

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

1. Title	Master food production for banquets
2. Code	CCZZPS403A
3. Level	4
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Take charge of catering events of different scales</p> <ul style="list-style-type: none"> ◆ Master the food requirements for different catering events ◆ Master the skills to design menus in different prices and profit margins for different catering events ◆ Master the information about the supply various ingredients ◆ Arrange the duties, production process, equipment requirements, manpower/tool required for banquets of different scales. <p>5.2 Master food production for banquets</p> <ul style="list-style-type: none"> ◆ Arrange the food production for banquets systematically according to the requirements of different customers
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to arrange food production for different banquets effectively based on the ingredient supply, price, banquet requirements, manpower, production process and equipment available.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to arrange food production for different banquets effectively based on the ingredient supply, price, banquet requirements, manpower, production process and equipment available.
8. Remarks	This unit of competency is applicable to practitioners of the production section engaged in management in Chinese restaurants.