

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

1. Title	Master food serving skills of Chinese-style restaurants
2. Code	CCZZSS204A
3. Level	2
4. Credit	9
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Understand the concepts of Chinese catering services</p> <ul style="list-style-type: none"> ◆ Know about the categories and practices of Chinese table services ◆ Know about the “theme services” of different sections in Chinese-style restaurants <p>5.2 Know about the different types of Chinese dressings and sauces and their combinations</p> <ul style="list-style-type: none"> ◆ Know about the taste and characteristics of dressings and sauces commonly used in Chinese cuisine ◆ Know about the names of containers for different dressings and sauces ◆ Know about the combinations, sequences of serving and storage of dressings and sauces <p>5.3 Master the methods and skills of using different tools in the Catering services section</p> <ul style="list-style-type: none"> ◆ Know about the names and application skills of Chinese tableware like Chinese spoon and ladle ◆ Master the skills of using spoon and chopsticks for serving ◆ Master the skills of napkin folding commonly used in restaurants <p>5.4 Understand the procedures and various skills of serving</p> <ul style="list-style-type: none"> ◆ Know about the procedures of Chinese cuisine table services ◆ Understand the standards of setting for different tables and tableware ◆ Understand the general setting requirements for breakfast, lunch, dinner and other banquets at different opening hours ◆ Master different serving skills, sequences of the serving, seat arrangements and etc ◆ Understand the operation and functions of the pantry section <p>5.5 Apply the serving skills of Chinese cuisine</p> <ul style="list-style-type: none"> ◆ Serve Chinese cuisine to customers ◆ Assist in the work of the Chinese catering services section
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to serve Chinese cuisine in accordance with working guidelines.

7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to understand thoroughly the serving skills of Chinese cuisine, and match up and store different types of Chinese dressings and sauces in order to assist in the relevant work of the catering services section upon guidance.
8. Remarks	This unit of competency is applicable to practitioners of the catering services section in the Chinese catering industry.