

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

1. Title	Manage beverage counters of the Chinese catering industry
2. Code	CCZZSS302A
3. Level	3
4. Credit	3
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Prepare various kinds of materials for beverage counters</p> <ul style="list-style-type: none"> ◆ Purchase goods based on the information in the records of the computer system ◆ Implement sales, purchases, stocks, storage and make relevant records ◆ Know about the procedures of using supplementary materials <p>5.2 Control production cost of beverage counters</p> <ul style="list-style-type: none"> ◆ Store materials for reuse as and when appropriate ◆ Control the usage and flow of raw materials to keep in pace with sales ◆ Prepare beverages and dish plates according to the standard drink list ◆ Determine the materials required and adjust the amounts according to demands ◆ Understand the effects of quality control on cost
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to manage the purchases and storages of the materials in beverage counters and control production cost independently.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to arrange and record the sales, purchases, procurements and storages of the materials in beverage counters according to established procedures;</p> <p>(ii) the abilities to prepare beverages and dish plates according to the standard drink list independently; and</p> <p>(iii) the abilities to control the production cost of beverage counters.</p>
8. Remarks	This unit of competency is applicable to practitioners engaged in management of beverage counters or catering services in Chinese restaurants.