

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

1. Title	Operate beverage counters of the Chinese catering industry																																				
2. Code	CCZZSS202A																																				
3. Level	2																																				
4. Credit	6																																				
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%; vertical-align: top;">5.1 Manage the skills of making fruit platters</td> <td style="width: 5%; text-align: center;">◆</td> <td style="width: 65%;">Know about the basic skills of making fruit platters</td> </tr> <tr> <td></td> <td style="text-align: center;">◆</td> <td>Be capable of matching up different fruits with different containers</td> </tr> <tr> <td></td> <td style="text-align: center;">◆</td> <td>Know about the methods of preparing and storage of fruits after sliced off</td> </tr> <tr> <td style="vertical-align: top;">5.2 Use and store different materials in beverage counters</td> <td style="text-align: center;">◆</td> <td>Order and reserve fruits of the season</td> </tr> <tr> <td></td> <td style="text-align: center;">◆</td> <td>Store and use dairy products properly</td> </tr> <tr> <td></td> <td style="text-align: center;">◆</td> <td>Handle all kind of drinks under hygienic condition and ensure the foodstuffs and drinks in stock are suitable for sale and consumption</td> </tr> <tr> <td style="vertical-align: top;">5.3 Learn about different non-alcoholic drinks</td> <td style="text-align: center;">◆</td> <td>Know about the names of general non-alcoholic drinks</td> </tr> <tr> <td></td> <td style="text-align: center;">◆</td> <td>Be capable of making standard drinks</td> </tr> <tr> <td></td> <td style="text-align: center;">◆</td> <td>Know about ordinary types of hot and cold drinks in Chinese-style and Hong Kong-style restaurants (e.g. lemon tea, coffee, coffee with tea and etc)</td> </tr> <tr> <td style="vertical-align: top;">5.4 Master the skills of making and serving non-alcoholic drinks</td> <td style="text-align: center;">◆</td> <td>Master the skills of making and serving standard drinks and etc</td> </tr> <tr> <td></td> <td style="text-align: center;">◆</td> <td>Master the skills of making general “hot” and “cold” drinks (e.g. lemon tea, coffee, coffee with tea and etc)</td> </tr> <tr> <td style="vertical-align: top;">5.5 Operate beverage counters of the Chinese catering industry</td> <td style="text-align: center;">◆</td> <td>Perform general duties in beverage counters according to working guidelines</td> </tr> </table>	5.1 Manage the skills of making fruit platters	◆	Know about the basic skills of making fruit platters		◆	Be capable of matching up different fruits with different containers		◆	Know about the methods of preparing and storage of fruits after sliced off	5.2 Use and store different materials in beverage counters	◆	Order and reserve fruits of the season		◆	Store and use dairy products properly		◆	Handle all kind of drinks under hygienic condition and ensure the foodstuffs and drinks in stock are suitable for sale and consumption	5.3 Learn about different non-alcoholic drinks	◆	Know about the names of general non-alcoholic drinks		◆	Be capable of making standard drinks		◆	Know about ordinary types of hot and cold drinks in Chinese-style and Hong Kong-style restaurants (e.g. lemon tea, coffee, coffee with tea and etc)	5.4 Master the skills of making and serving non-alcoholic drinks	◆	Master the skills of making and serving standard drinks and etc		◆	Master the skills of making general “hot” and “cold” drinks (e.g. lemon tea, coffee, coffee with tea and etc)	5.5 Operate beverage counters of the Chinese catering industry	◆	Perform general duties in beverage counters according to working guidelines
5.1 Manage the skills of making fruit platters	◆	Know about the basic skills of making fruit platters																																			
	◆	Be capable of matching up different fruits with different containers																																			
	◆	Know about the methods of preparing and storage of fruits after sliced off																																			
5.2 Use and store different materials in beverage counters	◆	Order and reserve fruits of the season																																			
	◆	Store and use dairy products properly																																			
	◆	Handle all kind of drinks under hygienic condition and ensure the foodstuffs and drinks in stock are suitable for sale and consumption																																			
5.3 Learn about different non-alcoholic drinks	◆	Know about the names of general non-alcoholic drinks																																			
	◆	Be capable of making standard drinks																																			
	◆	Know about ordinary types of hot and cold drinks in Chinese-style and Hong Kong-style restaurants (e.g. lemon tea, coffee, coffee with tea and etc)																																			
5.4 Master the skills of making and serving non-alcoholic drinks	◆	Master the skills of making and serving standard drinks and etc																																			
	◆	Master the skills of making general “hot” and “cold” drinks (e.g. lemon tea, coffee, coffee with tea and etc)																																			
5.5 Operate beverage counters of the Chinese catering industry	◆	Perform general duties in beverage counters according to working guidelines																																			
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to perform general production duties of beverage counters in the Chinese catering industry according to working guidelines.																																				
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) through the understanding of general practices in beverage counters, be capable of preparing various kinds of standard non-alcoholic drinks and basic fruit platters according to working guidelines, and handling and storing all types of drinks and food properly under hygienic condition.																																				
8. Remarks	This unit of competency is applicable to practitioners of the catering services section and beverage counters in the Chinese catering industry.																																				