

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

1. Title	Perform food safety and hygiene in restaurants
2. Code	CCZZGS401A
3. Level	4
4. Credit	3
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Coach staff of the production and the catering services sections about proper food handling methods and procedures</p> <ul style="list-style-type: none"> ◆ Know about the contents of the code of practice for food hygiene and food safety laws in Hong Kong ◆ Know about the causes and sources of food poisoning ◆ Implement food hygiene management ◆ Understand the concept and implementation procedures of the “Hazard Analysis and Critical Control” system, and provide training for staff to educate them about relevant knowledge ◆ Educate staff of the production and the catering services sections about relevant information on food hygiene, personal hygiene and restaurant sanitary facilities, and provide coaching, training and supervision to ensure such procedures are well implemented <p>5.2 Educate staff about food safety and hygiene knowledge</p> <ul style="list-style-type: none"> ◆ Introduce the code of practices for food hygiene to staff ◆ Make restaurant staff realize various practicable methods about food safety and hygiene, such as lectures, campaign posters, films, short films and etc, or arrange staff to attend courses held by the Food and Environmental Hygiene Department or other recognized institutions ◆ Provide regular training and guidance to staff in order to enhance their awareness in food safety and hygiene <p>5.3 Perform food safety and hygiene in restaurants</p> <ul style="list-style-type: none"> ◆ Perform food safety and hygiene in restaurants and formulate measures to initiate staff’s attention on food hygiene and personal hygiene
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to coach staff of the production and the catering services sections effectively about proper food handling methods and procedures and enhance subordinates’ awareness in food safety and hygiene in order to ensure food safety and hygiene.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to make effective use of food safety and hygiene knowledge, coach staff of the production and the catering services sections about proper food handling methods and procedures; and (ii) the abilities to devise a full range of training programs to raise staff’s awareness in food safety and hygiene.

8. Remarks	This unit of competency is applicable to all staff in charge of operations and business management in Chinese restaurants.
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