

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

1. Title	Master banquet serving skills in the Chinese catering industry
2. Code	CCZZSS205A
3. Level	2
4. Credit	9
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Know about the concepts and procedures of Chinese banquet serving</p> <ul style="list-style-type: none"> <li>◆ Identify the differences between wedding, birthday, red egg and ginger banquets and other celebrations and parties</li> <li>◆ Know about the requirements of equipment and services in different banquets</li> <li>◆ Understand the ballrooms of different banquets and their settings</li> <li>◆ Know how to match up different service environment with different banquets</li> </ul> <p>5.2 Master the skills of Chinese banquets serving</p> <ul style="list-style-type: none"> <li>◆ Master the procedures of wedding, birthday, red egg and ginger banquets and other celebrations and parties</li> <li>◆ Master the skills of equipment setting up in different banquets and their required services</li> <li>◆ Master the contents of menus used in banquets</li> </ul> <p>5.3 Provide Chinese banquet services</p> <ul style="list-style-type: none"> <li>◆ Providing quality banquet services to customers</li> </ul>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should provide Chinese banquet services to customers in accordance with working guidelines.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to understand the serving skills, venue setting up, contents of menus for different banquets, upon guidance, in order to provide quality banquet services to customers.
8. Remarks	This unit of competency is applicable to practitioners of the catering services section in the Chinese catering industry.