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

1. Title	Apply leadership and decision-making competencies
2. Code	CCZZMS404A
3. Level	4
4. Credit	6
5. Competency	Performance Requirements
	 5.1 Master the theories and applications of leadership ★ Know about the concepts of leadership ★ Know about effective leadership pattern ★ Understand the behavior, personality and cultivation of leaders ★ Master effective communication skills and methods for motivating subordinates ★ Apply leadership theories in the management of Chinese restaurants
	5.2 Master the relationship between power and leadership ★ Know about the concepts of power and its origin Know about the relationship between morale and leadership Understand the appropriate exercise of power
	 5.3 Master decision-making competencies ♦ Identify the real problem and conduct in-depth investigation ♦ Build up a system for collecting information and multi-perspective views and make good use of computer network information ♦ Assess risk correctly ♦ Adopt scientific decision-making procedures and formulate solutions promptly without delay ♦ Know the skills of empowerment, centralizing resources, transforming decision making into action plans and implementing them faithfully, and make the relevant reviews
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to understand the operations of the organization clearly, apply leadership skills to assess risks and make use of decision-making competencies to solve problems, and make the relevant reviews.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to apply leadership theories clearly and flexibly; and (ii) the abilities to formulate decision-making procedures to solve problems.
8. Remarks	This unit of competency is applicable to practitioners engaged in management in Chinese restaurants.