

Specification of Competency Standards
for the Chinese Catering Industry
Unit of Competency

1. Title	Manage warehouses of the catering industry
2. Code	CCZZMS304A
3. Level	3
4. Credit	3
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Formulate the plan of inventory resources</p> <ul style="list-style-type: none"> ◆ Formulate the plan of inventory resources according to factors such as capital, operation requirement, market demand and supply, storage space and etc ◆ Decide safe inventory level for various goods <p>5.2 Operate warehouses</p> <ul style="list-style-type: none"> ◆ Understand the operations of different units of measurement ◆ Operate different measuring instruments ◆ Keep all goods systematically and regularly and maintain a record of them <p>5.3 Master the application of the 5S practice</p> <ul style="list-style-type: none"> ◆ Know about the theory of the 5S practice ◆ Implement the 5S practice, namely Structurize, Systematize, Sanitize, Standardize and Self-discipline ◆ Provide trainings to staff to facilitate the implement of the 5S practice <p>5.4 Manage warehouses</p> <ul style="list-style-type: none"> ◆ Manage operations of warehouses effectively
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to implement the work of warehouse storage, control the level of inventories and ensure the quality of goods independently.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to apply the 5S practice in the operation of warehouse storage; and (ii) the abilities to assess the inventory level of various goods and storage of goods.
8. Remarks	This unit of competency is applicable to practitioners engaged in the warehousing and management in Chinese restaurants.