

**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	<p style="text-align: center;"><u>Performance Requirements</u></p> <div> <div>5.1 Know about the common tea leaves</div> <div> <ul style="list-style-type: none"> <li>◆ Know about the names, tastes (and etc) of common tea leaves</li> <li>◆ Know about the basic storage method of tea leaves</li> </ul> </div> </div> <div> <div>5.2 Know about the basic tea-making skills</div> <div> <ul style="list-style-type: none"> <li>◆ Master normal tea-making amount</li> <li>◆ Master skills to clean tea leaves and hot pot</li> <li>◆ Know about the names of basic tea-making tools and utensils</li> </ul> </div> </div> <div> <div>5.3 Master basic tea-serving skills</div> <div> <ul style="list-style-type: none"> <li>◆ Understand basic tea-making service process</li> <li>◆ Master common tea-serving skills</li> </ul> </div> </div> <div> <div>5.4 Know about the basic serving skills of general wine served in Chinese-style restaurants</div> <div> <ul style="list-style-type: none"> <li>◆ Know about the names of general wine served in Chinese-style restaurants</li> <li>◆ Know about the names of basic wine wares</li> <li>◆ Know about the basic wine-serving processes and skills and etc</li> </ul> </div> </div> <div> <div>5.5 Availability of Chinese beverage services</div> <div> <ul style="list-style-type: none"> <li>◆ Serve customers in the catering service process by using tea-making and wine-serving skills</li> </ul> </div> </div>