

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

| | |
|------------------------|--|
| 1. Title | Apply knowledge about first aid |
| 2. Code | CCZZGS304A |
| 3. Level | 3 |
| 4. Credit | 3 |
| 5. Competency | <p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Know about general first aid knowledge</p> <ul style="list-style-type: none"> ◆ Understand the principals of first aid and apply common first aids techniques, including respiratory resuscitation and stanching bleeding, and master resuscitation procedures ◆ Check ordinary injured persons ◆ Know about the necessary equipment and items in the first aid box and their application, and know how to use protection equipment when giving first aids ◆ Know about the common types of accidents in the catering industry <p>5.2 Understand the physical damages caused by common accidents and their treatments</p> <ul style="list-style-type: none"> ◆ Handle burns and scalds properly ◆ Understand the importance of psychological first aid to injured persons ◆ Move injured persons properly ◆ Judge and handle common accidents ◆ Identify appropriate first aid measures according to the trauma of the injured person <p>5.3 Apply first aid knowledge</p> <ul style="list-style-type: none"> ◆ Handle common accidents in the Chinese catering industry with first aid knowledge |
| 6. Range | While working in Chinese restaurants or relevant workplaces, practitioners should be able to apply first aid knowledge and handle common accidents in the Chinese catering industry properly. |
| 7. Assessment Criteria | The integrated outcome requirements of this unit of competency are: (i) the abilities to apply general first aid techniques to handle common accidents in the Chinese catering industry properly. |
| 8. Remarks | This unit of competency is applicable to all staffs in Chinese restaurants. Training suggestion: The trainings should be provided by qualified persons or first aid classes should be held by relevant organizations in Hong Kong. |