

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

1. Title	Innovate knowledge management strategies in the catering industry
2. Code	CCZZMS702A
3. Level	7
4. Credit	4
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Master the evaluation of knowledge assets</p> <ul style="list-style-type: none"> ◆ Know about the reasons and importance of evaluation of knowledge assets ◆ Apply relevant evaluation standards ◆ Master combined application of both intellectual asset audit and traditional accounting and finance system <p>5.2 Master knowledge innovation</p> <ul style="list-style-type: none"> ◆ Assist in enterprises innovation and reform by knowledge management ◆ Motivate the creativity of staff ◆ Establish an active, positive and sharing corporate culture <p>5.3 Innovate knowledge management strategies in the catering industry</p> <ul style="list-style-type: none"> ◆ Innovate knowledge management strategies and lead enterprises to implement reforms for future development
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to evaluate and manage knowledge assets for corporate reform and future development.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to evaluate and manage knowledge assets for corporate innovation; and (ii) the abilities to formulate innovative management strategies to improve corporate performance.
8. Remarks	This unit of competency is applicable to veteran administrators engaged in management in Chinese restaurants.