

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

1. Title	Know about the relevant regulations imposed on the mainland Chinese catering industry
2. Code	CCZZMS406A
3. Level	4
4. Credit	3
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Know about the relevant regulations imposed on the mainland Chinese catering industry</p> <ul style="list-style-type: none"> ◆ Know about the legal system and judicial system, the systems of central and local levels, legal institutions, trial system and etc in the PRC ◆ Understand the relevant laws imposed on foreign investments (e.g. Sino-foreign joint ventures, foreign-owned enterprises and etc) ◆ Understand the commercial organizations, proprietorships, partnership enterprises, companies with limited liability, joint stock companies and etc in the mainland ◆ Know about the commercial law, contract law and etc ◆ Know about the national bank system, such as commercial banks ◆ Know about the relevant laws associated with the catering industry, such as fire and licensing systems and etc <p>5.2 Know about the staff eligibility rules in the mainland Chinese catering industry</p> <ul style="list-style-type: none"> ◆ Know about the provisions of national vocational qualifications in the mainland ◆ Understand the requirements of certificates for different posts ◆ Know about the requirements and means to obtain professional qualifications <p>5.3 Apply relevant regulations of the mainland Chinese catering industry</p> <ul style="list-style-type: none"> ◆ Observe the relevant regulations of the mainland Chinese catering industry by those engaged in duties associated with the mainland Chinese catering industry, such as operating or managing a catering organization in the mainland China
6. Range	While working in Chinese restaurants or relevant workplaces in the mainland, practitioners should be able to understand the commercial laws and relevant regulations imposed on the mainland Chinese catering industry and apply them to the operation and management of the relevant work.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to master commercial laws and relevant regulations imposed on the mainland Chinese catering industry and implement operation and management in the organization.
8. Remarks	This unit of competency is applicable to practitioners engaged in management in Chinese restaurants.