

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

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|------------------------|---|
| 1. Title               | Master pantry (dish delivery) services  |
| 2. Code                | CCZZSS207A  |
| 3. Level               | 2   |
| 4. Credit              | 2   |
| 5. Competency          | <p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Master the procedures of different pantry services</p> <ul style="list-style-type: none"> <li>◆ Understand the serving procedures for lunch, dinner and different banquets</li> <li>◆ Know how to match up dressings and sauces with food and the sequences of serving</li> <li>◆ Coordinate with different production sections for the best serving time in wedding, birthday, red egg and ginger banquets</li> </ul> <p>5.2 Know about the cooking and filling methods of rice and congee</p> <ul style="list-style-type: none"> <li>◆ Know how to cook rice and congee and keep them warm</li> <li>◆ Know the methods and skills of filling rice</li> </ul> <p>5.3 Know about recycling materials</p> <ul style="list-style-type: none"> <li>◆ Know about the useful residues at the workplaces of their post</li> <li>◆ Know how to reduce the costs by recycling the materials left behind</li> </ul> <p>5.4 Perform appetizer prepare and storage duties</p> <ul style="list-style-type: none"> <li>◆ Master the skills for preparing and storing appetizers</li> </ul> <p>5.5 Perform duties for supporting other sections</p> <ul style="list-style-type: none"> <li>◆ Know how to support other sections to deliver dishes</li> <li>◆ Know how to arrange food packaging</li> </ul> |
| 6. Range               | While working in Chinese restaurants or relevant workplaces, practitioners should be able to support the operation of the pantry section and coordinate with different sections in accordance with working guidelines in order to provide services to customers.  |
| 7. Assessment Criteria | The integrated outcome requirements of this unit of competency are:<br>(i) the abilities to master the service procedures of the pantry section;<br>(ii) the abilities to master the skills of cooking rice and congee; and<br>(iii) the abilities to master the skills of preparing and storing appetizers.  |
| 8. Remarks             | This unit of competency is applicable to practitioners of the pantry section in the Chinese catering industry.  |