

Specification of Competency Standards for the Chinese Catering Industry

Unit of Competency

1. Title	Know about the structure and operation of catering service section of Chinese-style restaurants
2. Code	CCZZSS101A
3. Level	1
4. Credit	2
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the structure of different Chinese-style restaurants</p> <ul style="list-style-type: none"> ◆ Know about the categories of the catering industry ◆ Know about the differences between commercial catering and non-commercial catering ◆ Know about the categories of operation modes <p>5.2 Know about the functions of the Catering Services Section and different sections as well as their interrelations</p> <ul style="list-style-type: none"> ◆ Know about the work scope of different section of the catering industry ◆ Know about the interactions between the catering services section and the other sections ◆ Know about the graphic design of the catering sections <p>5.3 Know about the job functions of different restaurants of the Chinese catering industry</p> <ul style="list-style-type: none"> ◆ Know about the title of different job levels ◆ Know about the responsibilities and power of different posts <p>5.4 Development overview of the Chinese catering industry</p> <ul style="list-style-type: none"> ◆ Know about the themes of different cuisine and combination of market trends ◆ Know about the development and origin of different cuisine <p>5.5 Basic operation of Chinese-style restaurants</p> <ul style="list-style-type: none"> ◆ Be capable of correctly receiving and delivering instructions and message while working in Chinese-style restaurants
6. Range	While working in Chinese-style restaurants or relevant workplaces, practitioners should be capable of knowing about the structure of the catering services section and the function of the other sections plus their interrelations, understanding different job functions.

7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) Basic understanding on Chinese-style restaurant types, operation modes, function of sections, different job functions, development overview of the Chinese catering industry, hence the abilities to know about the basic operation of restaurants and correctly receive and deliver instructions and message while working in Chinese-style restaurants.</p>
8. Remarks	<p>This unit of competency is applicable to junior practitioners in the Chinese catering industry.</p>