

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

1. Title	Implement logistics management in the catering industry
2. Code	CCZZMS504A
3. Level	5
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Understand the procurement process</p> <ul style="list-style-type: none"> ◆ Understand the global inter-connected economy and the logistics in economy ◆ Understand the concepts of global supply chain ◆ Understand the concepts of central kitchen and its significance on cost control in the catering industry ◆ Capitalize on the business opportunities for the cooperative development in China and Hong Kong <p>5.2 Master the inventory and management of warehouse</p> <ul style="list-style-type: none"> ◆ Understand the strategies of inventory ◆ Devise inventory resources plans and inventory management policies <p>5.3 Propose order requests timely</p> <ul style="list-style-type: none"> ◆ Understand the skills of time-based logistics control ◆ Know about the restructure of logistics ◆ Understand the importance of transport support on logistics <p>5.4 Know about the information flow, people flow, material flow and capital flow</p> <ul style="list-style-type: none"> ◆ Understand the integration of logistics operations ◆ Master the operations of supply chain ◆ Understand the significance of supply chain on competitive strengths of the organization <p>5.5 Implement logistics management in the catering industry</p> <ul style="list-style-type: none"> ◆ Master the expertise of logistics supply chain and implement logistics management plans in the catering industry
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to master the expertise of logistics supply chain, perform procurement process of catering ingredients, logistics arrangement of goods delivery and pick-up, implement inventory and management policies in warehouses.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to apply the expertise of logistics supply chain, implement procurement process of catering ingredients, logistics arrangement of goods delivery and pick-up; (ii) the abilities to implement inventory and management policies in warehouses; and (iii) the abilities to make order arrangement timely based on the integration of logistics operations.
8. Remarks	This unit of competency is applicable to practitioners engaged in management in Chinese restaurants.