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

1. Title	Implement environmental protection in restaurants
2. Code	CCZZGS402A
3. Level	4
4. Credit	3
5. Competency	Performance Requirements
	 5.1 Educate restaurant staff about knowledge on environmental protection denvironmental protection ★ Know about general environmental protection Department ★ Establish the mission, vision and belief on environmental protection of the organization ★ Implement environmental protection policies in restaurant areas ★ Know about the channels for obtaining information about environmental protection in restaurants ★ Know about environmental protection measures, techniques and management tips
	 5.2 Implement working codes/procedures for environmental protection purposes Commit in promoting an environmental protection culture in restaurants Provide relevant trainings on environmental protection understanding of staff
	5.3 Implement environmental protection in restaurants ◆ Set environmental protection objectives to enhance the awareness and concern of staff on environmental protection at work
6. Range	While working in restaurants or relevant workplaces, practitioners should be able to apply environmental protection knowledge effectively in daily work and observe the contents and codes of environmental protection laws.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to observe environmental protection laws, set environmental protection objectives, implement working codes and enhance awareness of staff on environmental protection in the daily operations of restaurants.
8. Remarks	This unit of competency is applicable to all staff in chare of operations and sales management in Chinese restaurants.