

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

1. Title	Know about the professional ethics of the Chinese catering industry
2. Code	CCZZGS105A
3. Level	1
4. Credit	1
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the basic professional ethics and integrity of the catering industry</p> <ul style="list-style-type: none"> ◆ Know about the performance pledges of practitioners in the catering industry and their social impacts ◆ Know about the concepts of corruption prevention ◆ Understand the significance of contribution and commitment of an individual to his work <p>5.2 Know about the laws in respect of professional ethics of practitioners in the catering industry</p> <ul style="list-style-type: none"> ◆ Know about the contents and concepts of the Prevention of Bribery Ordinance ◆ Know about the contents and concepts of the Personal Data (Privacy) Ordinance ◆ Know about the contents and concepts of the Ordinances for Equal Opportunities <p>5.3 Establish professional ethics and integrity</p> <ul style="list-style-type: none"> ◆ Observe ethics and integrity required for practitioners in the catering industry
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should know about the professional ethics and integrity required for practitioners in the catering industry and observe the relevant laws in respect of professional ethics.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) be capable of acquiring a sound knowledge of professional ethics and integrity required for practitioners in the catering industry and observing the relevant laws while performing duties.
8. Remarks	This unit of competency is applicable to all practitioners in Chinese restaurants.