

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

1. Title	Know about the basic food safety and hygiene
2. Code	CCZZGS106A
3. Level	1
4. Credit	3
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the effect of food safety and hygiene on restaurants, customers and staff</p> <ul style="list-style-type: none"> ◆ Know about the guidance of “Food Hygiene Standards” ◆ Know about the responsibilities of employers and practitioners in the catering industry ◆ Know about the summary of Food Laws in Hong Kong ◆ Understand importance of food safety and hygiene to customers and its effect on restaurants’ reputation <p>5.2 Know about the effect of common bacteria on food</p> <ul style="list-style-type: none"> ◆ Know about the basic food bacteriology ◆ Understand types and features of bacteria causing food poisoning (such as Salmonella, E. coli) ◆ Know about the foods of different hazard levels ◆ Know about the effect of environmental hygiene on food ◆ Apply the methods for preventing food from bacterial contamination ◆ Master disinfection methods <p>5.3 Know about the common causes of food poisoning and their precaution measures</p> <ul style="list-style-type: none"> ◆ Know about the causes of food poisoning, symptoms and etc ◆ Know about the foods which can result in food poisoning easily ◆ Understand the effect of “additives” on food ◆ Master the “Hazard Analysis and Critical Control Point” system ◆ Understand the management of food hygiene <p>5.4 Methods to prevent cross-contamination</p> <ul style="list-style-type: none"> ◆ Understand the means of bacterial contamination ◆ Know about the proper methods of handling raw and cooked foods in order to prevent bacterial contamination ◆ Understand the temperature, conditions and tools suitable for storing different food materials
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should understand the guidance of food hygiene standards, and ensure that food placement, storage and processing meet the relevant requirements.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) be capable of acquiring sound knowledge of the guidance of food hygiene standards, and ensuring the compliance of food placement, storage and processing with the relevant requirements.
8. Remarks	This unit of competency is applicable to all practitioners of the production section and operations management staff in Chinese restaurants.