

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

1. Title	Know about the basic western beverage services
2. Code	CCZZSS206A
3. Level	2
4. Credit	6
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Know about the concepts of western catering services and different catering skills</p> <ul style="list-style-type: none"> ◆ Know about the names and using methods of common western food wares ◆ Know about the skills of setting up common western food wares <p>5.2 Know about different types of western wine</p> <ul style="list-style-type: none"> ◆ Identify different wines like red wines, white wines and champagnes, and their storage ◆ Understand the basic knowledge of general cocktail ◆ Know about the basic ingredients for brewing <p>5.3 Provide western beverage services</p> <ul style="list-style-type: none"> ◆ Provide western beverage services to customers
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should provide western beverage 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 master general skills of western catering services and the storage methods of different western wines upon guidance.
8. Remarks	This unit of competency is applicable to practitioners of the catering services section in Chinese restaurants.