

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

1. Title	Manage the catering services section in the Chinese catering industry
2. Code	CCZZSS402A
3. Level	4
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about different basic functions in management ◆ Know about the elements of management, such as planning, organization, coordination, human resources, guidance, control and evaluation</p> <p>5.2 Master the basic knowledge of management ◆ Understand the effects of psychology on management operation in the Chinese catering industry ◆ Understand the relationship between quality control and management operations in the Chinese catering industry</p> <p>5.3 The concepts of operation management in restaurants ◆ Master the duties such as recruitment, selection, employment, training and assessment ◆ Master the duties such as food hygiene, environmental control and overall maintenance in restaurants ◆ Master general procurement duties ◆ Understand the effects of market trends on modern management and traditional operations</p> <p>5.4 Manage the catering services section in the Chinese catering industry ◆ Implement the management of the catering services section in restaurant operations</p>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to master the management knowledge and concepts of operation management in Chinese restaurants in order to implement management of the catering services section effectively.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to master the knowledge of management; and (ii) the abilities to formulate restaurant management strategies and apply them to the operation management in Chinese restaurants effectively.
8. Remarks	This unit of competency is applicable to practitioners engaged in management in Chinese restaurants.