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

1. Title	Clean and maintain all kinds of tools from the production section
2. Code	CCZZGS302A
3. Level	3
4. Credit	3
5. Competency	Performance Requirements
	 Clean equipment, utensils and containers of the production section with various kinds of common cleaning tools and materials The property maintain all kinds of common equipment, utensils and containers of the production section The production section in restaurants The production section in restaurants
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to clean and maintain all kinds of equipment, utensils and containers of the production section independently and correctly.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to clean equipment, utensils and containers of the production section with common cleaning tools and materials; and (ii) the abilities to maintain all kinds of common equipment, utensils and containers of the production section correctly.
8. Remarks	This unit of competency is applicable to staff of the production section and those engaged in cleaning and maintenance duties in Chinese restaurants.