

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

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| 1. Title | Know about the basic Chinese banquet services |
| 2. Code | CCZZSS107A |
| 3. Level | 1 |
| 4. Credit | 2 |
| 5. Competency | <p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the basic concept of Chinese banquet service</p> <ul style="list-style-type: none"> ◆ Know about the definition of quality banquet services ◆ Know about the basic operation procedures, taboos and preferences, matters to be noted and etc <p>5.2 Basic Chinese banquet serving skills</p> <ul style="list-style-type: none"> ◆ Know about the basic Chinese banquet serving skills ◆ Know about the name and usage of basic tools and utensils used in banquets ◆ Know about the basic contents of a banquet menu <p>5.3 Apply Chinese banquet serving skills</p> <ul style="list-style-type: none"> ◆ Be capable of making preparation and arrangement before a banquet ◆ Apply the Chinese banquet serving skills to serve customers in the banquet |
| 6. Range | Be applicable to Chinese restaurants or relevant workplaces. Know about the basic concept of Chinese banquet, including taboos and preferences and matters to be noted in general operation. Understand the operation procedures and serving skills of Chinese banquet and assist the catering services section in providing services to customers. |
| 7. Assessment Criteria | The integrated outcome requirements of this unit of competency are: (i) the abilities to understand the operation procedures and serving skills of Chinese banquet. Practitioners should be able to assist the catering services section in providing services to customers upon certain guidance. |
| 8. Remarks | This unit of competency is applicable to practitioners of the catering services section in the Chinese catering industry. |