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

1. Title	Know about the basic beverage service of Chinese-style restaurants
2. Code	CCZZSS105A
3. Level	1
4. Credit	2
5. Competency	Performance Requirements
	 5.1 Know about the common tea leaves ★ Know about the names, tastes (and etc) of common tea leaves ★ Know about the basic storage method of tea leaves
	 5.2 Know about the basic tea-making skills ♦ Master normal tea-making amount ♦ Master skills to clean tea leaves and hot pot ♦ Know about the names of basic tea-making tools and utensils
	5.3 Master basic tea-serving skills ◆ Understand basic tea-making service process ◆ Master common tea-serving skills
	 Know about the basic serving skills of general wine served in Chinese-style restaurants ★ Know about the names of general wine served in Chinese-style restaurants ★ Know about the names of basic wine wares ★ Know about the names of basic wine wares ★ Know about the basic wine-serving processes and skills and etc
	5.5 Availability of Chinese beverage services • Serve customers in the catering service process by using tea-making and wine-serving skills
6. Range	Be applicable to Chinese restaurants or relevant workplaces. Know about the common tea leaves and Chinese wine. Upon guidance, be capable of using simple tea-making and wine-serving skills and provide customers with general Chinese beverage services, such as tea-making, tea-serving and wine-serving.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to know about common tea leaves and Chinese wine. Upon certain guidance, practitioners should be capable of using simple tea-making and wine-serving skills and provide customers with general Chinese beverage services, such as tea-making, tea-serving and wine-serving.
8. Remarks	This unit of competency is applicable to practitioners of the catering services section in the Chinese catering industry and those providing beverage counters service.