

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

1. Title	Know about the Chinese cuisine culture and regional cuisines
2. Code	CCZZPS404A
3. Level	4
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Get familiar with the Chinese cuisine culture</p> <ul style="list-style-type: none"> ◆ Understand the characteristics, origins and development of the Chinese cuisines ◆ Understand the characteristics, representative cuisines, unique cooking methods and ingredients of other nationality cuisines other than Han nationality ◆ Understand the catering culture in traditional Chinese festivals ◆ Know about the catering, customs, taboos and preferences of other nationalities <p>5.2 Understand different regional cuisines in China</p> <ul style="list-style-type: none"> ◆ Know about the origins, characteristics, representative cuisines, unique cooking methods and ingredients of the eight famous Chinese regional cuisines <p>5.3 Apply knowledge about the Chinese cuisine culture and regional cuisines</p> <ul style="list-style-type: none"> ◆ Apply the knowledge about the eight famous Chinese regional cuisines in the daily operation of restaurants
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to master the knowledge about different Chinese regional cuisines, get familiar with the Chinese cuisine culture and apply the same in the operations and planning of the organization.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to get familiar with the Chinese cuisine culture, master the knowledge about different Chinese regional cuisines, including the characteristics of other nationality cuisines and apply the same in the operations and planning of the organization.
8. Remarks	This unit of competency is applicable to practitioners of the production section engaged in management in Chinese restaurants.