list-style-type: none"> • <i>Sushi</i> Rice portioning (15-20 gram) into rectangular shape • Topping firmly pressed on top of the <i>Sushi</i> Rice 		<p>utensils and electrical equipment.</p> <p>3.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>3.1 Minimise waste.</p> <p>3.2 Dispose food waste at designated area.</p> <p>3.3 Save energy and water.</p> <p>3.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>according to food safety requirements.</p> <p>3.3 <i>Nigiri</i> ingredients quantity and kitchen utensil determined according to standard recipe and food order slip.</p> <p>3.4 <i>Nigiri</i> topping ingredients quantity arranged according to standard recipe.</p> <p>3.5 <i>Sushi</i> Rice portioned into desired shape according to standard recipe.</p> <p>3.6 Firmly pressed topping on top of the <i>Sushi</i> Rice according to standard recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>3.1 Meticulous in preparing <i>Nigiri</i> demonstrated.</p> <p>3.2 Organising work area observed.</p> <p>3.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>3.4 Sharp utensils and electrical equipment handling observed.</p> <p>3.5 Kitchen safety, hygiene and health procedure observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.6 Food waste minimisation complied. 3.7 Food waste disposal at designated area observed. 3.8 Energy and water saving observed. 3.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
4. Perform <i>Temaki</i> preparation .	4.1 <i>Temaki</i> ingredients: <ul style="list-style-type: none"> • Half cut <i>Nori</i> • <i>Sushi</i> Rice • Japanese Mayonnaise • Filling (Japanese cucumber, Takuan, lettuce, avocado and Japanese mayonnaise) • Topping (<i>Ebiko</i>, <i>Tobiko</i> and <i>Ikura</i>) 	4.1 Interpret food order slip. 4.2 Interpret <i>Temaki</i> standard recipe. 4.3 Identify <i>Temaki</i> ingredients. 4.4 Place half cut <i>Nori</i> on hand palm. 4.5 Portion <i>Sushi</i> Rice on left <i>Nori</i> sheet. 4.6 Place filling / topping on <i>Sushi</i> Rice. 4.7 Fold to the middle top of <i>Nori</i> sheet. 4.8 Roll stuffed <i>Nori</i> sheet.	<u>ATTITUDE</u> 4.1 Meticulous in preparing <i>Temaki</i> . 4.2 Systematic in organising work area. <u>SAFETY</u> 4.1 Wear appropriate Personal Protective Equipment (PPE). 4.2 Caution when handling sharp utensils and electrical equipment. 4.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u>	<u>COGNITIVE DOMAIN</u> 4.1 <i>Temaki</i> ingredients listed out and explained. 4.2 <i>Temaki</i> preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 4.1 Food order slip and <i>Temaki</i> standard recipe interpreted. 4.2 <i>Temaki</i> ingredients quantity determined according to standard recipe. 4.3 Half cut <i>Nori</i> horizontally positioned on hand palm according to standard recipe. 4.4 <i>Sushi</i> Rice portioned and lightly pressed on left <i>Nori</i> sheet according to standard recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	4.2 <i>Temaki</i> preparation method.		4.1 Minimise waste. 4.2 Dispose food waste at designated area. 4.3 Save energy and water. 4.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	4.5 Filling / topping placed on <i>Sushi</i> Rice according to standard recipe. 4.6 Left side from the bottom of <i>Nori</i> sheet lifted and folded to the middle top of the <i>Nori</i> sheet according to standard recipe. 4.7 Stuffed <i>Nori</i> sheet into cone shape rolled by hand according to standard recipe. <u>AFFECTIVE DOMAIN</u> 4.1 Meticulous in preparing <i>Temaki</i> demonstrated. 4.2 Organising work area observed. 4.3 Appropriate Personal Protective Equipment (PPE) observed. 4.4 Sharp utensils and electrical equipment handling observed. 4.5 Kitchen safety, hygiene and health procedure observed. 4.6 Food waste minimisation complied. 4.7 Food waste disposal at designated area observed. 4.8 Energy and water saving observed.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				4.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
5. Perform <i>Inari</i> preparation .	5.1 <i>Inari</i> <i>Sushi</i> ingredients: <ul style="list-style-type: none"> • <i>Sushi</i> Rice • <i>Inari</i> • Topping (Tuna mayo, <i>Mentai</i>, salmon mayo, <i>Kani</i> mayo) 5.2 <i>Inari</i> preparation method.	5.1 Interpret food order slip. 5.2 Interpret <i>Inari</i> standard recipe. 5.3 Prepare <i>Inari</i> ingredients. 5.4 Squeeze <i>Inari</i> to release sauce. 5.5 Open <i>Inari</i> into pocket shape. 5.6 Portion $\frac{3}{4}$ <i>Sushi</i> Rice into <i>Inari</i> pocket. 5.7 Fill in <i>Inari</i> with topping.	<u>ATTITUDE</u> 5.1 Meticulous in preparing <i>Inari</i> . 5.2 Systematic in organising work area. <u>SAFETY</u> 5.1 Wear appropriate Personal Protective Equipment (PPE). 5.2 Caution when handling sharp utensils and electrical equipment. 5.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 5.1 Minimise waste. 5.2 Dispose food waste at designated area. 5.3 Save energy and water.	<u>COGNITIVE DOMAIN</u> 5.1 <i>Inari</i> ingredients listed out and explained. 5.2 <i>Inari</i> preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 5.1 Food order slip and <i>Inari</i> standard recipe interpreted. 5.2 Hygiene standards maintained when preparing <i>Inari</i> according to food safety requirements. 5.3 <i>Inari</i> ingredients quantity and utensil determined according to standard recipe. 5.4 <i>Inari</i> lightly squeezed to release the sauce according to standard recipe. 5.5 <i>Inari</i> opened gently into pocket shape to avoid tearing according to standard recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			5.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	<p>5.6 $\frac{3}{4}$ <i>Sushi</i> Rice inserted into <i>Inari</i> pocket according to standard recipe.</p> <p>5.7 <i>Inari</i> filled with desired topping according to standard recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>5.1 Meticulous in preparing <i>Inari</i> demonstrated,</p> <p>5.2 Organising work area observed.</p> <p>5.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>5.4 Sharp utensils and electrical equipment handling observed.</p> <p>5.5 Kitchen safety, hygiene and health procedure observed.</p> <p>5.6 Food waste minimisation complied.</p> <p>5.7 Food waste disposal at designated area observed.</p> <p>5.8 Energy and water saving observed.</p> <p>4.10 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
6. Perform <i>Gunkan</i> preparation .	<p>6.1 <i>Gunkan</i> ingredients:</p> <ul style="list-style-type: none"> • 1/7 cut <i>Nori</i> • <i>Sushi</i> Rice • Topping (<i>Ebiko</i>, egg mayo, salad mayo and Salmon mayo) <p>6.2 <i>Gunkan</i> preparation method.</p>	<p>6.1 Interpret food order slip.</p> <p>6.2 Interpret <i>Gunkan</i> standard recipe.</p> <p>6.3 Prepare <i>Gunkan</i> ingredients.</p> <p>6.4 Portion <i>Sushi</i> Rice onto cutting board.</p> <p>6.5 Prepare <i>Sushi</i> Rice.</p> <p>6.6 Attach <i>Nori</i> sheet alongside of <i>Sushi</i> Rice.</p> <p>6.7 Fill in topping on top of <i>Gunkan</i>.</p>	<p><u>ATTITUDE</u></p> <p>6.1 Meticulous in preparing <i>Gunkan</i>.</p> <p>6.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p> <p>6.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>6.2 Caution when handling sharp utensils and electrical equipment.</p> <p>6.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>6.1 Minimise waste.</p> <p>6.2 Food waste at designated area.</p> <p>6.3 Save energy and water.</p> <p>6.4 Concern about sustainability and wastage; practice 3R</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>6.1 <i>Gunkan</i> ingredients listed out and explained.</p> <p>6.2 <i>Gunkan</i> preparation method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>6.1 Food order slip and <i>Gunkan</i> standard recipe interpreted.</p> <p>6.2 Hygiene standards maintained when preparing <i>Gunkan</i> according to food safety requirements.</p> <p>6.3 <i>Sushi</i> ingredients quantity and utensil arranged according to standard recipe.</p> <p>6.4 <i>Sushi</i> Rice portioned placed onto cutting board.</p> <p>6.5 <i>Sushi</i> Rice prepared into desired shape according to standard recipe.</p> <p>6.6 <i>Sushi</i> Rice fully covered with <i>Nori</i> sheet according to standard size and shape.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			concept (Reduce, Reuse, Recycle).	<p>6.7 Topping filled in on top of <i>Gunkan</i> according to standard recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>6.1 Meticulous in preparing <i>Gunkan</i> demonstrated.</p> <p>6.2 Organising work area observed.</p> <p>6.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>6.4 Sharp utensils and electrical equipment handling observed.</p> <p>6.5 Kitchen safety, hygiene and health procedure observed.</p> <p>6.6 Food waste minimisation complied.</p> <p>6.7 Food waste disposal at designated area observed.</p> <p>6.8 Energy and water saving observed.</p> <p>6.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
7. Perform <i>Sushi</i> accompaniment preparation .	<p>7.1 <i>Sushi</i> accompaniment :</p> <ul style="list-style-type: none"> • <i>Wasabi</i> • <i>Gari</i> • <i>Shoyu</i> sauce <p>7.2 <i>Wasabi</i> preparation method:</p> <ul style="list-style-type: none"> • <i>Wasabi</i> powder • Mix with water • Stir <p>7.3 <i>Sushi</i> presentation techniques.</p>	<p>7.1 Identify <i>Sushi</i> accompaniment.</p> <p>7.2 Prepare <i>Wasabi</i>.</p> <p>7.3 Prepare <i>Gari</i> and <i>Shoyu</i> sauce.</p> <p>7.4 Serve <i>Sushi</i> with accompaniment.</p>	<p><u>ATTITUDE</u></p> <p>7.1 Meticulous in preparing <i>Sushi</i> accompaniment.</p> <p>7.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p> <p>7.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>7.2 Caution when handling sharp utensils and electrical equipment.</p> <p>7.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>7.1 Minimise waste.</p> <p>7.2 Dispose food waste at designated area.</p> <p>7.3 Save energy and water.</p> <p>7.4 Concern about sustainability and wastage; practice 3R</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>7.1 <i>Sushi</i> accompaniment listed out and explained.</p> <p>7.2 <i>Wasabi</i> preparation method described.</p> <p>7.3 <i>Sushi</i> presentation techniques described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>7.1 <i>Wasabi</i> preparation demonstrated</p> <p>7.2 <i>Sushi</i> presentation demonstrated according to standard recipe.</p> <p>7.3 <i>Sushi</i> accompaniment determined according to standard recipe.</p> <p>7.4 <i>Wasabi</i> prepared based on color, moisture, aroma, taste and consistency according to standard recipe.</p> <p>7.5 <i>Gari</i> and <i>Shoyu</i> sauce prepared based on color, aroma and taste.</p> <p>7.6 <i>Sushi</i> served separately with <i>Gari</i>, <i>Wasabi</i> and <i>Shoyu</i> sauce accordingly.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			concept (Reduce, Reuse, Recycle).	<u>AFFECTIVE DOMAIN</u> 7.1 Meticulous in preparing <i>Sushi</i> accompaniment demonstrated. 7.2 Organising work area observed. 7.3 Appropriate Personal Protective Equipment (PPE) observed. 7.4 Sharp utensils and electrical equipment handling observed. 7.5 Kitchen safety, hygiene and health procedure observed. 7.6 Food waste minimisation complied. 7.7 Food waste disposal at designated area observed. 7.8 Energy and water saving observed. 7.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

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- 2 Department of Skills Standard (DSD). (2015). Z-009-1:2015, Z-009-2:2015. NCS- Core Abilities latest edition. www.dsd.gov.my
- 3 Hachisu,N.2018. Japan: The Cook Book.Japan. Phaidon Press. ISBN-EAN 13 Number 978-0714874746.
- 4 Japanese Culinary Academy. 2016. Introduction To Japanese Cuisine : Nature, History and Culture. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325007
- 5 Japanese Culinary Academy. 2017. Flavor and Seasoning: Dashi, Umami and Fermented Food. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325045
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- 8 Kawasumi.K. 2017.Sushi Art Cookbook: The Complete Guide To Kazari Sushi (Publish Number). Tuttle Publishing. ISBN-EAN 13 Number 978-4-8053-1437-1
- 9 Nenes, M.F.2010. International Cuisine. United States. John Wiley & Sons. Inc. ISBN-EAN 13 Number 978-0-470-59805-4 page 148-197.
- 10 Nozaki.H. Klippensteen.K.2013. Japanese Kitchen Knives. United States. Kodansha International. ISBN-EAN 13 Number 9781568364902.
- 11 Ono,J. Ono,Y.2016.Sushi: Jiro Gastronomy. United States. Viz Media, Subs. of Shogakukan Inc. ISBN-EAN 13 Number 9781421589084.
- 12 Rahim M. Sail et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training. Serdang. Department of Skills Development (DSD). ISBN 978-967-5026-21-8.

15.3. Prepare *Sashimi*.

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation		
COMPETENCY UNIT TITLE	Prepare <i>Sashimi</i> .		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to prepare <i>Sashimi</i> fish, <i>Tako/ Ika</i>, <i>Ebi</i>, <i>Gai</i> and accompaniment according to standard recipe.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Perform fish <i>Sashimi</i> preparation. 2. Perform <i>Tako/ Ika Sashimi</i> preparation. 3. Perform <i>Ebi Sashimi</i> preparation. 4. Perform <i>Gai Sashimi</i>. 5. Perform <i>Sashimi</i> accompaniment preparation. 		
TRAINING PREREQUISITE (SPECIFIC)	Must complete I561-XXX-2:2021-C01 Handle Safety, Health and Hygiene.		
CU CODE	I561-003-2:2021-C03	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Perform fish <i>Sashimi</i> preparation .	1.1 Introduction to Japanese cuisine: <ul style="list-style-type: none"> • Kitchen/ ingredient terminology • Food culture 	1.1 Interpret food order slip. 1.2 Interpret fish <i>Sashimi</i> standard recipe. 1.3 Select type of fish. 1.4 Prepare kitchen utensil for fish cutting.	<u>ATTITUDE</u> 1.1 Meticulous in preparing fish <i>Sashimi</i> . 1.2 Systematic in organising work area. <u>SAFETY</u>	<u>COGNITIVE DOMAIN</u> 1.1 Introduction to Japanese cuisine explained. 1.2 Types of fish listed out and explained. 1.3 Type of kitchen utensil for fish cutting listed out and explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Japanese working culture <p>1.2 Types of fish:</p> <ul style="list-style-type: none"> <i>Shake</i> <i>Maguro</i> Suzuki <i>Hamachi</i> <i>Kanpachi</i> <p>1.3 Type of kitchen utensil for fish cutting:</p> <ul style="list-style-type: none"> Blue cutting board Kitchen Towel <i>Sashimi</i> knife Pin bone tweezer <p>1.4 Freshness and quality of fish:</p> <ul style="list-style-type: none"> Color Texture Odour Taste Shelf life 	<p>1.5 Check freshness and quality of fish.</p> <p>1.6 Clean fish.</p> <p>1.7 Cut fish.</p> <p>1.8 Fillet fish.</p> <p>1.9 Portion filleted fish.</p> <p>1.10 Clean vegetables.</p> <p>1.11 Prepare vegetables.</p> <p>1.12 Ready for plating and garnishing fish <i>Sashimi</i>.</p> <p>1.13 Serve fish <i>Sashimi</i>.</p>	<p>1.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>1.2 Caution when handling sharp utensils and electrical equipment.</p> <p>1.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Minimise waste.</p> <p>1.2 Dispose food waste at designated area.</p> <p>1.3 Save energy and water.</p> <p>1.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>1.4 Freshness and quality of fish described.</p> <p>1.5 Fish cleaning technique described.</p> <p>1.6 Fish cutting technique described.</p> <p>1.7 Fish <i>Sashimi</i> preparation method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Food order slip and fish <i>Sashimi</i> standard recipe interpreted.</p> <p>1.2 Type of fish selected according to food order slip.</p> <p>1.3 Kitchen utensil used safely and hygienically according to manufacturer instructions.</p> <p>1.4 Freshness, texture, color and odour of fish ensured prior to preparation.</p> <p>1.5 Fish cleaned, cut and filleted efficiently according to type of fish.</p> <p>1.6 Filleted fish portioned according to serving standard recipe.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	1.5 Fish cleaning technique. 1.6 Fish cutting technique. • Cut in room temperature 1.7 Fish <i>Sashimi</i> preparation method.			1.7 Vegetables cleaned and prepared according to desired size and portion. 1.8 Fish <i>Sashimi</i> ready for plating and garnishing according to standard recipe. 1.9 Fish <i>Sashimi</i> serve while still chill. <u>AFFECTIVE DOMAIN</u> 1.1 Meticulous in preparing fish <i>Sashimi</i> demonstrated. 1.2 Organising work area observed. 1.3 Appropriate Personal Protective Equipment (PPE) observed. 1.4 Sharp utensils and electrical equipment handling observed. 1.5 Kitchen safety, hygiene and health procedure observed. 1.6 Food waste minimisation complied. 1.7 Food waste disposal at designated area observed. 1.8 Energy and water saving observed.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				1.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
2. Perform <i>Tako/ Ika Sashimi</i> preparation .	2.1 Type of <i>Tako/ Ika</i> : <ul style="list-style-type: none"> • <i>Mongo Ika</i> • <i>Yari Ika</i> • <i>Tako</i> 2.2 Type of utensil for <i>Tako/ Ika</i> cutting: <ul style="list-style-type: none"> • Blue Cutting board • Kitchen towel • <i>Sashimi</i> knife 2.3 Freshness and quality of <i>Tako/Ika</i> : <ul style="list-style-type: none"> • Color • Texture • Odour • Taste • Shelf life 	2.1 Interpret food order slip. 2.2 Interpret <i>Tako/ Ika Sashimi</i> standard recipe. 2.3 Select type of <i>Tako/ Ika</i> . 2.4 Prepare kitchen utensil for <i>Tako/ Ika</i> cutting. 2.5 Check freshness and quality of <i>Tako/ Ika</i> . 2.6 Clean <i>Tako/ Ika</i> . 2.7 Cut <i>Tako/ Ika</i> . 2.8 Portion <i>Tako/ Ika</i> . 2.9 Clean vegetables. 2.10 Prepare vegetables. 2.11 Ready for plating and garnishing <i>Tako/ Ika Sashimi</i> . 2.12 Serve <i>Tako/ Ika Sashimi</i> .	<u>ATTITUDE</u> 2.1 Meticulous in preparing <i>Tako/ Ika Sashimi</i> . 2.2 Systematic in organising work area. <u>SAFETY</u> 2.1 Wear appropriate Personal Protective Equipment (PPE). 2.2 Caution when handling sharp utensils and electrical equipment. 2.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 2.1 Minimise waste. 2.2 Dispose food waste at designated area. 2.3 Save energy and water.	<u>COGNITIVE DOMAIN</u> 2.1 Type of <i>Tako/ Ika</i> listed out and explained. 2.2 Type of utensil for <i>Tako/ Ika</i> cutting listed out and explained. 2.3 Freshness of <i>Tako/Ika</i> listed out and explained. 2.4 <i>Tako/ Ika</i> cleaning techniques described. 2.5 <i>Tako/ Ika</i> cutting technique described. 2.6 <i>Sashimi Tako/ Ika</i> preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Food order slip and <i>Tako/ Ika Sashimi</i> standard recipe interpreted. 2.2 <i>Tako/ Ika</i> selected according to standard recipe. 2.3 Kitchen utensil for <i>Tako/ Ika</i> cutting prepared.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	2.4 <i>Tako/ Ika</i> cleaning techniques. 2.5 <i>Tako/ Ika</i> cutting technique. 2.6 <i>Tako/ Ika Sashimi</i> preparation method.		2.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	2.4 Freshness, texture, color, odour and shelf life of <i>Tako/ Ika</i> ensured prior to preparation. 2.5 <i>Tako/ Ika</i> cleaned according to cleaning techniques. 2.6 <i>Tako/ Ika</i> cut according to type of <i>Tako/ Ika</i> 2.7 <i>Tako/ Ika</i> portioned according to serving standard recipe. 2.8 Vegetables cleaned and prepared according to standard recipe. 2.9 <i>Tako/ Ika Sashimi</i> ready for plating and garnishing according to standard recipe. 2.10 <i>Tako/ Ika Sashimi</i> served while still chill. <u>AFFECTIVE DOMAIN</u> 2.1 Meticulous in preparing <i>Tako/ Ika Sashimi</i> demonstrated. 2.2 Organising work area observed. 2.3 Appropriate Personal Protective Equipment (PPE) observed. 2.4 Sharp utensils and electrical equipment handling observed.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.5 Kitchen safety, hygiene and health procedure observed. 2.6 Food waste minimisation complied. 2.7 Food waste disposal at designated area observed. 2.8 Energy and water saving observed. 2.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
3. Perform <i>Ebi Sashimi</i> preparation .	3.1 Type of <i>Ebi</i> : <ul style="list-style-type: none"> • <i>Teigaebi</i> • <i>Botan Ebi</i> • <i>Amaebi</i> 3.2 Type of utensil for <i>Ebi</i> cutting: <ul style="list-style-type: none"> • Blue cutting board • Kitchen towel • <i>Sashimi</i> knife 3.3 Freshness and quality of <i>Ebi</i> : <ul style="list-style-type: none"> • Color • Texture • Odour 	3.1 Interpret food order slip and <i>Ebi Sashimi</i> standard recipe. 3.2 Select type of <i>Ebi</i> . 3.3 Prepare kitchen utensil for <i>Ebi</i> cutting. 3.4 Check freshness and quality of <i>Ebi</i> . 3.5 Clean <i>Ebi</i> . 3.6 Cut <i>Ebi</i> . 3.7 Portion <i>Ebi</i> . 3.8 Clean vegetables. 3.9 Prepare vegetables. 3.10 Ready for plating and garnishing <i>Ebi Sashimi</i> . 3.11 Serve <i>Ebi Sashimi</i> .	<u>ATTITUDE</u> 3.1 Meticulous in preparing <i>Ebi Sashimi</i> . 3.2 Systematic in organising work area. <u>SAFETY</u> 3.1 Wear appropriate Personal Protective Equipment (PPE). 3.2 Caution when handling sharp utensils and electrical equipment. 3.3 Adhere to kitchen safety, hygiene and health procedure.	<u>COGNITIVE DOMAIN</u> 3.1 Type of <i>Ebi</i> listed out and explained. 3.2 Type of utensil for <i>Ebi</i> cutting listed out and explained. 3.3 Freshness and quality of <i>Ebi</i> described. 3.4 <i>Ebi</i> cleaning technique described. 3.5 <i>Ebi</i> cutting technique described. 3.6 <i>Ebi Sashimi</i> preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Interpret order slip and <i>Ebi Sashimi</i> standard recipe.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Taste • Shelf life 3.4 <i>Ebi</i> cleaning technique. 3.5 <i>Ebi</i> cutting technique. 3.6 <i>Ebi Sashimi</i> preparation method.		<u>ENVIRONMENT</u> 3.1 Minimise waste. 3.2 Dispose food waste at designated area. 3.3 Save energy and water. 3.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	3.2 <i>Ebi</i> selected according to standard recipe. 3.3 Freshness, texture, color, odour and shelf life of <i>Ebi</i> ensured prior to preparation. 3.4 <i>Ebi</i> cleaned according to cleaning technique. 3.5 <i>Ebi</i> cut according to type of <i>Ebi</i> 3.6 <i>Ebi</i> portioned according to serving standard recipe 3.7 Vegetables prepared and cleaned according to standard recipe. 3.8 <i>Sashimi Ebi</i> ready for plating and garnishing according to standard recipe. 3.9 <i>Ebi Sashimi</i> served while still chill. <u>AFFECTIVE DOMAIN</u> 3.1 Meticulous in preparing <i>Ebi Sashimi</i> demonstrated. 3.2 Organising work area observed. 3.3 Appropriate Personal Protective Equipment (PPE) observed. 3.4 Sharp utensils and electrical equipment handling observed.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.5 Kitchen safety, hygiene and health procedure observed. 3.6 Food waste minimisation complied. 3.7 Food waste disposal at designated area observed. 3.8 Energy and water saving observed. 3.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
4. Perform <i>Gai Sashimi</i> .	4.1 Type of <i>Gai</i> : <ul style="list-style-type: none"> • <i>Hotate Gai</i> • <i>Nama Kaki</i> • <i>Aka Gai</i> • <i>Haigai</i> 4.2 Type of utensil for <i>Gai</i> cutting: <ul style="list-style-type: none"> • Blue Cutting board • Kitchen towel • <i>Sashimi</i> knife • Oyster knife 4.3 Freshness and quality of <i>Gai</i> :	4.1 Interpret food order slip. 4.2 Interpret <i>Gai Sashimi</i> standard recipe. 4.3 Select type of <i>Gai</i> . 4.4 Prepare kitchen utensil for <i>Gai</i> cutting. 4.5 Check freshness and quality of <i>Gai</i> . 4.6 Clean <i>Gai</i> . 4.7 Cut <i>Gai</i> . 4.8 Clean vegetables. 4.9 Prepare vegetables. 4.10 Portion <i>Gai</i> . 4.11 Ready for plating and garnishing <i>Gai Sashimi</i> .	<u>ATTITUDE</u> 4.1 Meticulous in preparing <i>Gai Sashimi</i> . 4.2 Systematic in organising work area. <u>SAFETY</u> 4.1 Wear appropriate Personal Protective Equipment (PPE). 4.2 Caution when handling sharp utensils and electrical equipment.	<u>COGNITIVE DOMAIN</u> 4.1 Type of <i>Gai</i> listed out and explained 4.2 Type of utensil for <i>Gai</i> cutting listed out and explained. 4.3 Freshness of <i>Gai</i> checked. 4.4 <i>Gai</i> cleaning technique described. 4.5 <i>Gai</i> cutting technique described. 4.6 Vegetables preparation method described. 4.7 <i>Gai</i> preparation method described. <u>PSYCHOMOTOR DOMAIN</u>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Color • Texture • Odour • Taste • Shelf life <p>4.4 <i>Gai</i> cleaning technique.</p> <p>4.5 <i>Gai</i> cutting technique.</p> <p>4.6 Vegetables preparation method.</p> <p>4.7 <i>Gai Sashimi</i> preparation method.</p>	4.12 Serve <i>Gai Sashimi</i> .	<p>4.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>4.1 Minimise waste.</p> <p>4.2 Dispose food waste at designated area.</p> <p>4.3 Save energy and water.</p> <p>4.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>4.1 Food order slip and <i>Gai Sashimi</i> standard recipe interpreted.</p> <p>4.2 Type of <i>Gai</i> selected according to food order slip.</p> <p>4.3 Kitchen utensil for <i>Gai</i> cutting prepared.</p> <p>4.4 Freshness, texture, color and odour of <i>Gai</i> ensured prior to preparation.</p> <p>4.5 <i>Gai</i> cleaned and cut according to type of <i>Gai</i>.</p> <p>4.6 <i>Gai</i> portioned according to serving standard recipe.</p> <p>4.7 Vegetables prepared and cleaned according to standard recipe.</p> <p>4.8 <i>Gai Sashimi</i> ready for plating and garnishing according to standard recipe.</p> <p>4.9 <i>Gai Sashimi</i> served while still chill.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>4.1 Meticulous in preparing <i>Gai Sashimi</i> demonstrated.</p> <p>4.2 Organising work area observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p>4.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>4.4 Sharp utensils and electrical equipment handling observed.</p> <p>4.5 Kitchen safety, hygiene and health procedure observed.</p> <p>4.6 Food waste minimisation complied.</p> <p>4.7 Food waste disposal at designated area observed.</p> <p>4.8 Energy and water saving observed.</p> <p>4.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>
5. Perform <i>Sashimi</i> accompaniment preparation .	<p>5.1 <i>Sashimi</i> accompaniment :</p> <ul style="list-style-type: none"> • <i>Wasabi</i> • <i>Shoyu</i> sauce <p>5.2 <i>Wasabi</i> preparation method.</p> <p>5.3 <i>Sashimi</i> presentation techniques.</p>	<p>5.1 Identify <i>Sashimi</i> accompaniment.</p> <p>5.2 Prepare <i>Wasabi</i>.</p> <p>5.3 Prepare <i>Shoyu</i> sauce.</p> <p>5.4 Serve <i>Sashimi</i> with accompaniment.</p>	<p><u>ATTITUDE</u></p> <p>5.1 Meticulous in preparing <i>Sashimi</i> accompaniment.</p> <p>5.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p> <p>5.1 Wear appropriate Personal Protective Equipment (PPE).</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>5.1 <i>Sashimi</i> accompaniment listed out and explained.</p> <p>5.2 <i>Wasabi</i> preparation method described.</p> <p>5.3 <i>Sashimi</i> presentation techniques described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>5.1 <i>Sashimi</i> accompaniment determined according to standard recipe.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			<p>5.2 Caution when handling sharp utensils and electrical equipment.</p> <p>5.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>5.1 Minimise waste.</p> <p>5.2 Dispose food waste at designated area.</p> <p>5.3 Save energy and water.</p> <p>5.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>5.2 <i>Wasabi</i> prepared based on color, moisture, aroma, taste and consistency according to standard recipe.</p> <p>5.3 <i>Shoyu</i> sauce prepared based on color, aroma and taste.</p> <p>5.4 <i>Sashimi</i> presented with <i>Wasabi</i> and <i>Shoyu</i> sauce accordingly.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>5.1 Meticulous in preparing <i>Sashimi</i> accompaniment demonstrated.</p> <p>5.2 Organising work area observed.</p> <p>5.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>5.4 Sharp utensils and electrical equipment handling observed.</p> <p>5.5 Kitchen safety, hygiene and health procedure observed.</p> <p>5.6 Food waste minimisation complied.</p> <p>5.7 Food waste disposal at designated area observed.</p> <p>5.8 Energy and water saving observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				5.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

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- 2 Department of Skills Standard (DSD). (2015). Z-009-1:2015, Z-009-2:2015. NCS- Core Abilities latest edition. www.dsd.gov.my
- 3 Hachisu,N.2018. Japan : The Cook Book.Japan. Phaidon Press. ISBN-EAN 13 Number 978-0714874746.
- 4 Japanese Culinary Academy. 2016. Introduction To Japanese Cuisine : Nature, History and Culture. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325007.
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- 9 Nenes, M.F.2010. International Cuisine. United States. John Wiley & Sons. Inc. ISBN-EAN 13 Number 978-0-470-59805-4 (page 148-197).
- 10 Nozaki.H. Klippensteen.K.2013. Japanese Kitchen Knives. United States. Kodansha International. ISBN-EAN 13 Number 9781568364902.
- 11 Ono,J. Ono,Y.2016.Sushi: Jiro Gastronomy. United States. Viz Media, Subs. of Shogakukan Inc. ISBN-EAN 13 Number 9781421589084.
- 12 Rahim M. Sail et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training. Serdang. Department of Skills Development (DSD). ISBN 978-967-5026-21-8.

15.4. Prepare *Tempura*.

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation		
COMPETENCY UNIT TITLE	Prepare <i>Tempura</i> .		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to prepare <i>Tempura</i> batter, fish, squid, prawn, vegetables <i>Tempura</i> and accompaniment according to standard recipe.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Perform <i>Tempura</i> batter preparation. 2. Perform <i>Sakana Tempura</i> preparation. 3. Perform <i>Ika Tempura</i> preparation. 4. Perform <i>Ebi Tempura</i> preparation. 5. Perform <i>Yasai Tempura</i> preparation. 6. Perform <i>Tempura</i> accompaniment preparation. 		
TRAINING PREREQUISITE (SPECIFIC)	Must complete I561-XXX-2:2021-C01 Handle Safety, Health and Hygiene.		
CU CODE	I561-003-2:2021-C04	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Perform <i>Tempura</i> batter preparation .	1.1 Introduction to Japanese cuisine: <ul style="list-style-type: none"> • Kitchen/ ingredient terminology • Food culture 	1.1 Interpret <i>Tempura</i> batter standard recipe. 1.2 Prepare <i>Tempura</i> batter ingredients and utensil. 1.3 Prepare kitchen utensil.	<u>ATTITUDE</u> 1.1 Meticulous in preparing <i>Tempura</i> batter. 1.2 Systematic in organising work area.	<u>COGNITIVE DOMAIN</u> 1.1 Introduction to Japanese cuisine explained 1.2 <i>Tempura</i> batter ingredients listed out and explained. 1.3 <i>Tempura</i> batter mixing procedure described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Japanese working culture <p>1.2 <i>Tempura</i> batter ingredients:</p> <ul style="list-style-type: none"> <i>Tempura</i> flour Ice water Egg yolk <p>1.3 Kitchen utensil:</p> <ul style="list-style-type: none"> Stainless steel mixing bowl Wire whisk Measuring jug Measuring cup Strainer Ladle <p>1.4 <i>Tempura</i> batter mixing method.</p>	<p>1.4 Measure <i>Tempura</i> flour.</p> <p>1.5 Prepare ice water.</p> <p>1.6 Prepare egg yolk.</p> <p>1.7 Mix <i>Tempura</i> batter.</p>	<p><u>SAFETY</u></p> <p>1.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>1.2 Caution when handling sharp utensils and electrical equipment.</p> <p>1.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Minimise waste.</p> <p>1.2 Dispose cooking oil waste or food waste at designated area.</p> <p>1.3 Save energy and water.</p> <p>1.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 <i>Tempura</i> batter standard recipe interpreted.</p> <p>1.2 Utensil used safely and hygienically according to manufacturer instructions.</p> <p>1.3 <i>Tempura</i> batter ingredients quantity determined according to standard recipe.</p> <p>1.4 <i>Tempura</i> flour measured by using standard measuring cup according to kitchen order.</p> <p>1.5 Ice water measuring determined according to standard recipe.</p> <p>1.6 Egg yolk quantity determined according to standard recipe.</p> <p>1.7 Ingredients mixed until well according to standard recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Meticulous in preparing <i>Tempura</i> batter demonstrated.</p> <p>1.2 Organising work area observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				1.3 Appropriate Personal Protective Equipment (PPE) observed. 1.4 Sharp utensils and electrical equipment handling observed. 1.5 Kitchen safety, hygiene and health procedure observed. 1.6 Food waste minimisation complied. 1.7 Cooking oil waste or food waste disposal at designated area observed. 1.8 Energy and water saving observed. 1.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
2. Perform <i>Sakana Tempura</i> preparation .	2.1 Type of <i>Sakana</i> : • <i>Suzuki</i> • <i>Kisu</i> • <i>Tai</i> 2.2 Type of utensil and equipment: • Blue cutting board • Kitchen towel	2.1 Interpret food order slip. 2.2 Interpret <i>Sakana Tempura</i> standard recipe. 2.3 Select type of fish. 2.4 Prepare utensil and equipment. 2.5 Check freshness and quality of fish. 2.6 Clean fish.	<u>ATTITUDE</u> 2.1 Meticulous in preparing fish <i>Tempura</i> . 2.2 Systematic in organising work area. <u>SAFETY</u> 2.1 Wear appropriate Personal Protective Equipment (PPE).	<u>COGNITIVE DOMAIN</u> 2.1 Type of <i>Sakana</i> listed out and explained. 2.2 Type of utensil and equipment listed out and explained. 2.3 Freshness of fish checked. 2.4 Fish cleaning technique described. 2.5 Fish slicing technique described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Kitchen knife Chopstick Deep fryer Box grater Strainer Mesh skimmer Food tong <p>2.3 Freshness and quality of fish:</p> <ul style="list-style-type: none"> Color Texture Odour Taste Shelf life <p>2.4 Fish cleaning technique.</p> <p>2.5 Fish slicing technique:</p> <ul style="list-style-type: none"> Standardize size <p>2.6 <i>Sakana Tempura</i> preparation method:</p> <ul style="list-style-type: none"> Fish portioning 	<p>2.7 Slice fish meat.</p> <p>2.8 Portion fish.</p> <p>2.9 Dredge fish with <i>Tempura</i> flour.</p> <p>2.10 Dip fish into <i>Tempura</i> batter.</p> <p>2.11 Prepare cooking oil.</p> <p>2.12 Deep fry battered fish with cooking oil.</p> <p>2.13 Drizzle <i>Tempura</i> batter on top of the fish.</p> <p>2.14 Fry fish until golden yellow.</p> <p>2.15 Ready for plating and garnishing <i>Sakana Tempura</i>.</p> <p>2.16 Serve <i>Sakana Tempura</i>.</p>	<p>2.2 Caution when handling sharp utensils and electrical equipment.</p> <p>2.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>2.1 Minimise waste.</p> <p>2.2 Dispose cooking oil waste or food waste at designated area.</p> <p>2.3 Save energy and water.</p> <p>2.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>2.6 Fish <i>Tempura</i> preparation method described.</p> <p>2.7 Fish frying procedure described.</p> <p>2.8 <i>Sakana Tempura</i> characteristic listed out and explained.</p> <p>2.9 <i>Sakana Tempura</i> plating and garnishing method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>2.1 Food order slip and <i>Sakana Tempura</i> standard recipe interpreted.</p> <p>2.2 Type of fish selected according to food order slip.</p> <p>2.3 Utensil used safely and hygienically according to manufacturer instructions.</p> <p>2.4 Freshness, texture, color and odour of fish ensured prior to preparation.</p> <p>2.5 Hygiene standards maintained when handling and preparing raw fish according to food safety requirements.</p> <p>2.6 Fish cleaned and cut efficiently according to type of fish.</p> <p>2.7 Waste minimised of fish items prepared.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Fish dredging technique Fish dipping technique <p>2.7 Fish frying method.</p> <p>2.8 Sakana <i>Tempura</i> characteristic:</p> <ul style="list-style-type: none"> Color Texture Flourish shape <p>2.9 Sakana <i>Tempura</i> plating and garnishing method.</p>			<p>2.8 Fish sliced to portion serving standard recipe.</p> <p>2.9 Sliced fish dredged evenly with <i>Tempura</i> flour.</p> <p>2.10 Sliced fish coated evenly into <i>Tempura</i> batter.</p> <p>2.11 Cooking oil prepared $\frac{3}{4}$ full according to fryer capacity.</p> <p>2.12 Coated sliced fish deep fried with cooking oil within 150 - 160 degrees Celsius.</p> <p>2.13 Sliced fish fried until golden yellow.</p> <p>2.14 <i>Sakana Tempura</i> ready for plating and garnishing according to standard recipe.</p> <p>2.15 <i>Sakana Tempura</i> served while still hot & crispy.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>2.1 Meticulous in preparing fish <i>Tempura</i> demonstrated.</p> <p>2.2 Organising work area observed.</p> <p>2.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>2.4 Sharp utensils and electrical equipment handling observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				2.5 Kitchen safety, hygiene and health procedure observed. 2.6 Food waste minimisation complied. 2.7 Cooking oil waste or food waste disposal at designated area observed. 2.8 Energy and water saving observed. 2.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
3. Perform <i>Ika Tempura</i> preparation .	3.1 Type of utensil for <i>Ika</i> cutting: <ul style="list-style-type: none"> • Blue cutting board • Towel • Kitchen knife • Chopstick • Deep fryer • Box grater • Strainer • Mesh skimmer • Food tong 	3.1 Interpret food order slip. 3.2 Interpret <i>Ika Tempura</i> standard recipe. 3.3 Prepare utensil for squid cutting 3.4 Check freshness and quality of squid. 3.5 Clean squid. 3.6 Cut squid. 3.7 Portion squid. 3.8 Dredge squid with <i>Tempura</i> flour. 3.9 Dip squid into <i>Tempura</i> batter.	<u>ATTITUDE</u> 3.1 Meticulous in preparing squid <i>Tempura</i> . 3.2 Systematic in organising work area. <u>SAFETY</u> 3.1 Wear appropriate Personal Protective Equipment (PPE). 3.2 Caution when handling sharp utensils and electrical equipment.	<u>COGNITIVE DOMAIN</u> 3.1 Type of utensil for <i>Ika</i> cutting listed out and explained. 3.2 Freshness and quality of squid described. 3.3 Squid cleaning technique described. 3.4 Squid cutting technique described. 3.5 Squid <i>Tempura</i> preparation method described. 3.6 Squid frying method described. 3.7 <i>Tempura</i> squid characteristic listed out and explained. 3.8 <i>Tempura</i> squid plating and garnishing method described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>3.2 Freshness and quality of squid:</p> <ul style="list-style-type: none"> • Color • Texture • Odour • Taste • Shelf life <p>3.3 Squid cleaning technique.</p> <p>3.4 Squid cutting technique.</p> <p>3.5 Squid <i>Tempura</i> preparation method:</p> <ul style="list-style-type: none"> • Squid portioning technique • Squid dredging technique • Squid dipping technique <p>3.6 Squid frying method.</p> <p>3.7 Squid <i>Tempura</i> characteristic:</p> <ul style="list-style-type: none"> • Color 	<p>3.10 Deep fry battered squid with cooking oil.</p> <p>3.11 Drizzle <i>Tempura</i> batter on top of the squid.</p> <p>3.12 Fry squid until golden yellow.</p> <p>3.13 Ready for plating and garnishing <i>Ika Tempura</i>.</p> <p>3.14 Serve <i>Ika Tempura</i>.</p>	<p>3.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>3.1 Minimise waste.</p> <p>3.2 Dispose cooking oil waste or food waste at designated area.</p> <p>3.3 Save energy and water.</p> <p>3.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>3.1 Food order slip and <i>Ika Tempura</i> standard recipe interpreted.</p> <p>3.2 Utensil used safely and hygienically according to manufacturer instructions.</p> <p>3.3 Freshness, texture, color and odour of squid ensured prior to preparation.</p> <p>3.4 Squid cleaned and cut efficiently according to type and size of squid.</p> <p>3.5 Waste minimised of squid items prepared.</p> <p>3.6 Squid sliced according to portion serving standard recipe</p> <p>3.7 Sliced squid dredged evenly with <i>Tempura</i> flour.</p> <p>3.8 Sliced squid coated evenly into <i>Tempura</i> batter.</p> <p>3.9 Cooking oil prepared $\frac{3}{4}$ full according to fryer capacity.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Texture • Flourish shape <p>3.8 Squid <i>Tempura</i> plating and garnishing method.</p>			<p>3.10 Coated sliced squid deep fried with cooking oil within 150 - 160 degrees Celsius.</p> <p>3.11 Sliced squid fried until golden yellow.</p> <p>3.12 <i>Ika Tempura</i> ready for plating and garnishing according to standard recipe.</p> <p>3.13 <i>Ika Tempura</i> served while still hot & crispy.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>3.1 Meticulous in preparing squid <i>Tempura</i> demonstrated.</p> <p>3.2 Organising work area observed.</p> <p>3.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>3.4 Sharp utensils and electrical equipment handling observed.</p> <p>3.5 Kitchen safety, hygiene and health procedure observed.</p> <p>3.6 Food waste minimisation complied.</p> <p>3.7 Cooking oil waste or food waste disposal at designated area observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				3.8 Energy and water saving observed. 3.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
4. Perform <i>Ebi Tempura</i> preparation .	4.1 Type of prawn: <ul style="list-style-type: none"> • <i>Akira Ebi</i> • <i>Tiegaebi</i> 4.2 Type of utensil for prawn cutting: <ul style="list-style-type: none"> • Blue Cutting board • Kitchen towel • Kitchen knife • Chopstick • Deep fryer • Box grater • Strainer • Mesh skimmer • Food tong 4.3 Freshness and quality of prawn:	4.1 Interpret food order slip. 4.2 Interpret <i>Ebi Tempura</i> standard recipe. 4.3 Identify type of prawn 4.4 Prepare utensil for prawn cutting 4.5 Check freshness and quality of prawn. 4.6 Clean prawn. 4.7 Cut prawn. 4.8 Portion prawn. 4.9 Dredge prawn with <i>Tempura</i> flour. 4.10 Dip prawn into <i>Tempura</i> batter. 4.11 Deep fry battered prawn with cooking oil. 4.12 Drizzle <i>Tempura</i> batter on top of the prawn.	<u>ATTITUDE</u> 4.1 Meticulous in preparing prawn <i>Tempura</i> . 4.2 Systematic in organising work area. <u>SAFETY</u> 4.1 Wear appropriate Personal Protective Equipment (PPE). 4.2 Caution when handling sharp utensils and electrical equipment. 4.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 4.1 Minimise waste.	<u>COGNITIVE DOMAIN</u> 4.1 Type of <i>Ebi</i> listed out and explained. 4.2 Type of utensil for <i>Ebi</i> cutting listed out and explained. 4.3 Freshness of prawn described. 4.4 Prawn cleaning technique described. 4.5 Prawn cutting technique described. 4.6 Prawn <i>Tempura</i> preparation method described. 4.7 Prawn frying procedure described. 4.8 <i>Ebi Tempura</i> characteristic listed out and explained. 4.9 <i>Ebi Tempura</i> plating and garnishing method explained. <u>PSYCHOMOTOR DOMAIN</u>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Color • Texture • Odour • Taste • Shelf life <p>4.4 Prawn cleaning technique.</p> <p>4.5 Prawn cutting technique.</p> <p>4.6 <i>Ebi Tempura</i> preparation method:</p> <ul style="list-style-type: none"> • Prawn portioning • Prawn dredging technique • Prawn dipping technique <p>4.7 Prawn frying method.</p> <p>4.8 <i>Ebi Tempura</i> characteristic:</p> <ul style="list-style-type: none"> • Color • Texture • Flourish shape 	<p>4.13 Fry prawn until golden yellow.</p> <p>4.14 Ready for platting and garnishing <i>Ebi Tempura</i>.</p> <p>4.15 Serve <i>Ebi Tempura</i>.</p>	<p>4.2 Dispose cooking oil waste or food waste at designated area.</p> <p>4.3 Save energy and water.</p> <p>4.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>4.1 Food order slip and <i>Ebi Tempura</i> standard recipe interpreted.</p> <p>4.2 Type of prawn identified according to food order slip.</p> <p>4.3 Utensil used safely and hygienically according to manufacturer instructions.</p> <p>4.4 Freshness, texture, color and odour of prawn ensured prior to preparation.</p> <p>4.5 Prawn cleaned, head removed, skin peeled and tail remained according to type of prawn.</p> <p>4.6 Underneath abdomen prawn slightly cut.</p> <p>4.7 Prawn massaged to straighten out the prawn.</p> <p>4.8 Prawn quantity determined according to serving portion standard.</p> <p>4.9 Prawn dredged evenly with <i>Tempura</i> flour.</p> <p>4.10 Prawn coated evenly into <i>Tempura</i> batter.</p> <p>4.11 Cooking oil prepared $\frac{3}{4}$ full according to fryer capacity.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	4.9 <i>Ebi Tempura</i> platting and garnishing method.			<p>4.12 Prawn deep fried with vegetable oil within 150 -160 degrees Celsius.</p> <p>4.13 Prawn fried until golden yellow.</p> <p>4.14 <i>Ebi Tempura</i> ready for platting and garnishing according to standard recipe.</p> <p>4.15 <i>Ebi Tempura</i> served while still hot & crispy.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>4.1 Meticulous in preparing prawn <i>Tempura</i> demonstrated.</p> <p>4.2 Organising work area observed.</p> <p>4.3 Awareness of safety, health and hygiene practices requirements observed.</p> <p>4.4 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>4.5 Sharp utensils and electrical equipment handling observed.</p> <p>4.6 Kitchen safety, hygiene and health procedure observed.</p> <p>4.7 Food waste minimisation complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p>4.8 Cooking oil waste or food waste disposal at designated area observed.</p> <p>4.9 Energy and water saving observed.</p> <p>4.10 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>
5. Perform <i>Yasai Tempura</i> preparation .	<p>5.1 Type of vegetables:</p> <ul style="list-style-type: none"> • Fruit vegetable • Root vegetable • Brassicas • Shoots • Tubers • Leafy • Mushroom <p>5.2 Type of utensil for vegetable cutting:</p> <ul style="list-style-type: none"> • Green Cutting board • Kitchen towel 	<p>5.1 Interpret food order slip.</p> <p>5.2 Interpret <i>Yasai Tempura</i> standard recipe.</p> <p>5.3 Identify type of vegetable.</p> <p>5.4 Identify type of utensil for vegetable cutting.</p> <p>5.5 Check freshness and quality of vegetable.</p> <p>5.6 Clean and cut vegetable.</p> <p>5.7 Portion vegetable.</p> <p>5.8 Dredging vegetable with <i>Tempura</i> flour.</p> <p>5.9 Dip vegetable into <i>Tempura</i> batter.</p>	<p><u>ATTITUDE</u></p> <p>5.1 Meticulous in preparing <i>Yasai Tempura</i>.</p> <p>5.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p> <p>5.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>5.2 Caution when handling sharp utensils and electrical equipment.</p> <p>5.3 Adhere to kitchen safety, hygiene and health procedure.</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>5.1 Type of vegetable listed out and explained.</p> <p>5.2 Type of utensil for vegetable cutting listed out and explained.</p> <p>5.3 Freshness of vegetable described.</p> <p>5.4 Vegetable cleaning technique described.</p> <p>5.5 Vegetable cutting technique described.</p> <p>5.6 <i>Yasai Tempura</i> preparation method described.</p> <p>5.7 Vegetable frying procedure described.</p> <p>5.8 <i>Yasai Tempura</i> characteristic listed out and described.</p> <p>5.9 <i>Yasai Tempura</i> plating and garnishing method described.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Kitchen knife Chopstick Deep fryer Box grater Strainer Mesh skimmer Food tong <p>5.3 Freshness of vegetable:</p> <ul style="list-style-type: none"> Color Texture Odour Taste Shelf life <p>5.4 Vegetable cleaning technique.</p> <p>5.5 Vegetable cutting technique.</p> <p>5.6 Vegetable <i>Tempura</i> preparation method:</p> <ul style="list-style-type: none"> Vegetable portioning 	<p>5.10 Deep fry battered vegetable with cooking oil.</p> <p>5.11 Drizzle <i>Tempura</i> batter on top of the vegetable.</p> <p>5.12 Fry vegetable until golden yellow.</p> <p>5.13 Ready for plating and garnishing <i>Yasai Tempura</i>.</p> <p>5.14 Serve <i>Yasai Tempura</i>.</p>	<p><u>ENVIRONMENT</u></p> <p>5.1 Minimise waste.</p> <p>5.2 Dispose cooking oil waste or food waste at designated area.</p> <p>5.3 Save energy and water.</p> <p>5.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>5.1 Food order slip and <i>Yasai Tempura</i> standard recipe interpreted.</p> <p>5.2 Type of vegetable selected according to food order slip.</p> <p>5.3 Utensil used safely and hygienically according to manufacturer instructions.</p> <p>5.4 Freshness, texture, color and odour of vegetables ensured prior to preparation.</p> <p>5.5 Vegetable cleaned and cut efficiently according to type of vegetables.</p> <p>5.6 Vegetable quantity determined according to portion serving standard.</p> <p>5.7 Vegetable dredged evenly with <i>Tempura</i> flour.</p> <p>5.8 Vegetable coated evenly into <i>Tempura</i> batter.</p> <p>5.9 Cooking oil prepared $\frac{3}{4}$ full according to fryer capacity.</p> <p>5.10 Vegetable deep fried with cooking oil within 150 -160 degrees Celsius.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Vegetable dredging technique Vegetable dipping technique <p>5.7 Vegetable frying method.</p> <p>5.8 <i>Yasai Tempura</i> characteristic:</p> <ul style="list-style-type: none"> Color Texture Flourish shape <p>5.9 <i>Yasai Tempura</i> plating and garnishing method.</p>			<p>5.11 Vegetable fried until golden yellow.</p> <p>5.12 <i>Yasai Tempura</i> ready for plating and garnishing according to standard recipe.</p> <p>5.13 <i>Yasai Tempura</i> served while still hot & crispy.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>5.1 Meticulous in preparing <i>Yasai Tempura</i> demonstrated.</p> <p>5.2 Organising work area observed.</p> <p>5.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>5.4 Sharp utensils and electrical equipment handling observed.</p> <p>5.5 Kitchen safety, hygiene and health procedure observed.</p> <p>5.6 Food waste minimisation complied.</p> <p>5.7 Cooking oil waste or food waste disposal at designated area observed.</p> <p>5.8 Energy and water saving observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				5.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
6. Perform <i>Tempura</i> accompaniment preparation .	<p>6.1 <i>Tempura</i> sauce ingredient:</p> <ul style="list-style-type: none"> • <i>Dashi</i> stock • <i>Shoyu</i> sauce • Sweet cooking sauce • <i>Hondashi</i> <p>6.2 <i>Tempura</i> sauce preparation method.</p> <ul style="list-style-type: none"> • <i>Tempura</i> sauce ingredient mixing. • <i>Tempura</i> sauce simmering. <p>6.3 <i>Tempura</i> presentation method:</p> <ul style="list-style-type: none"> • Grated white radish 	<p>6.1 Identify <i>Tempura</i> sauce ingredients.</p> <p>6.2 Mix <i>Tempura</i> sauce ingredients.</p> <p>6.3 Simmer <i>Tempura</i> sauce ingredient for a while.</p> <p>6.4 Serve <i>Tempura</i> with accompaniment.</p>	<p><u>ATTITUDE</u></p> <p>6.1 Meticulous in preparing <i>Tempura</i> accompaniment.</p> <p>6.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p> <p>6.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>6.2 Caution when handling sharp utensils and electrical equipment.</p> <p>6.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>6.1 Minimise waste.</p> <p>6.2 Dispose cooking oil waste or food waste at designated area.</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>6.1 <i>Tempura</i> ingredient sauce listed out and explained.</p> <p>6.2 <i>Tempura</i> sauce preparation method described.</p> <p>6.3 <i>Tempura</i> presentation method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>6.1 <i>Tempura</i> sauce ingredient prepared according to standard recipe.</p> <p>6.2 <i>Tempura</i> sauce ingredient mixed according to standard recipe.</p> <p>6.3 <i>Tempura</i> sauce ingredient simmered.</p> <p>6.4 <i>Tempura</i> presented with <i>Tempura</i> sauce, grated white radish, grated young ginger and lemon wedge.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Grated young ginger • Lemon wedge • Oil paper 		<p>6.3 Save energy and water.</p> <p>6.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p><u>AFFECTIVE DOMAIN</u></p> <p>6.1 Meticulous in preparing <i>Tempura</i> accompaniment demonstrated.</p> <p>6.2 Organising work area observed.</p> <p>6.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>6.4 Sharp utensils and electrical equipment handling observed.</p> <p>6.5 Kitchen safety, hygiene and health procedure observed.</p> <p>6.6 Cooking oil waste or food waste disposal at designated area observed.</p> <p>6.7 Food waste minimisation complied.</p> <p>6.8 Energy and water saving observed.</p> <p>6.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Department of Skills Standard (DSD). (2015). Z-009-1:2015, Z-009-2:2015. NCS- Core Abilities latest edition. www.dsd.gov.my
- 2 Hachisu,N.2018. Japan: The Cook Book.Japan. Phaidon Press. ISBN-EAN 13 Number 978-0714874746.
- 3 Japanese Culinary Academy. 2016. Introduction To Japanese Cuisine: Nature, History and Culture. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325007.
- 4 Japanese Culinary Academy. 2017. Flavor and Seasoning: Dashi, Umami and Fermented Food. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325045.
- 5 Japanese Culinary Academy. 2017. Muko-ita Cutting Techniques (Fish). Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325069.
- 6 Japanese Culinary Academy. 2018. Muko-ita: Cutting Techniques: Seafood, Poultry, Vegetables. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325090.
- 7 Nenes, M.F.2010. International Cuisine. United States. John Wiley & Sons. Inc. ISBN-EAN 13 Number 978-0-470-59805-4. page 148-197.
- 8 Rahim M. Sail et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training. Serdang. Department of Skills Development (DSD). ISBN 978-967-5026-21-8.

15.5. Prepare *Robatayaki*.

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation		
COMPETENCY UNIT TITLE	Prepare <i>Robatayaki</i> .		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to prepare <i>Robatayaki</i> according to standard recipe and customer requirements.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Perform fish <i>Robatayaki</i> preparation. 2. Perform seafood <i>Robatayaki</i> preparation. 3. Perform vegetables <i>Robatayaki</i> preparation. 4. Perform <i>Gyu Robatayaki</i> preparation. 5. Perform <i>Tori Robatayaki</i> preparation. 6. Perform <i>Robatayaki</i> accompaniment preparation. 		
TRAINING PREREQUISITE (SPECIFIC)	Must complete I561-XXX-2:2021-C01 Handle Safety, Health and Hygiene.		
CU CODE	I561-003-2:2021-C05	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Perform fish <i>Robatayaki</i> preparation .	1.1 Introduction to Japanese cuisine: • Kitchen/ ingredient terminology	1.1 Interpret food order slip. 1.2 Interpret fish <i>Robatayaki</i> standard recipe. 1.3 Select type of fish.	<u>ATTITUDE</u> 1.1 Meticulous in preparing fish <i>Robatayaki</i> . 1.2 Systematic in organising work area.	<u>COGNITIVE DOMAIN</u> 1.1 Introduction to Japanese cuisine explained. 1.2 Type of fish listed out and explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Food culture Japanese working culture <p>1.2 Type of fish:</p> <ul style="list-style-type: none"> <i>Shake</i> <i>Tai</i> <i>Unagi</i> <i>Gindara</i> <i>Saba</i> <i>Sanma</i> <p>1.3 Type of utensil and equipment:</p> <ul style="list-style-type: none"> Blue cutting board Kitchen towel Kitchen knife Fish tweezer Skewer Chopstick Salamander / griller Multi purpose brush Salt shaker 	<p>1.4 Prepare kitchen utensil and equipment</p> <p>1.5 Prepare fish <i>Robatayaki</i> ingredients.</p> <p>1.6 Check freshness and quality of fish.</p> <p>1.7 Clean fish.</p> <p>1.8 Slice fish.</p> <p>1.9 Portion fish.</p> <p>1.10 Grill fish.</p> <p>1.11 Ready for plating and garnishing fish <i>Robatayaki</i>.</p>	<p><u>SAFETY</u></p> <p>1.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>1.2 Caution when handling sharp utensils and electrical equipment.</p> <p>1.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Minimise waste.</p> <p>1.2 Dispose food waste at designated area.</p> <p>1.3 Save energy and water.</p> <p>1.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>1.3 Type of utensil and equipment listed out and explained.</p> <p>1.4 Types of ingredient listed out and explained.</p> <p>1.5 Freshness and quality of fish described.</p> <p>1.6 Fish cleaning technique described.</p> <p>1.7 Fish slicing technique described.</p> <p>1.8 Fish <i>Robatayaki</i> preparation method described.</p> <p>1.9 Fish <i>Robatayaki</i> plating and garnishing method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 Food order slip and fish <i>Robatayaki</i> standard recipe interpreted.</p> <p>1.2 Type of fish selected according to standard recipe.</p> <p>1.3 Utensil used safely and hygienically according to manufacturer instructions.</p> <p>1.4 Fish <i>Robatayaki</i> ingredients quantity determined.</p> <p>1.5 Freshness, texture, color and odour of fish ensured prior to preparation.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>1.4 Types of ingredients:</p> <ul style="list-style-type: none"> • Salt • <i>Teriyaki</i> Sauce • <i>Unagi</i> sauce <p>1.5 Freshness and quality of fish:</p> <ul style="list-style-type: none"> • Color • Texture • Odour • Taste • Shelf life <p>1.6 Fish cleaning technique.</p> <p>1.7 Fish slicing technique.</p> <p>1.8 Fish <i>Robatayaki</i> preparation method:</p> <ul style="list-style-type: none"> • Fish portioning • Fish grilling (Salt & <i>Teriyaki</i> Sauce) <p>1.9 Fish <i>Robatayaki</i> plating and</p>			<p>1.6 Fish cleaned and cut efficiently according to type of fish.</p> <p>1.7 Fish portion weight determined according to serving standard.</p> <p>1.8 Fish grilled based on doneness and appearance according to specified grilling time.</p> <p>1.9 Fish <i>Robatayaki</i> ready for plating and garnishing according to standard recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>1.1 Meticulous in preparing fish <i>Robatayaki</i> demonstrate.</p> <p>1.2 Organising work area observed.</p> <p>1.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>1.4 Sharp utensils and electrical equipment handling observed.</p> <p>1.5 Kitchen safety, hygiene and health procedure observed.</p> <p>1.6 Food waste minimisation complied.</p> <p>1.7 Food waste disposal at designated area observed.</p> <p>1.8 Energy and water saving observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	garnishing method.			1.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
2. Perform seafood <i>Robatayaki</i> preparation .	2.1 Type of seafood: <ul style="list-style-type: none"> • <i>Ebi</i> • <i>Ika</i> • Lobster 2.2 Type of utensil and equipment: <ul style="list-style-type: none"> • Blue cutting board • Kitchen towel • Kitchen knife • Skewer • Chopstick • Salamander / griller • Multi purpose brush • Salt shaker 2.3 Types of ingredients: <ul style="list-style-type: none"> • Salt 	2.1 Interpret food order slip. 2.2 Interpret seafood <i>Robatayaki</i> standard recipe. 2.3 Select type of seafood. 2.4 Prepare kitchen utensil and equipment. 2.5 Prepare seafood <i>Robatayaki</i> ingredients. 2.6 Check freshness and quality of seafood. 2.7 Clean seafood. 2.8 Cut seafood. 2.9 Portion seafood. 2.10 Grill seafood. 2.11 Ready for plating and garnishing seafood <i>Robatayaki</i> .	<u>ATTITUDE</u> 2.1 Meticulous in preparing seafood <i>Robatayaki</i> . 2.2 Systematic in organising work area. <u>SAFETY</u> 2.1 Wear appropriate Personal Protective Equipment (PPE). 2.2 Caution when handling sharp utensils and electrical equipment. 2.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 2.1 Minimise waste. 2.2 Dispose food waste at designated area. 2.3 Save energy and water.	<u>COGNITIVE DOMAIN</u> 2.1 Type of seafood listed out and explained. 2.2 Type of utensil and equipment listed out and explained. 2.3 Types of ingredient listed out and explained. 2.4 Freshness and quality of seafood described. 2.5 Seafood cleaning technique described. 2.6 Seafood cutting technique described. 2.7 Seafood <i>Robatayaki</i> preparation method described. 2.8 Seafood <i>Robatayaki</i> plating and garnishing method described. <u>PSYCHOMOTOR DOMAIN</u> 2.1 Food order slip and seafood <i>Robatayaki</i> standard recipe interpreted. 2.2 Type of seafood selected according to food order slip.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • <i>Teriyaki</i> sauce <p>2.4 Freshness and quality of seafood:</p> <ul style="list-style-type: none"> • Color • Texture • Odour • Taste • Shelf life <p>2.5 Cleaning technique.</p> <p>2.6 Cutting technique.</p> <p>2.7 Seafood <i>Robatayaki</i> preparation method:</p> <ul style="list-style-type: none"> • Seafood portioning. • Seafood grilling (Salt & <i>Teriyaki</i> Sauce) <p>2.8 Seafood <i>Robatayaki</i> plating and</p>		<p>2.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>2.3 Utensil used safely and hygienically according to manufacturer instructions.</p> <p>2.4 Seafood <i>Robatayaki</i> ingredients determined according to standard recipe.</p> <p>2.5 Freshness, texture, color and odour of seafood ensured prior to preparation.</p> <p>2.6 Seafood cleaned and cut efficiently according to type of seafood.</p> <p>2.7 Seafood portion weight determined according to serving standard recipe.</p> <p>2.8 Seafood grilled based on doneness and appearance according to specified grilling time.</p> <p>2.9 Seafood <i>Robatayaki</i> ready for plating and garnishing according to standard recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>2.1 Meticulous in preparing seafood <i>Robatayaki</i> demonstrate.</p> <p>2.2 Organising work area observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	garnishing method.			2.3 Appropriate Personal Protective Equipment (PPE) observed. 2.4 Sharp utensils and electrical equipment handling observed. 2.5 Kitchen safety, hygiene and health procedure observed. 2.6 Food waste minimisation complied. 2.7 Food waste disposal at designated area observed. 2.8 Energy and water saving observed. 2.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
3. Perform vegetables <i>Robatayaki</i> preparation .	3.1 Type of vegetables: <ul style="list-style-type: none"> • Mushroom • Fruit vegetable • Shoots 3.2 Type of utensil and equipment: <ul style="list-style-type: none"> • Green Cutting board 	3.1 Interpret food order slip. 3.2 Interpret vegetables <i>Robatayaki</i> standard recipe. 3.3 Select type of vegetables. 3.4 Prepare kitchen utensil and equipment.	<u>ATTITUDE</u> 3.1 Meticulous in preparing vegetables <i>Robatayaki</i> . 3.2 Systematic in organising work area. <u>SAFETY</u> 3.1 Wear appropriate Personal Protective Equipment (PPE).	<u>COGNITIVE DOMAIN</u> 3.1 Type of vegetable listed out and explained. 3.2 Type of utensil and equipment listed out and explained. 3.3 Types of ingredient listed out and explained. 3.4 Freshness of vegetable described. 3.5 Cleaning technique described. 3.6 Cutting technique described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Kitchen towel Kitchen knife Skewer Chopstick Salamander / griller Multi purpose brush Salt shaker 	3.5 Prepare vegetables <i>Robatayaki</i> ingredients. 3.6 Check freshness and quality of vegetables. 3.7 Clean vegetables. 3.8 Cut vegetables. 3.9 Portion vegetables. 3.10 Grill vegetables. 3.11 Ready for plating and garnishing vegetables <i>Robatayaki</i> .	3.2 Caution when handling sharp utensils and electrical equipment. 3.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 3.1 Minimise waste. 3.2 Dispose food waste at designated area. 3.3 Save energy and water. 3.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	3.7 Vegetable <i>Robatayaki</i> preparation method described. 3.9 Vegetable <i>Robatayaki</i> plating and garnishing method described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Food order slip and vegetables <i>Robatayaki</i> standard recipe interpreted. 3.2 Type of vegetables selected according to food order slip. 3.3 Utensil used safely and hygienically according to manufacturer instructions. 3.4 Vegetables <i>Robatayaki</i> ingredients determined according to standard recipe. 3.5 Freshness, texture, color and odour of vegetables ensured prior to preparation. 3.6 Vegetable cleaned and cut efficiently according to type of vegetables. 3.7 Vegetable portion weight determined according to serving standard recipe. 3.8 Vegetables grilled based on doneness and appearance
	3.3 Types of ingredient: <ul style="list-style-type: none"> Salt <i>Teriyaki</i> sauce 			
	3.4 Freshness and quality of vegetables: <ul style="list-style-type: none"> Color Texture Odour Taste Shelf life 			
	3.5 Vegetables cleaning technique.			

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>3.6 Vegetables cutting technique:</p> <ul style="list-style-type: none"> • Cutting shape according to type of vegetables <p>3.7 Vegetable <i>Robatayaki</i> preparation method:</p> <ul style="list-style-type: none"> • Vegetable portioning. • Vegetable grilling (Salt & <i>Teriyaki</i> Sauce) <p>3.8 Vegetable <i>Robatayaki</i> plating and garnishing method.</p>			<p>according to specified grilling time.</p> <p>3.9 Vegetables <i>Robatayaki</i> ready for plating and garnishing according to standard recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>3.1 Meticulous in preparing vegetables <i>Robatayaki</i> demonstrate.</p> <p>3.2 Organising work area observed.</p> <p>3.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>3.4 Sharp utensils and electrical equipment handling observed.</p> <p>3.5 Kitchen safety, hygiene and health procedure observed.</p> <p>3.6 Food waste minimisation complied.</p> <p>3.7 Food waste disposal at designated area observed.</p> <p>3.8 Energy and water saving observed.</p> <p>3.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
4. Perform <i>Gyu Robatayaki</i> preparation .	<p>4.1 Part of beef:</p> <ul style="list-style-type: none"> • Sirloin • Rib eye • Short loin <p>4.2 Type of utensil and equipment:</p> <ul style="list-style-type: none"> • Red cutting board • Kitchen towel • Kitchen knife • Skewer • Chopstick • Salamander /griller • Multi purpose brush • Salt shaker <p>4.3 Type of ingredients:</p> <ul style="list-style-type: none"> • Salt • <i>Teriyaki</i> sauce <p>4.4 Freshness and quality of beef:</p> <ul style="list-style-type: none"> • Color 	<p>4.1 Interpret order slip and <i>Gyu Robatayaki</i> standard recipe.</p> <p>4.2 Select part of beef.</p> <p>4.3 Prepare kitchen utensil and equipment.</p> <p>4.4 Prepare <i>Gyu Robatayaki</i> ingredients.</p> <p>4.5 Check freshness and quality of beef.</p> <p>4.6 Cut beef.</p> <p>4.7 Portion beef.</p> <p>4.8 Grill beef.</p> <p>4.9 Ready for platting and garnishing <i>Gyu Robatayaki</i>.</p>	<p><u>ATTITUDE</u></p> <p>4.1 Meticulous in preparing <i>Gyu Robatayaki</i>.</p> <p>4.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p> <p>4.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>4.2 Caution when handling sharp utensils and electrical equipment.</p> <p>4.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>4.1 Minimise waste.</p> <p>4.2 Dispose food waste at designated area.</p> <p>4.3 Save energy and water.</p> <p>4.4 Concern about sustainability and wastage; practice 3R</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>4.1 Part of beef listed out and explained.</p> <p>4.2 Type of utensil and equipment listed out and explained.</p> <p>4.3 Type of ingredient listed out and explained.</p> <p>4.4 Freshness of beef described.</p> <p>4.5 Beef cutting technique described.</p> <p>4.6 <i>Gyu Robatayaki</i> preparation method described.</p> <p>4.7 <i>Gyu Robatayaki</i> platting and garnishing method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>4.1 Food order slip and <i>Gyu Robatayaki</i> standard recipe interpreted.</p> <p>4.2 Part of beef selected according to food order slip.</p> <p>4.3 Utensil used safely and hygienically according to manufacturer instructions.</p> <p>4.4 <i>Gyu Robatayaki</i> ingredients determined according to standard recipe.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Texture • Odour • Taste • Shelf life <p>4.5 Beef cutting technique.</p> <p>4.6 <i>Gyu Robatayaki</i> preparation method:</p> <ul style="list-style-type: none"> • Beef portioning according to serving standard recipe • Item grilling according to standard order <p>4.7 <i>Gyu Robatayaki</i> plating and garnishing method.</p>		concept (Reduce, Reuse, Recycle).	<p>4.5 Freshness, texture, color and odour of beef ensured prior to preparation.</p> <p>4.6 Beef cut efficiently according to part of beef.</p> <p>4.7 Beef portion weight determined according to serving standard recipe.</p> <p>4.8 Beef grilled based on doneness, appearance and texture according to specified grilling time.</p> <p>4.9 <i>Gyu Robatayaki</i> ready for plating and garnishing according to standard recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>4.1 Meticulous in preparing <i>Gyu Robatayaki</i>.</p> <p>4.2 Organising work area observed.</p> <p>4.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>4.4 Sharp utensils and electrical equipment handling observed.</p> <p>4.5 Kitchen safety, hygiene and health procedure observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				4.6 Food waste minimisation complied. 4.7 Food waste disposal at designated area observed. 4.8 Energy and water saving observed. 4.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
5. Perform <i>Tori Robatayaki</i> preparation .	5.1 Part of chicken: <ul style="list-style-type: none"> • Boneless chicken breast • Boneless chicken thigh • Chicken drummet • Chicken wing 5.2 Type of utensil and equipment: <ul style="list-style-type: none"> • Yellow Cutting board • Kitchen towel 	5.1 Interpret food order slip. 5.2 Interpret <i>Tori Robatayaki</i> standard recipe. 5.3 Select part of chicken. 5.4 Prepare kitchen utensil and equipment. 5.5 Prepare <i>Tori Robatayaki</i> ingredients. 5.6 Check freshness and quality of chicken. 5.7 Clean chicken. 5.8 Cut chicken. 5.9 Portion chicken. 5.10 Grill chicken.	<u>ATTITUDE</u> 5.1 Meticulous in preparing <i>Tori Robatayaki</i> . 5.2 Systematic in organising work area. <u>SAFETY</u> 5.1 Wear appropriate Personal Protective Equipment (PPE). 5.2 Caution when handling sharp utensils and electrical equipment. 5.3 Adhere to kitchen safety, hygiene and health procedure.	<u>COGNITIVE DOMAIN</u> 5.1 Part of chicken listed out and explained. 5.2 Type of utensil and equipment listed out and explained. 5.3 Type of ingredient listed out and explained. 5.4 Freshness of chicken described. 5.5 Chicken cleaning technique described. 5.6 Chicken cutting technique described. 5.7 <i>Tori Robatayaki</i> preparation method described. 5.9 <i>Tori Robatayaki</i> plating and garnishing method described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Kitchen knife • Skewer • Chopstick • Salamander /griller • Multi purpose brush • Salt shaker <p>5.3 Type of ingredients:</p> <ul style="list-style-type: none"> • Salt • Teriyaki sauce <p>5.4 Freshness and quality of chicken:</p> <ul style="list-style-type: none"> • Color • Texture • Odour • Taste • Shelf life <p>5.5 Chicken cleaning technique.</p> <p>5.6 Chicken cutting technique.</p>	<p>5.11 Ready for plating and garnishing <i>Tori Robatayaki</i>.</p>	<p><u>ENVIRONMENT</u></p> <p>5.1 Minimise waste.</p> <p>5.2 Dispose cooking oil waste or food waste at designated area.</p> <p>5.3 Save energy and water.</p> <p>5.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>5.1 Food order slip and <i>Tori Robatayaki</i> standard recipe interpreted.</p> <p>5.2 Part of chicken selected according to standard recipe.</p> <p>5.3 Utensil used safely and hygienically according to manufacturer instructions.</p> <p>5.4 <i>Tori Robatayaki</i> ingredients determined according to standard recipe.</p> <p>5.5 Freshness, texture, color and odour of chicken ensured prior to preparation.</p> <p>5.6 Chicken cleaned and cut efficiently according to standard recipe.</p> <p>5.7 Chicken portion weight determined according to serving standard recipe.</p> <p>5.8 Chicken grilled based on doneness, appearance and texture according to specified grilling time.</p> <p>5.9 <i>Tori Robatayaki</i> ready for plating and garnishing according to standard recipe.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>5.7 <i>Tori Robatayaki</i> preparation method:</p> <ul style="list-style-type: none"> • Chicken portioning • Chicken grilling (Salt & <i>Teriyaki</i> Sauce <p>5.8 <i>Tori Robatayaki</i> plating and garnishing method.</p>			<p><u>AFFECTIVE DOMAIN</u></p> <p>5.1 Meticulous in preparing <i>Tori Robatayaki</i> demonstrated.</p> <p>5.2 Organising work area observed.</p> <p>5.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>5.4 Sharp utensils and electrical equipment handling observed.</p> <p>5.5 Kitchen safety, hygiene and health procedure observed.</p> <p>5.6 Food waste minimisation complied.</p> <p>5.7 Food waste disposal at designated area observed.</p> <p>5.8 Energy and water saving observed.</p> <p>5.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
6. Perform <i>Robatayaki</i> accompaniment preparation .	6.1 Type of accompaniment : <ul style="list-style-type: none"> • <i>Teriyaki</i> sauce • <i>Oroshi</i> • <i>Ajikami</i> • Lemon wedge 6.2 <i>Robatayaki</i> presentation techniques.	6.1 Identify <i>Robatayaki</i> accompaniment. 6.2 Prepare <i>Teriyaki</i> sauce. 6.3 Prepare <i>Oroshi</i> , <i>Ajikami</i> and lemon wedge. 6.4 Serve <i>Robatayaki</i> with accompaniment.	<u>ATTITUDE</u> 6.1 Meticulous in preparing <i>Robatayaki</i> accompaniment. 6.2 Systematic in organising work area. <u>SAFETY</u> 6.1 Wear appropriate Personal Protective Equipment (PPE). 6.2 Caution when handling sharp utensils and electrical equipment. 6.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 6.1 Minimise waste. 6.2 Dispose food waste at designated area. 6.3 Save energy and water. 6.4 Concern about sustainability and wastage; practice 3R	<u>COGNITIVE DOMAIN</u> 6.1 Type of accompaniment listed out and explained. 6.2 <i>Robatayaki</i> presentation techniques described. <u>PSYCHOMOTOR DOMAIN</u> 6.1 <i>Robatayaki</i> accompaniment ingredients selected according to standard recipe. 6.2 <i>Teriyaki</i> sauce prepared based on color, taste and aroma according to standard recipe. 6.3 <i>Oroshi</i> and <i>Ajikami</i> prepared based on texture, color, taste and aroma according to standard recipe. 6.4 <i>Robatayaki</i> served with <i>Teriyaki</i> sauce, <i>Oroshi</i> , <i>Ajikami</i> and lemon wedge. <u>AFFECTIVE DOMAIN</u> 6.1 Meticulous in preparing <i>Robatayaki</i> accompaniment demonstrated. 6.2 Organising work area observed.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
			concept (Reduce, Reuse, Recycle).	<p>6.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>6.4 Sharp utensils and electrical equipment handling observed.</p> <p>6.5 Kitchen safety, hygiene and health procedure observed.</p> <p>6.6 Food waste minimisation complied.</p> <p>6.7 Food waste disposal at designated area observed.</p> <p>6.8 Energy and water saving observed.</p> <p>6.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Department of Skills Standard (DSD). (2015). Z-009-1:2015, Z-009-2:2015. NCS- Core Abilities latest edition. www.dsd.gov.my
- 2 Hachisu, N.2018. Japan: The Cook Book.Japan. Phaidon Press. ISBN-EAN 13 Number 978-0714874746.
- 3 Japanese Culinary Academy. 2016. Introduction To Japanese Cuisine: Nature, History and Culture. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325007.
- 4 Japanese Culinary Academy. 2017. Flavor and Seasoning: Dashi, Umami and Fermented Food. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325045.
- 5 Japanese Culinary Academy. 2017. Muko-ita Cutting Techniques (Fish). Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325069.
- 6 Japanese Culinary Academy. 2018. Muko-ita: Cutting Techniques: Seafood, Poultry, Vegetables. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325090.
- 7 Nenes, M.F.2010. International Cuisine. United States. John Wiley & Sons. Inc. ISBN-EAN 13 Number 978-0-470-59805-4. page 148-197.
- 8 Rahim M. Sail et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training. Serdang. Department of Skills Development (DSD). ISBN 978-967-5026-21-8.

15.6. Prepare *Teppanyaki*.

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(561) Restaurants And Mobile Food Service Activities		
AREA	Japanese Cuisine		
NOSS TITLE	Japanese Cuisine Preparation		
COMPETENCY UNIT TITLE	Prepare <i>Teppanyaki</i> .		
LEARNING OUTCOMES	<p>The learning outcomes of this competency are to enable the trainees to prepare Teppanyaki according to standard recipe and customer requirements.</p> <p>Upon completion of this competency unit, trainees should be able to:</p> <ol style="list-style-type: none"> 1. Perform <i>Ponzu</i> sauce preparation 2. Perform <i>Gomadare</i> sauce preparation. 3. Perform beef <i>Teppanyaki</i> preparation. 4. Perform seafood <i>Teppanyaki</i> preparation. 5. Perform fish <i>Teppanyaki</i> preparation. 6. Perform chicken <i>Teppanyaki</i> preparation. 7. Perform <i>Teppanyaki</i> fried rice preparation. 8. Perform <i>Teppanyaki</i> noodle preparation. 9. Perform vegetable <i>Teppanyaki</i> preparation. 		
TRAINING PREREQUISITE (SPECIFIC)	Must complete I561-XXX-2:2021-C01 Handle Safety, Health and Hygiene.		
CU CODE	I561-003-2:2021-C06	NOSS LEVEL	Two (2)

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
1. Perform <i>Ponzu</i> sauce preparation.	1.1 Introduction to Japanese cuisine:	1.1 Interpret <i>Ponzu</i> sauce standard recipe.	<u>ATTITUDE</u>	<u>COGNITIVE DOMAIN</u> 1.1 Introduction to Japanese cuisine explained.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Kitchen/ ingredient terminology Food culture Japanese working culture <p>1.2 Type utensil and equipment:</p> <ul style="list-style-type: none"> Mixing bowl Wire whisk Silicon Spatula Blender Frying pan Ladle Weighing scale Measuring cup <p>1.3 <i>Ponzu</i> sauce ingredients:</p> <ul style="list-style-type: none"> Citrus juice <i>Shoyu</i> sauce Sweet cooking sauce Lemon 	<p>1.2 Prepare kitchen utensil and equipment.</p> <p>1.3 Prepare <i>Ponzu</i> sauce ingredients.</p> <p>1.4 Mix all ingredients.</p> <p>1.5 Stir ingredients.</p> <p>1.6 Keep <i>Ponzu</i> sauce.</p> <p>1.7 Serve <i>Ponzu</i> sauce with <i>Momiji Oroshi</i> and spring onion.</p>	<p>1.1 Meticulous in preparing <i>Ponzu</i> sauce.</p> <p>1.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p> <p>1.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>1.2 Careful when handling sharp utensils and electrical equipment.</p> <p>1.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>1.1 Minimise waste.</p> <p>1.2 Dispose cooking oil waste or food waste at designated area.</p> <p>1.3 Save energy and water.</p> <p>1.4 Concern about sustainability and wastage; practice 3R</p>	<p>1.2 Type utensil and equipment listed out and explained.</p> <p>1.3 <i>Ponzu</i> sauce ingredients listed out and explained.</p> <p>1.4 <i>Ponzu</i> sauce preparation method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>1.1 <i>Ponzu</i> sauce standard recipe interpreted.</p> <p>1.2 Utensil used safely and hygienically according to manufacturer instructions.</p> <p>1.3 <i>Ponzu</i> sauce ingredients quantity measured according to standard recipe.</p> <p>1.4 All ingredients mixed well according to standard recipe.</p> <p>1.5 All ingredients stirred until well according to standard recipe.</p> <p>1.6 <i>Ponzu</i> sauce prepared based on color, taste and aroma according to standard recipe.</p> <p>1.7 <i>Ponzu</i> sauce kept overnight at chiller according to standard recipe.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • <i>Kombu</i> • <i>Katsubushi</i> 1.4 <i>Ponzu</i> sauce preparation method.		concept (Reduce, Reuse, Recycle).	1.8 <i>Ponzu</i> sauce served with <i>Momiji Oroshi</i> and spring onion. <u>AFFECTIVE DOMAIN</u> 1.1 Meticulous in preparing <i>Ponzu</i> sauce. 1.2 Organising work area observed. 1.3 Appropriate Personal Protective Equipment (PPE) observed. 1.4 Sharp utensils and electrical equipment handling observed. 1.5 Kitchen safety, hygiene and health procedure observed. 1.6 Food waste minimisation complied. 1.7 Cooking oil waste or food waste disposal at designated area observed. 1.8 Energy and water saving observed. 1.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
2. Perform <i>Gomadare</i> sauce preparation.	<p>2.1 Type utensil and equipment:</p> <ul style="list-style-type: none"> • Mixing bowl • Wire whisk • Silicon Spatula • Blender • Frying pan • Ladle • Weighing scale • Measuring cup <p>2.2 <i>Gomadare</i> sauce ingredients:</p> <ul style="list-style-type: none"> • <i>Atari Goma</i> • White sesame seed • Grated garlic • Sweet cooking sauce • <i>Toban Djan</i> paste • <i>Dashi</i> stock <p>2.3 <i>Gomadare</i> sauce</p>	<p>2.1 Interpret <i>Gomadare</i> sauce standard recipe.</p> <p>2.2 Prepare <i>Gomadare</i> sauce ingredients.</p> <p>2.3 Toast white sesame seed.</p> <p>2.4 Ground white sesame seed toasted.</p> <p>2.5 Mix all <i>Gomadare</i> ingredients.</p> <p>2.8 Keep <i>Gomadare</i> paste.</p> <p>2.9 Serve <i>Gomadare</i> sauce with added in <i>Dashi</i> stock .</p>	<p><u>ATTITUDE</u></p> <p>2.1 Meticulous in preparing <i>Gomadare</i> sauce.</p> <p>2.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p> <p>2.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>2.2 Careful when handling sharp utensils and electrical equipment.</p> <p>2.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>2.1 Minimise waste.</p> <p>2.2 Dispose cooking oil waste or food waste at designated area.</p> <p>2.3 Save energy and water.</p> <p>2.4 Concern about sustainability and wastage; practice 3R</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>2.1 Type utensil and equipment listed out and explained.</p> <p>2.2 <i>Gomadare</i> sauce ingredient listed out and explained.</p> <p>2.3 <i>Gomadare</i> sauce preparation method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>2.1 <i>Gomadare</i> sauce standard recipe interpreted.</p> <p>2.2 <i>Gomadare</i> sauce ingredient prepared according to standard recipe</p> <p>2.3 White sesame seed toasted according to standard recipe</p> <p>2.4 White sesame seed ground toasted until fragrant according to standard recipe.</p> <p>2.5 <i>Atari Goma</i>, grated garlic, sweet cooking sauce and <i>Toban Djan</i> paste mixed according to standard recipe.</p> <p>2.6 <i>Gomadare</i> paste kept at chiller according to standard recipe.</p> <p>2.7 <i>Gomadare</i> paste added in <i>Dashi</i> stock for suitable consistency.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	preparation method.		concept (Reduce, Reuse, Recycle).	<p>2.8 <i>Gomadare</i> sauce prepared based on color, taste and aroma according to standard recipe.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>2.1 Meticulous in preparing <i>Gomadare</i> sauce demonstrated.</p> <p>2.2 Organising work area observed.</p> <p>2.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>2.4 Sharp utensils and electrical equipment handling observed.</p> <p>2.5 Kitchen safety, hygiene and health procedure observed.</p> <p>2.6 Food waste minimisation complied.</p> <p>2.7 Cooking oil waste or food waste disposal at designated area observed.</p> <p>2.8 Energy and water saving observed.</p> <p>2.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
3. Perform beef <i>Teppanyaki</i> preparation.	3.1 Type of <i>Teppanyaki</i> beef cuts: <ul style="list-style-type: none"> • Tenderloin • Sirloin • Rib eye 3.2 Type of utensil and equipment <ul style="list-style-type: none"> • Red cutting board • Kitchen Towel • Kitchen knife • Chopstick • Fork • Griddle • Scraper • Salt & pepper Shaker • Steel wire brush • Bottle sauce • Stainless steel container 	3.1 Interpret food order slip. 3.2 Interpret beef <i>Teppanyaki</i> standard recipe. 3.3 Identify <i>Teppanyaki</i> beef cuts. 3.4 Prepare kitchen utensil and equipment. 3.5 Identify beef <i>Teppanyaki</i> ingredients. 3.6 Deep fried chopped garlic. 3.7 Check freshness and quality of beef. 3.8 Cut beef. 3.9 Portion beef. 3.10 Pan grill beef. 3.11 Ready for plating and garnishing beef <i>Teppanyaki</i> . 3.12 Serve beef <i>Teppanyaki</i> with <i>Ponzu</i> sauce, <i>Gomadare</i> sauce, spring onion and slice fried garlic.	<u>ATTITUDE</u> 3.1 Meticulous in preparing beef <i>Teppanyaki</i> . 3.2 Systematic in organising work area. <u>SAFETY</u> 3.1 Wear appropriate Personal Protective Equipment (PPE). 3.2 Caution when handling sharp utensils and electrical equipment. 3.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 3.1 Minimise waste. 3.2 Dispose cooking oil waste or food waste at designated area. 3.3 Save energy and water.	<u>COGNITIVE DOMAIN</u> 3.1 Type <i>Teppanyaki</i> beef cuts listed out and explained. 3.2 Type of utensil and equipment listed out and explained. 3.3 Type beef <i>Teppanyaki</i> ingredient listed out and explained. 3.4 Deep fried chopped garlic described. 3.5 Freshness and quality of beef described. 3.6 Cutting technique described. 3.7 Beef <i>Teppanyaki</i> preparation described. <u>PSYCHOMOTOR DOMAIN</u> 3.1 Food order slip and beef <i>Teppanyaki</i> standard recipe interpreted. 3.2 Beef cuts selected according to standard recipe. 3.3 Utensil used safely and hygienically according to manufacturer instructions. 3.4 Beef <i>Teppanyaki</i> ingredients quantity measured according to standard recipe. 3.5 Chopped garlic deep fried.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Rice cooker (rice <i>Teppanyaki</i>) • Rice Strainer(rice) • Noodle boiler (noodle) • Noodle Strainer (noodle) • Peeler (vegetable) • Green Cutting board (vegetable) • Food processor (vegetable) • Japanese Mandolin <p>3.3 Type beef <i>Teppanyaki</i> ingredients:</p> <ul style="list-style-type: none"> • Salt • Black pepper 		3.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	<p>3.6 Freshness, texture, color and odour of beef checked prior to preparation.</p> <p>3.7 Beef cut efficiently according to part of beef.</p> <p>3.8 Beef portion weight determined according to serving standard recipe.</p> <p>3.9 Beef pan grilled based on doneness, appearance and texture according to specified grilling time.</p> <p>3.10 Beef <i>Teppanyaki</i> ready for plating and garnishing according to standard recipe.</p> <p>3.11 Beef <i>Teppanyaki</i> served separately with <i>Ponzu</i> sauce, <i>Gomadare</i> sauce and slice fried garlic.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>3.1 Meticulous in preparing beef <i>Teppanyaki</i>.</p> <p>3.2 Organising work area observed.</p> <p>3.3 Appropriate Personal Protective Equipment (PPE) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Unsalted butter • <i>Shoyu</i> sauce • Chopped garlic <p>3.4 Deep fried chopped garlic:</p> <ul style="list-style-type: none"> • Deep fried sliced garlic • Sliced spring onion <p>3.5 Freshness and quality of beef:</p> <ul style="list-style-type: none"> • Color • Texture • Odour • Taste • Shelf life <p>3.6 Beef cutting technique.</p> <p>3.7 Beef <i>Teppanyaki</i> preparation method:</p> <ul style="list-style-type: none"> • Rare • Medium rare • Medium • Medium well 			<p>3.4 Sharp utensils and electrical equipment handling observed.</p> <p>3.5 Kitchen safety, hygiene and health procedure observed.</p> <p>3.6 Food waste minimisation complied.</p> <p>3.7 Cooking oil waste or food waste disposal at designated area observed.</p> <p>3.8 Energy and water saving observed.</p> <p>3.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> Well done 			
4. Perform seafood <i>Teppanyaki</i> preparation.	<p>4.1 Type of seafood <i>Teppanyaki</i>:</p> <ul style="list-style-type: none"> <i>Ebi</i> <i>Ika</i> <i>Isebi</i> <i>Kaki</i> Hotate <p>4.2 Freshness and quality of seafood:</p> <ul style="list-style-type: none"> Color Texture Odour Taste Shelf life <p>4.3 Seafood cleaning technique.</p> <p>4.4 Seafood cutting technique.</p> <p>4.5 Type of seafood <i>Teppanyaki</i> ingredients:</p> <ul style="list-style-type: none"> Salt Black pepper 	<p>4.1 Interpret food order slip.</p> <p>4.2 Interpret seafood <i>Teppanyaki</i> standard recipe.</p> <p>4.3 Select type of <i>Teppanyaki</i> seafood.</p> <p>4.4 Check freshness and quality of seafood.</p> <p>4.5 Clean seafood.</p> <p>4.6 Cut seafood.</p> <p>4.7 Identify seafood <i>Teppanyaki</i> ingredients.</p> <p>4.8 Portion seafood.</p> <p>4.9 Pan grill seafood.</p> <p>4.10 Ready for plating and garnishing seafood <i>Teppanyaki</i></p> <p>4.11 Serve seafood <i>Teppanyaki</i> with <i>Ponzu</i> sauce, <i>Gomadare</i> sauce and lemon wedges.</p>	<p><u>ATTITUDE</u></p> <p>4.1 Meticulous in preparing beef <i>Teppanyaki</i>.</p> <p>4.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p> <p>4.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>4.2 Caution when handling sharp utensils and electrical equipment.</p> <p>4.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>4.1 Minimise waste.</p> <p>4.2 Dispose cooking oil waste or food waste at designated area.</p> <p>4.3 Save energy and water.</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>4.1 Type of <i>Teppanyaki</i> seafood listed out and explained.</p> <p>4.2 Freshness of seafood described.</p> <p>4.3 Cleaning technique described.</p> <p>4.4 Cutting technique according to type of seafood described.</p> <p>4.5 Type <i>Teppanyaki</i> seafood ingredient listed out and explained.</p> <p>4.6 Seafood <i>Teppanyaki</i> preparation method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>4.1 Food order slip and seafood <i>Teppanyaki</i> standard recipe interpreted.</p> <p>4.2 Type of <i>Teppanyaki</i> seafood selected according to standard recipe.</p> <p>4.3 Utensil used safely and hygienically according to manufacturer instructions.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Unsalted butter • <i>Shoyu</i> sauce • Deep fried chopped garlic • Sliced spring onion • Lemon wedges <p>4.6 Seafood <i>Teppanyaki</i> preparation method.</p>		4.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	<p>4.4 Seafood <i>Teppanyaki</i> ingredients quantity measured according to standard recipe.</p> <p>4.5 Freshness, texture, color and odour of seafood checked prior to preparation.</p> <p>4.6 Seafood cleaned and cut efficiently according to type of seafood.</p> <p>4.7 Waste minimised of seafood items prepared.</p> <p>4.8 Seafood portion weight determined according to serving standard recipe</p> <p>4.9 Seafood pan grilled based on doneness, appearance and texture according to specified grilling time.</p> <p>4.10 Seafood <i>Teppanyaki</i> ready for plating and garnishing according to standard recipe.</p> <p>4.11 Seafood <i>Teppanyaki</i> served separately with <i>Ponzu</i> sauce, <i>Gomadare</i> sauce and lemon wedge.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>4.1 Meticulous in preparing beef <i>Teppayaki</i> demonstrated.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p>4.2 Organising work area observed.</p> <p>4.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>4.4 Sharp utensils and electrical equipment handling observed.</p> <p>4.5 Kitchen safety, hygiene and health procedure observed.</p> <p>4.6 Food waste minimisation complied.</p> <p>4.7 Cooking oil waste or food waste disposal at designated area observed.</p> <p>4.8 Energy and water saving observed.</p> <p>4.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>
5. Perform fish Teppanyaki preparation.	<p>5.1 Type of fish:</p> <ul style="list-style-type: none"> • Shake • Tai • Gindara • <i>Saba</i> • Suzuki <p>5.2 Freshness of fish:</p>	<p>5.1 Interpret food order slip.</p> <p>5.2 Interpret fish <i>Teppanyaki</i> standard recipe.</p> <p>5.3 Select type of fish.</p> <p>5.4 Check freshness and quality of fish.</p> <p>5.5 Clean fish.</p>	<p><u>ATTITUDE</u></p> <p>5.1 Meticulous in preparing fish <i>Teppanyaki</i>.</p> <p>5.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p>	<p><u>COGNITIVE DOMAIN</u></p> <p>5.1 Type of fish listed out and explained.</p> <p>5.2 Freshness of fish described.</p> <p>5.3 Fish cleaning technique described.</p> <p>5.4 Fish slicing technique described.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Color • Texture • Odour • Taste • Shelf life <p>5.3 Fish cleaning technique.</p> <p>5.4 Fish slicing technique.</p> <p>5.5 Type of fish <i>Teppanyaki</i> ingredient:</p> <ul style="list-style-type: none"> • Salt • Black pepper • Unsalted butter • <i>Shoyu</i> sauce • Deep fried chopped garlic • Sliced spring onion • Lemon wedges <p>5.6 Fish <i>Teppanyaki</i> preparation method.</p>	<p>5.6 Slice fish.</p> <p>5.7 Identify fish <i>Teppanyaki</i> ingredients.</p> <p>5.8 Portion fish.</p> <p>5.9 Pan grill fish.</p> <p>5.10 Ready for plating and garnishing fish <i>Teppanyaki</i>.</p> <p>5.11 Serve fish <i>Teppanyaki</i> with <i>Ponzu</i> sauce, <i>Gomadare</i> sauce and lemon wedges.</p>	<p>5.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>5.2 Caution when handling sharp utensils and electrical equipment.</p> <p>5.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>5.1 Minimise waste.</p> <p>5.2 Dispose cooking oil waste or food waste at designated area.</p> <p>5.3 Save energy and water.</p> <p>5.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>5.5 Type fish <i>Teppanyaki</i> ingredient listed out and explained.</p> <p>5.6 Fish <i>Teppanyaki</i> preparation described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>5.1 Food order slip and fish <i>Teppanyaki</i> standard recipe interpreted.</p> <p>5.2 Utensil used safely and hygienically according to manufacturer instructions.</p> <p>5.3 Fish <i>Teppanyaki</i> ingredient quantity measured according to standard recipe.</p> <p>5.4 Type of fish selected according to food order slip.</p> <p>5.5 Freshness, texture, color and odour of fish checked prior to preparation.</p> <p>5.6 Fish cleaned and cut efficiently according to type of fish.</p> <p>5.7 Fish portion weight determined according to serving standard recipe.</p> <p>5.8 Fish pan grilled based on doneness, appearance and</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p>texture according to specified grilling time.</p> <p>5.9 Fish <i>Teppanyaki</i> ready for plating and garnishing according to standard recipe.</p> <p>5.10 Fish <i>Teppanyaki</i> served separately with <i>Ponzu</i> sauce and <i>Gomadare</i> sauce and lemon wedge.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>5.1 Meticulous in preparing fish <i>Teppanyaki</i>.</p> <p>5.2 Organising work area observed.</p> <p>5.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>5.4 Sharp utensils and electrical equipment handling observed.</p> <p>5.5 Kitchen safety, hygiene and health procedure observed.</p> <p>5.6 Food waste minimisation complied.</p> <p>5.7 Cooking oil waste or food waste disposal at designated area observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				5.8 Energy and water saving observed. 5.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
6. Perform chicken <i>Teppanyaki</i> preparation.	6.1 Part of chicken: <ul style="list-style-type: none"> • Boneless chicken breast • Boneless chicken thigh 6.2 Freshness and quality of chicken: <ul style="list-style-type: none"> • Color • Texture • Odour • Taste • Shelf life 6.3 Chicken cleaning technique.	6.1 Interpret order slip and chicken <i>Teppanyaki</i> standard recipe. 6.2 Select part of chicken 6.3 Check freshness and quality of chicken. 6.4 Clean chicken. 6.5 Identify chicken <i>Teppanyaki</i> ingredients. 6.6 Portion chicken. 6.7 Pan grill chicken. 6.8 Ready for plating and garnishing <i>Teppanyaki</i> chicken. 6.9 Serve chicken <i>Teppanyaki</i> with <i>Ponzu</i> sauce, Gomadare sauce, spring onion and sliced fried garlic.	<u>ATTITUDE</u> 6.1 Meticulous in preparing fish <i>Teppanyaki</i> . 6.2 Systematic in organising work area. <u>SAFETY</u> 6.1 Wear appropriate Personal Protective Equipment (PPE). 6.2 Caution when handling sharp utensils and electrical equipment. 6.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 6.1 Minimise waste.	<u>COGNITIVE DOMAIN</u> 6.1 Part of chicken listed out and explained. 6.2 Freshness of chicken described. 6.3 Chicken cleaning technique described. 6.4 Type chicken <i>Teppanyaki</i> ingredient listed out and explained. 6.5 Chicken <i>Teppanyaki</i> preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 6.1 Food order slip and chicken <i>Teppanyaki</i> standard recipe interpreted. 6.2 Utensil used safely and hygienically according to manufacturer instructions.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Unsalted butter • <i>Shoyu</i> sauce • Deep fried chopped garlic • Deep fried sliced garlic • Sliced spring onion <p>6.5 Chicken <i>Teppanyaki</i> preparation method.</p>		<p>6.2 Dispose cooking oil waste or food waste at designated area.</p> <p>6.3 Save energy and water.</p> <p>6.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>6.3 Chicken <i>Teppanyaki</i> ingredient quantity measured according to standard recipe.</p> <p>6.4 Part of chicken selected according to standard recipe.</p> <p>6.5 Freshness, texture, color and odour of chicken checked prior to preparation.</p> <p>6.6 Chicken cleaned efficiently according part of chicken.</p> <p>6.7 Chicken portion weight determined according to serving standard recipe</p> <p>6.8 Chicken pan grilled based on doneness, appearance and texture according to specified grilling time.</p> <p>6.9 Chicken <i>Teppanyaki</i> ready for plating and garnishing according to standard recipe.</p> <p>6.10 Chicken <i>Teppanyaki</i> served separately with <i>Ponzu</i> sauce, <i>Gomadare</i> sauce and slice fried garlic.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>6.1 Meticulous in preparing fish <i>Teppanyaki</i>.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				6.2 Organising work area observed. 6.3 Appropriate Personal Protective Equipment (PPE) observed. 6.4 Sharp utensils and electrical equipment handling observed. 6.5 Kitchen safety, hygiene and health procedure observed. 6.6 Food waste minimisation complied. 6.7 Cooking oil waste or food waste disposal at designated area observed. 6.8 Energy and water saving observed. 6.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
7. Perform <i>Teppanyaki</i> fried rice preparation.	7.1 <i>Teppanyaki</i> rice specifications: <ul style="list-style-type: none"> • Short-grain rice • White color • Opaque • Round shape 	7.1 Interpret food order slip. 7.2 Interpret <i>Teppanyaki</i> fried rice standard recipe. 7.3 Identify <i>Teppanyaki</i> rice. 7.4 Carry out rice portioning.	<u>ATTITUDE</u> 7.1 Meticulous in preparing <i>Teppanyaki</i> . 7.2 Systematic in organising work area. <u>SAFETY</u>	<u>COGNITIVE DOMAIN</u> 7.1 <i>Teppanyaki</i> rice specifications listed out and explained. 7.2 Rice preparation method described. 7.3 Rice <i>Teppanyaki</i> ingredient listed out and explained. 7.4 <i>Teppanyaki</i> fried rice preparation method described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<p>7.2 Rice preparation method:</p> <ul style="list-style-type: none"> • Rice washing until water is clear (3-7 times) • Rice straining at least 10 minute) • Water measuring according to rice portioning (1 rice :1.5 water) <p>7.3 <i>Teppanyaki</i> fried rice ingredients:</p> <ul style="list-style-type: none"> • Cooked rice • Salt • Black pepper • Unsalted butter • <i>Shoyu</i> sauce 	<p>7.5 Carry out rice washing.</p> <p>7.6 Carry out water measuring.</p> <p>7.7 Carry out rice cooking.</p> <p>7.8 Transfer cooked rice into rice warmer.</p> <p>7.9 Identify <i>Teppanyaki</i> fried rice ingredients.</p> <p>7.10 Portion cooked rice.</p> <p>7.11 Add <i>Teppanyaki</i> fried rice ingredients.</p> <p>7.12 Pan fried rice.</p> <p>7.13 Ready for plating and garnishing <i>Teppanyaki</i> fried rice.</p> <p>7.14 Serve <i>Teppanyaki</i> fried rice with spring onion and fried slice garlic.</p>	<p>7.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>7.2 Caution when handling sharp utensils and electrical equipment.</p> <p>7.3 Adhere to kitchen safety, hygiene and health procedure.</p> <p><u>ENVIRONMENT</u></p> <p>7.1 Minimise waste.</p> <p>7.2 Dispose cooking oil waste or food waste at designated area.</p> <p>7.3 Save energy and water.</p> <p>7.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p><u>PSYCHOMOTOR DOMAIN</u></p> <p>7.1 Food order slip and <i>Teppanyaki</i> fried rice standard recipe interpreted.</p> <p>7.2 Utensil used safely and hygienically according to manufacturer instructions.</p> <p>7.3 <i>Sushi</i> rice quality and texture determined according to standard recipe.</p> <p>7.4 Rice portioning are measured by using standard measuring cup according to kitchen order and sales projection.</p> <p>7.5 Rice washed to base until water clarity as per washing techniques.</p> <p>7.6 Water measuring are measured by using standard measuring cup according to rice portioning.</p> <p>7.7 Rice cooking carried out based on moisture, color, aroma and appearance according to standard recipe.</p> <p>7.8 Transfer cooked rice into rice warmer.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Deep fried chopped garlic • Deep fried sliced garlic • Sliced spring onion • Egg <p>7.4 <i>Teppanyaki</i> fried rice preparation method.</p>			<p>7.9 <i>Teppanyaki</i> fried rice ingredients quantity measured according to standard recipe.</p> <p>7.10 Rice portion weight determined according to serving standard recipe.</p> <p>7.11 Rice pan fried based on consistency, rice flicker, fragrant and taste according to standard recipe.</p> <p>7.12 <i>Teppanyaki</i> fried rice ready for plating and garnishing according to standard recipe.</p> <p>7.13 <i>Teppanyaki</i> fried rice garnished with slice/ chopped fried garlic and spring onion.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>7.1 Meticulous in preparing rice <i>Teppanyaki</i> demonstrated.</p> <p>7.2 Organising work area observed.</p> <p>7.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>7.4 Sharp utensils and electrical equipment handling observed.</p> <p>7.5 Kitchen safety, hygiene and health procedure observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				<p>7.6 Food waste minimisation complied.</p> <p>7.7 Cooking oil waste or food waste disposal at designated area observed.</p> <p>7.8 Energy and water saving observed.</p> <p>7.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.</p>
8. Perform <i>Teppanyaki</i> noodle preparation.	<p>8.1 Type of noodle:</p> <ul style="list-style-type: none"> • <i>Udon</i> • <i>Soba</i> • <i>Ramen</i> <p>8.2 Noodle preparation method:</p> <ul style="list-style-type: none"> • Carry out noodle portioning. • Carry out noodle blanching. <p>8.3 <i>Teppanyaki</i> noodle ingredients:</p> <ul style="list-style-type: none"> • Noodle 	<p>8.1 Interpret food order slip.</p> <p>8.2 Interpret noodle <i>Teppanyaki</i> standard recipe.</p> <p>8.3 Identify type of noodle.</p> <p>8.4 Carry out noodle portioning.</p> <p>8.5 Carry out noodle blanching.</p> <p>8.6 Portion noodle.</p> <p>8.7 Add noodle <i>Teppanyaki</i> ingredients.</p> <p>8.8 Pan fried noodle.</p>	<p><u>ATTITUDE</u></p> <p>8.1 Meticulous in preparing noodle <i>Teppanyaki</i>.</p> <p>8.2 Systematic in organising work area.</p> <p><u>SAFETY</u></p> <p>8.1 Wear appropriate Personal Protective Equipment (PPE).</p> <p>8.2 Caution when handling sharp utensils and electrical equipment.</p> <p>8.3 Adhere to kitchen safety, hygiene and health procedure.</p>	<p><u>COGNITIVE DOMAIN</u></p> <p>8.1 Type of noodle listed out and explained.</p> <p>8.2 Noodle preparation method described.</p> <p>8.3 Noodle <i>Teppanyaki</i> ingredient listed out and explained.</p> <p>8.4 Noodle <i>Teppanyaki</i> preparation method described.</p> <p><u>PSYCHOMOTOR DOMAIN</u></p> <p>8.1 Food order slip and <i>Teppanyaki</i> noodle standard recipe interpreted.</p> <p>8.2 Utensil used safely and hygienically according to manufacturer instructions.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	<ul style="list-style-type: none"> • Salt • Black pepper • Unsalted butter • <i>Shoyu</i> sauce • <i>Tonkatsu</i> sauce • Deep fried chopped garlic • Deep fried sliced garlic • Sliced spring onion • Egg • Vegetable (cabbage, carrot, yellow onion and green capsicum) <p>8.4 <i>Teppanyaki</i> noodle preparation method.</p>	<p>8.9 Ready for plating and garnishing noodle <i>Teppanyaki</i>.</p> <p>8.10 Serve <i>Teppanyaki</i> noodle with spring onion and <i>Itoghaki</i>.</p>	<p><u>ENVIRONMENT</u></p> <p>8.1 Minimise waste.</p> <p>8.2 Dispose cooking oil waste or food waste at designated area.</p> <p>8.3 Save energy and water.</p> <p>8.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).</p>	<p>8.3 Type of noodle determined according to food order slip.</p> <p>8.4 <i>Teppanyaki</i> noodle ingredients quantity measured according to standard recipe.</p> <p>8.5 Noodle portion weight determined according to standard recipe.</p> <p>8.6 Noodle blanched in hot water for a moment to loosen stickiness according to standard recipe.</p> <p>8.7 Noodle pan fried based on aroma, color and taste according to standard recipe.</p> <p>8.8 <i>Teppanyaki</i> noodle ready for plating and garnishing according to standard recipe.</p> <p>8.9 <i>Teppanyaki</i> noodle garnished with spring onion and <i>Itoghaki</i>.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>8.1 Meticulous in preparing noodle <i>Teppanyaki</i> demonstrated.</p> <p>8.2 Organising work area observed.</p> <p>8.3 Awareness of safety, health and hygiene practices requirements observed.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				8.4 Appropriate Personal Protective Equipment (PPE) observed. 8.5 Sharp utensils and electrical equipment handling observed. 8.6 Kitchen safety, hygiene and health procedure observed. 8.7 Food waste minimisation complied. 8.8 Cooking oil waste or food waste disposal at designated area observed. 8.9 Energy and water saving observed. 8.10 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.
9. Perform vegetable <i>Teppanyaki</i> preparation.	9.1 Type of vegetables: <ul style="list-style-type: none"> • Fruit • Brassicas • Shoots • Leaf • Mushroom • Sprouts • Carrot 	9.1 Interpret food order slip. 9.2 Interpret <i>Teppanyaki</i> vegetable standard recipe. 9.3 Select type of vegetables. 9.4 Check freshness and quality of vegetables. 9.5 Clean vegetables. 9.6 Cut vegetables.	<u>ATTITUDE</u> 9.1 Meticulous in preparing vegetable <i>Teppanyaki</i> . 9.2 Systematic in organising work area. <u>SAFETY</u> 9.1 Wear appropriate Personal Protective Equipment (PPE).	<u>COGNITIVE DOMAIN</u> 9.1 Type of vegetable listed out and explained. 9.2 Freshness and quality of vegetable described. 9.3 Vegetables cleaning technique described. 9.4 Vegetables cutting technique described.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	9.2 Freshness and quality of vegetables: <ul style="list-style-type: none"> • Color • Texture • Odour 9.3 Vegetables cleaning technique. 9.4 Vegetables cutting technique. 9.5 <i>Teppanyaki</i> vegetable ingredients: <ul style="list-style-type: none"> • Vegetable • Salt • Black pepper • Unsalted butter • <i>Shoyu</i> sauce • Deep fried chopped garlic • Sliced spring onion 9.6 <i>Teppanyaki</i> vegetable	9.7 Identify <i>Teppanyaki</i> vegetable ingredients. 9.8 Portion vegetable. 9.9 Add <i>Teppanyaki</i> vegetable ingredients. 9.10 Pan fried vegetable. 9.11 Ready for plating and garnishing <i>Teppanyaki</i> vegetable. 9.12 Serve <i>Teppanyaki</i> vegetable with spring onion.	9.2 Caution when handling sharp utensils and electrical equipment. 9.3 Adhere to kitchen safety, hygiene and health procedure. <u>ENVIRONMENT</u> 9.1 Minimise waste. 9.2 Dispose cooking oil waste or food waste at designated area. 9.3 Save energy and water. 9.4 Concern about sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle).	9.5 <i>Teppanyaki</i> vegetable ingredient listed out and explained. 9.6 <i>Teppanyaki</i> vegetable preparation method described. <u>PSYCHOMOTOR DOMAIN</u> 9.1 Food order slip and vegetable <i>Teppanyaki</i> standard recipe interpreted. 9.2 Utensil used safely and hygienically according to manufacturer instructions. 9.3 <i>Teppanyaki</i> vegetable ingredients quantity measured according to standard recipe. 9.4 Type of vegetable selected according to food order slip. 9.5 Freshness, texture, color and odour of vegetable checked prior to preparation. 9.6 Hygiene standards maintained when handling and preparing raw vegetable according to food safety requirements. 9.7 Vegetable cleaned and cut efficiently according to type of vegetable.

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
	preparation method.			<p>9.8 Vegetable portion weight determined according to serving standard recipe.</p> <p>9.9 Vegetable pan fried based on aroma, color, taste and texture according to standard recipe.</p> <p>9.10 <i>Teppanyaki</i> vegetables ready for plating and garnishing according to standard recipe.</p> <p>9.11 <i>Teppanyaki</i> vegetables garnished with slice/ chopped fried garlic and spring onion.</p> <p><u>AFFECTIVE DOMAIN</u></p> <p>9.1 Meticulous in preparing vegetable <i>Teppanyaki</i>.</p> <p>9.2 Organising work area observed.</p> <p>9.3 Appropriate Personal Protective Equipment (PPE) observed.</p> <p>9.4 Sharp utensils and electrical equipment handling observed.</p> <p>9.5 Kitchen safety, hygiene and health procedure observed.</p> <p>9.6 Food waste minimisation complied.</p>

WORK ACTIVITIES	RELATED KNOWLEDGE	RELATED SKILLS	ATTITUDE/ SAFETY/ ENVIRONMENT	ASSESSMENT CRITERIA
				9.7 Cooking oil waste or food waste disposal at designated area observed. 9.8 Energy and water saving observed. 9.9 Sustainability and wastage; practice 3R concept (Reduce, Reuse, Recycle) observed.

Employability Skills

Core Abilities

- Please refer NCS- Core Abilities latest edition.

Social Values & Social Skills

- Please refer Handbook on Social Skills and Social Values in Technical Education and Vocational Training.

References for Learning Material Development

- 1 Department of Skills Standard (DSD). (2015). Z-009-1:2015, Z-009-2:2015. NCS- Core Abilities latest edition. www.dsd.gov.my
- 2 Hachisu,N. 2018. Japan: The Cook Book.Japan. Phaidon Press. ISBN-EAN 13 Number 978-0714874746.
- 3 Japanese Culinary Academy. 2016. Introduction To Japanese Cuisine: Nature, History and Culture. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325007.
- 4 Japanese Culinary Academy. 2017. Flavor and Seasoning: Dashi, Umami and Fermented Food. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325045.
- 5 Japanese Culinary Academy. 2017. Muko-ita Cutting Techniques (Fish). Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325069.
- 6 Japanese Culinary Academy. 2018. Muko-ita: Cutting Techniques: Seafood, Poultry, Vegetables. Japan. Shuhari Initiative. ISBN-EAN 13 Number 9784908325090.
- 7 Rahim M. Sail et al. 2007. Handbook on Social Skills and Social Values in Technical Education and Vocational Training. Serdang. Department of Skills Development (DSD). ISBN 978-967-5026-21-8.

16. Delivery Mode

The following are the **recommended** training delivery modes: -

KNOWLEDGE	SKILL
<ul style="list-style-type: none"> • Lecture • Group discussion • E-learning, self-paced • E-learning, facilitate • Case study or Problem based learning (PBL) • Self-paced learning, non-electronic • One-on-one tutorial • Shop talk • Seminar 	<ul style="list-style-type: none"> • Demonstration • Simulation • Project • Scenario based training (SBT) • Role play • Coaching • Observation • Mentoring

Skills training and skills assessment of trainees should be implemented in accordance with TEM requirements and actual situation.

17. Tools, Equipment and Materials (TEM)

JAPANESE CUISINE PREPARATION

LEVEL 2

CU	CU CODE	COMPETENCY UNIT TITLE
C01	I561-003-2:2021-C01	Handle kitchen safety, health and hygiene.
C02	I561-003-2:2021-C02	Prepare <i>Sushi</i> .
C03	I561-003-2:2021-C03	Prepare <i>Sashimi</i> .
C04	I561-003-2:2021-C04	Prepare <i>Tempura</i> .
C05	I561-003-2:2021-C05	Prepare <i>Robatayaki</i> .
C06	I561-003-2:2021-C06	Prepare <i>Teppanyaki</i> .

* Items listed refer to TEM's **minimum requirement** for skills delivery only.

NO.	ITEM*	RATIO (TEM : Trainees or AR = As Required)					
		C01	C02	C03	C04	C05	C06
A. Tools							
1	Bamboo mat	1:1	1:1				
2	Beef slicer	1:10				1:10	1:10
3	Blue cutting board	1:2	1:2	1:2	1:2	1:2	1:2
4	Broom	1:10					
5	Bucket	1:10					
6	Can opener	1:1			1:1		
7	Chopping board rack	1:5	1:5	1:5	1:5	1:5	1:5
8	Chopstick	1:1	1:1	1:1	1:1	1:1	1:1
9	Crockeries	AR	AR	AR	AR	AR	AR
10	Face mask	1:1	1:1	1:1	1:1	1:1	1:1
11	Fire blanket	1:25					
12	Fire extinguisher	1:25					

13	First aid kit	1:25					
14	Food tong	1:5	1:5	1:5	1:5	1:5	1:5
15	Fork	1:1					1:1
16	Frying pan	1:5	1:5				1:5
17	Garbage bin	1:10	1:10	1:10	1:10	1:10	1:10
18	Gastronomy Tray	1:2	1:2	1:2	1:2	1:2	1:2
19	Gastronomy(G/N) pan (1/4, 1/6, 1/2)	AR	AR	AR	AR	AR	AR
20	Goggle	1:10	1:10	1:10	1:10	1:10	1:10
21	Grater	1:10	1:10	1:10	1:10		
22	Green Cutting board	1:2	1:2	1:2	1:2	1:2	1:2
23	Hand glove	1:1	1:1	1:1	1:1	1:1	1:1
24	Insert s/steel	AR					
25	Japanese Mandolin	1:10	1:10	1:10			1:10
26	Kitchen knife set (<i>Deba, Nakiri, Yanagiba, Hamokiri and Kiritsuke</i>)	1:1	1:1	1:1	1:1	1:1	1:1
27	Kitchen towel	1:1	1:1	1:1	1:1	1:1	1:1
28	Knife holder	1:10	1:10	1:10	1:10	1:10	1:10
29	Ladle (90ml , 180ml , 360 ml)	1:1	1:1	1:1	1:1	1:1	1:1
30	Measuring cup	1:10	1:10	1:10	1:10	1:10	1:10
31	Mesh skimmer	1:5		1:5	1:5		
32	Mixing bowl stainless steel	AR	AR				
33	Mop	1:10					
34	Multi-purpose brush	1:1	1:1	1:1		1:1	
35	<i>Nabe</i> pot	AR					
36	Noodle blancher	1:10					1:10
37	<i>Norican</i>	1:10	1:10				
38	Oil container	1:10			1:10		1:10
39	Oyster knife	1:1		1:1			
40	Peeler (vegetable)	1:1	1:1	1:1	1:1	1:1	1:1
41	Pepper Shaker	1:5					1:5
42	Pin bone tweezer	1:1	1:1	1:1		1:1	1:1

43	Plastic wrap	AR	AR				
44	Plate	1:1	1:1		1:1	1:1	1:1
45	Red Cutting board	1:2				1:2	1:2
46	Rice container	1:25	1:25				
47	Rice net	1:10	1:10				1:10
48	Rice Strainer(rice)	1:10	1:10				1:10
49	Safety shoes	1:1	1:1	1:1	1:1	1:1	1:1
50	Salt shaker	1:1				1:1	1:1
51	<i>Sashimi</i> knife	1:1	1:1				
52	Sauce bottle	AR	AR	AR		AR	AR
53	Sauce pot (0.5 L, 1L, 2L)	1:10	1:10		1:10	1:10	1:10
54	Saute pan (8 inch, 10 inch, 12 inch)	1:10	1:10				
55	Scraper	1:1				1:1	1:1
56	Seasoning container	1:10	1:10	1:10	1:10	1:10	1:10
57	Silicon Spatula	1:1	1:1		1:1		1:1
58	Spoon	1:1	1:1	1:1	1:1	1:1	1:1
59	Squeeze bottle (250 ml, 500 ml, 1 L)	AR	AR	AR	AR	AR	AR
60	Stainless Skewer	AR	AR		AR	AR	
61	Stainless steel container	AR	AR	AR	AR	AR	AR
62	Steel wire brush	AR				AR	AR
63	Stock pot (2.5L, 5L, 10L)	1:5			1:5	1:5	
64	Strainer	1:5	1:5	1:5	1:5	1:5	
65	<i>Sushi</i> Rice mould	1:1	1:1				
66	<i>Sushi</i> rice pot	1:10	1:10				1:10
67	Tamagoyaki pan	1:5	1:5				1:5
68	Tea pot	1:5					
69	Tweezer	1:1	1:1				
70	Weighing scale	1:10	1:10	1:10	1:10	1:10	1:10
71	Whet stone	1:1	1:1	1:1	1:1	1:1	1:1
72	White cutting board	1:2	1:2				1:2
73	Wire whisk (9 inch , 18 inch)	1:5	1:5		1:5		1:5

74	Yellow Cutting board	1:2				1:2	1:2
B. Equipment							
1	3 tier trolley	1:10	1:10	1:10	1:10	1:10	1:10
2	4 burner Stove	1:2	1:25		1:25	1:25	1:25
3	4 door chiller	1:25	1:25	1:25	1:25	1:25	1:25
4	4 door freezer	1:25	1:25	1:25	1:25	1:25	1:25
5	Blender	1:10			1:10		
6	Boiler	1:25					
7	Clay pot	1:1					
8	Combi oven	1:25				1:25	
9	Deep fryer	1:25			1:25		
10	Griller	1:25				1:25	
11	Heavy duty food processor	1:25					
12	High pressure stove	1:25			1:25		
13	Kitchen setup (Grease trap, sink, exhaust fan& hood , Air conditioner, stainless steel shelf, gas piping system, washing area, LPG Gas)	1:25	1:25	1:25	1:25	1:25	1:25
14	Microwave	1:25					
15	Noodle boiler (noodle)	1:5					
16	Rice cooker	1:25	1:25				1:25
17	Stainless steel working table	1:5	1:5	1:5	1:5	1:5	1:5
18	Steamer	1:10					
19	<i>Sushi</i> case	1:25	1:25				
20	Table top chiller	1:25	1:25				1:25
21	<i>Teppanyaki</i> hot plate	1:25					1:25
22	Water pusher	1:10					
C. Materials							
1	<i>Aka Gai</i>		AR	AR			
2	<i>Akira Ebi</i>				AR	AR	AR
3	<i>Amaebi</i>		AR	AR			
4	<i>Atari Goma</i>						AR

5	Avocado		AR				
6	Black pepper						AR
7	Black sesame seed		AR	AR		AR	
8	<i>Botan Ebi</i>		AR	AR			
9	Brassicas				AR	AR	AR
10	Chopped garlic						AR
11	Citrus juice		AR	AR			AR
12	Cleaning chemical	AR	AR	AR	AR	AR	AR
13	Crab stick		AR				
14	<i>Dashi</i> stock		AR		AR	AR	
15	<i>Ebikko</i>		AR				
16	Egg		AR		AR		AR
17	Fruit vegetable		AR		AR	AR	AR
18	<i>Gindara</i>					AR	AR
19	<i>Gohan</i>						AR
20	<i>Gomadare</i>						AR
21	<i>Hamachi</i>		AR	AR	AR	AR	AR
22	<i>Hokkigai</i>		AR	AR			
23	<i>Hondashi</i>		AR		AR	AR	AR
24	<i>Hotate</i>				AR	AR	AR
25	<i>Hotate Gai</i>		AR	AR	AR	AR	AR
26	Ice water		AR	AR	AR		
27	<i>Ikura</i>		AR	AR			
28	<i>Inari</i>		AR				
29	<i>Isebi</i>		AR	AR	AR	AR	AR
30	<i>Itoghaki</i>		AR				
31	Japanese cucumber		AR				
32	Japanese mayonnaise		AR			AR	AR
33	<i>Kaki</i>				AR	AR	AR
34	<i>Kanpachi</i>		AR	AR	AR	AR	AR
35	<i>Kani</i> mayo		AR				

36	<i>Katsuboshi</i>		AR	AR	AR		AR
37	<i>Kizami Nori</i>		AR				
38	<i>Kombu</i>		AR	AR	AR		AR
39	Leaf		AR	AR	AR	AR	AR
40	Lemon		AR	AR	AR	AR	AR
41	<i>Maguro</i>		AR	AR		AR	
42	<i>Megajiki</i>		AR	AR	AR		AR
43	<i>Mentai</i> , salmon mayo		AR				
44	<i>Mongo Ika</i>		AR	AR	AR	AR	AR
45	Mushroom				AR	AR	AR
46	<i>Nama Kaki</i>		AR	AR	AR	AR	AR
47	<i>Niniku Oroshi</i> (Grated garlic)		AR	AR			AR
48	<i>Nori</i>		AR				
49	Oil paper		AR	AR	AR	AR	
50	<i>Oroshi</i>			AR	AR	AR	
51	<i>Ponzu</i> sauce		AR	AR			AR
52	<i>Ramen</i>						AR
53	Root vegetable		AR		AR	AR	AR
54	<i>Saba</i>		AR	AR		AR	AR
55	Salt		AR	AR	AR	AR	AR
56	<i>Sanma</i>		AR	AR	AR	AR	AR
57	<i>Shake</i>		AR	AR		AR	AR
58	<i>Sansho</i>		AR			AR	
59	<i>Shiro Goma</i> (White sesame seed)		AR			AR	AR
60	<i>Shoga Oroshi</i> (Grated young ginger)			AR	AR	AR	
61	Shoots				AR	AR	AR
62	<i>Shoyu</i> sauce		AR	AR	AR	AR	AR
63	<i>Soba</i>		AR				AR
64	<i>Sushi Gari</i>		AR	AR			
65	<i>Sushi</i> Rice		AR				
66	<i>Suzuki</i>		AR	AR	AR	AR	AR

67	Sweet cooking sauce (e.g <i>Hinode/Yamasa</i> etc)		AR		AR	AR	AR
68	<i>Tai</i>		AR	AR	AR		AR
69	<i>Tako</i>		AR	AR			
70	<i>Tempura</i> flour				AR		AR
71	<i>Teriyaki</i> Sauce		AR	AR		AR	
72	<i>Tiegaebi</i>		AR	AR	AR	AR	AR
73	<i>Toban Djan</i> paste						AR
74	<i>Tobikko</i>		AR				
75	<i>Tongrashi</i>		AR		AR	AR	AR
76	Tubers		AR	AR	AR		
77	Tuna mayo		AR				
78	<i>Udon</i>						AR
79	<i>Unagi</i>		AR	AR		AR	
80	<i>Unagi</i> sauce		AR			AR	
81	Unsalted butter						AR
82	Vinegar <i>Sushi</i>		AR				
83	<i>Wasabi</i>		AR	AR	AR		
84	Water		AR	AR	AR	AR	AR
85	<i>Yari Ika</i>		AR	AR	AR	AR	AR

18. Competency Weightage

The following table shows the percentage of training priorities based on consensus made by the Standard Development Committee (SDC).

JAPANESE CUISINE PREPARATION

LEVEL 2

CU CODE	COMPETENCY UNIT TITLE	COMPETENCY UNIT WEIGHTAGE	WORK ACTIVITIES	WORK ACTIVITIES WEIGHTAGE
I561-003-2:2021-C01	Handle kitchen safety, health and hygiene.	10%	1. Identify kitchen safety, health and hygiene handling requirements.	30%
			2. Carry out food safety and storage handling activities.	40%
			3. Carry out kitchen hygiene and cleanliness of work area.	30%
I561-003-2:2021-C02	Prepare <i>Sushi</i> .	20%	1. Perform <i>Sushi</i> Rice preparation.	15%
			2. Perform <i>Maki</i> Roll preparation.	25%
			3. Perform <i>Nigiri</i> preparation.	15%
			4. Perform Temaki preparation.	20%
			5. Perform <i>Inari</i> preparation.	10%
			6. Perform <i>Gunkan</i> preparation.	10%
			7. Perform <i>Sushi</i> accompaniment preparation.	5%
I561-003-2:2021-C03	Prepare <i>Sashimi</i> .	20%	1. Perform fish <i>Sashimi</i> preparation.	30%
			2. Perform <i>Tako/ Ika Sashimi</i> preparation.	20%
			3. Perform <i>Ebi Sashimi</i> preparation.	20%
			4. Perform <i>Gai Sashimi</i> .	20%

			5. Perform <i>Sashimi</i> accompaniment preparation.	10%
I561-003-2:2021-C04	Prepare <i>Tempura</i> .	15%	1. Perform <i>Tempura</i> batter preparation.	10%
			2. Perform <i>Sakana Tempura</i> preparation.	20%
			3. Perform <i>Ika Tempura</i> preparation.	15%
			4. Perform <i>Ebi Tempura</i> preparation.	25%
			5. Perform <i>Yasai Tempura</i> preparation.	20%
			6. Perform <i>Tempura</i> accompaniment preparation.	10%
I561-003-2:2021-C05	Prepare <i>Robatayaki</i> .	15%	1. Perform fish <i>Robatayaki</i> preparation.	20%
			2. Perform seafood <i>Robatayaki</i> preparation.	20%
			3. Perform vegetables <i>Robatayaki</i> preparation.	10%
			4. Perform <i>Gyu Robatayaki</i> preparation.	20%
			5. Perform <i>Tori Robatayaki</i> preparation.	20%
			6. Perform <i>Robatayaki</i> accompaniment preparation.	10%
I561-003-2:2021-C06	Prepare <i>Teppanyaki</i> .	20%	1. Perform <i>Ponzu</i> sauce preparation	5%
			2. Perform <i>Gomadare</i> sauce preparation.	5%
			3. Perform beef <i>Teppanyaki</i> preparation.	15%
			4. Perform seafood <i>Teppanyaki</i> preparation.	15%
			5. Perform fish <i>Teppanyaki</i> preparation.	15%

			6. Perform chicken <i>Teppanyaki</i> preparation.	10%
			7. Perform <i>Teppanyaki</i> fried rice preparation.	15%
			8. Perform <i>Teppanyaki</i> noodle preparation.	10%
			9. Perform vegetable <i>Teppanyaki</i> preparation.	10%
TOTAL PERCENTAGE (CORE COMPETENCY)		= 100%		

APPENDICES

NATIONAL OCCUPATIONAL SKILLS STANDARD (NOSS) FOR:

JAPANESE CUISINE PREPARATION

LEVEL 2

19. Appendices

19.1 Appendix A: Competency Profile Chart For Teaching & Learning (CPC_{PdP})

SECTION	(I) ACCOMMODATION AND FOOD SERVICE ACTIVITIES		
GROUP	(561) RESTAURANTS AND MOBILE FOOD SERVICE ACTIVITIES		
AREA	JAPANESE CUISINE		
NOSS TITLE	JAPANESE CUISINE PREPARATION		
NOSS LEVEL	TWO (2)	NOSS CODE	I561-003-2:2021

CU CODE	CU TITLE	CU _{PdP} TITLE For Teaching & Learning
I561-003-2:2021-C01	HANDLE KITCHEN SAFETY, HEALTH AND HYGIENE	KITCHEN SAFETY, HEALTH AND HYGIENE HANDLING
I561-003-2:2021-C02	PREPARE <i>SUSHI</i>	<i>SUSHI</i> PREPARATION
I561-003-2:2021-C03	PREPARE <i>SASHIMI</i>	<i>SASHIMI</i> PREPARATION
I561-003-2:2021-C04	PREPARE <i>TEMPURA</i>	<i>TEMPURA</i> PREPARATION
I561-003-2:2021-C05	PREPARE <i>ROBATAYAKI</i>	<i>ROBATAYAKI</i> PREPARATION
I561-003-2:2021-C06	PREPARE <i>TEPPANYAKI</i>	<i>TEPPANYAKI</i> PREPARATION

SECTION	(I) ACCOMMODATION AND FOOD SERVICE ACTIVITIES		
GROUP	(561) RESTAURANTS AND MOBILE FOOD SERVICE ACTIVITIES		
AREA	JAPANESE CUISINE		
NOSS TITLE	JAPANESE CUISINE PREPARATION		
NOSS LEVEL	TWO (2)	NOSS CODE	I561-003-2:2021

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	SAFETY, HEALTH AND HYGIENE HANDLING	IDENTIFY KITCHEN SAFETY, HEALTH AND HYGIENE HANDLING REQUIREMENTS	CARRY OUT FOOD SAFETY AND STORAGE HANDLING ACTIVITIES	CARRY OUT KITCHEN HYGIENE AND CLEANLINESS OF WORK AREA	
	I561-003-2:2021-C01	I561-003-2:2021-C01-W01	I561-003-2:2021-C01-W02	I561-003-2:2021-C01-W03	
	<i>SUSHI</i> PREPARATION	PERFORM <i>SUSHI</i> RICE PREPARATION	PERFORM <i>MAKI</i> ROLL PREPARATION	PERFORM <i>NIGIRI</i> PREPARATION	PERFORM <i>TEMAKI</i> PREPARATION
	I561-003-2:2021-C02	I561-003-2:2021-C02-W01	I561-003-2:2021-C02-W02	I561-003-2:2021-C02-W03	I561-003-2:2021-C02-W04

←COMPETENCY UNIT→		←WORK ACTIVITIES→				
CORE		PERFORM <i>INARI</i> PREPARATION I561-003-2:2021- C02-W05	PERFORM <i>GUNKAN</i> PREPARATION I561-003-2:2021- C02-W06	PERFORM <i>SUSHI</i> ACCOMPANIMENT PREPARATION I561-003-2:2021- C02-W07		
	<i>SASHIMI</i> PREPARATION I561-003-2:2021-C03	PERFORM FISH <i>SASHIMI</i> PREPARATION I561-003-2:2021- C03-W01	PERFORM <i>TAKO/</i> <i>IKA SASHIMI</i> PREPARATION I561-003-2:2021- C03-W02	PERFORM <i>EBI</i> <i>SASHIMI</i> PREPARATION I561-003-2:2021- C03-W03	PERFORM <i>GAI</i> <i>SASHIMI</i> I561-003-2:2021- C03-W04	
		PERFORM <i>SASHIMI</i> ACCOMPANIMENT PREPARATION I561-003-2:2021- C03-W05				

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE	TEMPURA PREPARATION I561-003-2:2021-C04	PERFORM TEMPURA BATTER PREPARATION I561-003-2:2021-C04-W01	PERFORM SAKANA TEMPURA PREPARATION I561-003-2:2021-C04-W02	PERFORM IKA TEMPURA PREPARATION I561-003-2:2021-C04-W03	PERFORM EBI TEMPURA PREPARATION I561-003-2:2021-C04-W04
		PERFORM YASAI TEMPURA PREPARATION I561-003-2:2021-C04-W05	PERFORM TEMPURA ACCOMPANIMENT PREPARATION I561-003-2:2021-C04-W06		
	ROBATAYAKI PREPARATION I561-003-2:2021-C05	PERFORM FISH ROBATAYAKI PREPARATION I561-003-2:2021-C05-W01	PERFORM SEAFOOD ROBATAYAKI PREPARATION I561-003-2:2021-C05-W02	PERFORM VEGETABLES ROBATAYAKI PREPARATION I561-003-2:2021-C05-W03	PERFORM GYU ROBATAYAKI PREPARATION I561-003-2:2021-C05-W04

←COMPETENCY UNIT→		←WORK ACTIVITIES→			
CORE		PERFORM TORI <i>ROBATAYAKI</i> PREPARATION I561-003-2:2021- C05-W05	PERFORM <i>ROBATAYAKI</i> ACCOMPANIMENT PREPARATION I561-003-2:2021- C05-W06		
	<i>TEPPANYAKI</i> PREPARATION I561-003-2:2021-C06	PERFORM <i>GOMADARE</i> SAUCE PREPARATION I561-003-2:2021- C06-W01	PERFORM BEEF <i>TEPPANYAKI</i> PREPARATION I561-003-2:2021- C06-W02	PERFORM SEAFOOD <i>TEPPANYAKI</i> PREPARATION I561-003-2:2021- C06-W03	PERFORM FISH <i>TEPPANYAKI</i> PREPARATION I561-003-2:2021- C06-W04
		PERFORM CHICKEN <i>TEPPANYAKI</i> PREPARATION I561-003-2:2021- C06-W05	PERFORM <i>TEPPANYAKI</i> FRIED RICE PREPARATION I561-003-2:2021- C06-W06	PERFORM <i>TEPPANYAKI</i> NOODLE PREPARATION I561-003-2:2021- C06-W07	PERFORM VEGETABLE <i>TEPPANYAKI</i> PREPARATION I561-003-2:2021- C06-W08

Notes:

CPC_{PdP} is meant to be used in Teaching & Learning context which is generated by conversion of the action verb in the CU Title to a noun in the CU_{PdP} Title from given CPC sets.

19.2 Appendix B: Element Content Weightage

**OSH - OCCUPATIONAL SAFETY AND HEALTH
SD - SUSTAINABLE DEVELOPMENT
M&A - MANAGEMENT AND ADMINISTRATION
IT - INDUSTRY TECHNOLOGICAL ADVANCES**

JAPANESE CUISINE PREPARATION LEVEL 2

CU CODE	CU TITLE	ELEMENT CONTENT WEIGHTAGE				NOTES
		OSH	SD	M&A	IT	
I561-003-2:2021-C01	Handle kitchen safety, health and hygiene.	25%	10%	10%	0%	All the CU of this NOSS consist the element of occupational safety and health especially CU 1 more element content weightage than other CU. These elements appear in the following CP on pages 19 – 43 and CoCU on pages 45 – 141. All the CU of this NOSS consist the element of sustainable development but CU 1 less the element content weightage than others CU. These elements appear in the following CP on pages 19 – 43 and CoCU on pages 45 – 141. All the CU of this NOSS consist the element of management & administration but CU 1 less the element content weightage than others CU. These
I561-003-2:2021-C02	Prepare <i>Sushi</i> .	15%	18%	18%	0%	
I561-003-2:2021-C03	Prepare <i>Sashimi</i> .	15%	18%	18%	0%	
I561-003-2:2021-C04	Prepare <i>Tempura</i> .	15%	18%	18%	0%	

CU CODE	CU TITLE	ELEMENT CONTENT WEIGHTAGE				NOTES
		OSH	SD	M&A	IT	
I561-003-2:2021-C05	Prepare <i>Robatayaki</i> .	15%	18%	18%	0%	<p>elements appear in the following CP on pages 19 – 43 and CoCU on pages 45 – 141.</p> <p>All the CU of this NOSS do not have element of industrial technological advances.</p>
I561-003-2:2021-C06	Prepare <i>Teppanyaki</i> .	15%	18%	18%	0%	
Total weightage		100/100	100/100	100/100	0/100	