

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

1. Title	Operate fish tanks
2. Code	CCZZSS305A
3. Level	3
4. Credit	6
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Know about fishes and seafood</p> <ul style="list-style-type: none"> ◆ Know about common saltwater fishes and freshwater fishes and seafood available in Chinese restaurants ◆ Identify different types of common saltwater fishes, freshwater fishes and seafood available in Chinese restaurants <p>5.2 Master the operation of fish tanks</p> <ul style="list-style-type: none"> ◆ Master the hygienic requirements of fish tanks and ensure the seafood kept in the tanks are suitable for selling and consumption ◆ Master the maintenance of fish tanks ◆ Know how to control the quality of salt water and fresh water ◆ Ensure the hygiene and cleanliness of the surrounding areas of fish tanks ◆ Identify and inspect whether the water is toxic or polluted ◆ Ensure the safety and reliability of the sources of seawater and seafood <p>5.3 Master the raising skills of various fishes and seafood</p> <ul style="list-style-type: none"> ◆ Control the temperature and salinity of the water in fish tanks in order to create a good environment for raising various seafood ◆ Understand the general distribution of seafood rearing environment ◆ Control and arrange purchase and storage with reference to sales <p>5.4 Master the sales of seafood in fish tanks</p> <ul style="list-style-type: none"> ◆ Make relevant sales recommendations according to the rearing conditions of fish tanks ◆ Help customers to choose appropriate seafood and recommend cooking methods ◆ Master sales, purchase, storage and etc and act in concert with the profit benchmark of the company <p>5.5 Manage the operations of fish tanks</p> <ul style="list-style-type: none"> ◆ Master the operation skills for managing fish tanks, raising and selling live seafood
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to control the temperature and salinity of the water in fish tanks independently in order to offer a good environment for rearing various live seafood and sell live seafood.

7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <ul style="list-style-type: none"> (i) the abilities to identify different fishes and seafood; (ii) the abilities to control the temperature, salinity and environment of the water in fish tanks independently in order to offer a good environment for rearing various live seafood; and (iii) the abilities to manage the operations of fish tanks, raise and sell seafood, and act in concert with the profit benchmark of the company.
8. Remarks	<p>This unit of competency is applicable to staff of the catering services section, the sales section and the production section in Chinese restaurants.</p>