

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

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| 1. Title | Know about the structure and operation of production section of Chinese-style restaurants |
| 2. Code | CCZZPS101A |
| 3. Level | 1 |
| 4. Credit | 2 |
| 5. Competency | <p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the structures of different Chinese-style restaurants</p> <ul style="list-style-type: none"> ◆ Understand the business modes and features of Chinese-style restaurants ◆ Comprehend the organization chart and basic layout design of Chinese-style restaurants <p>5.2 Understand the functions of different posts in Chinese-style restaurants</p> <ul style="list-style-type: none"> ◆ Know about the functions of different sections and posts in Chinese-style restaurants <p>5.3 Fully understand the functions and interrelations between different divisions under the production section</p> <ul style="list-style-type: none"> ◆ Understand the functions and roles of different divisions under the production section in Chinese-style restaurants ◆ Understand the mutual cooperation mechanism and the operation principles with other sections ◆ Know about the way to communicate and cooperate with colleagues <p>5.4 Basic operation of production section in restaurants</p> <ul style="list-style-type: none"> ◆ Receive and deliver instructions and messages properly while working in restaurants |
| 6. Range | While working in Chinese restaurants or relevant workplaces, practitioners should understand the structure and operation of the production section and assist the production section in carrying out daily work, including the mutual operation and operation mode with other sections. |
| 7. Assessment Criteria | <p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) be capable of comprehending primarily the structure and organization of different types of Chinese-style restaurants, the functions of and interrelations between different sections, the functions of different posts, the functions of each working post and the development of the Chinese catering industry and etc. Thus, practitioners should understand the basic operation of the production section in Chinese restaurants, and be capable of receiving and delivering instructions and messages properly while working in Chinese restaurants.</p> |
| 8. Remarks | This unit of competency is applicable to practitioners of the production section in the Chinese catering industry. |