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

1. Title	Implement operations of the siu mei section
2. Code	CCZZPS313A
3. Level	3
4. Credit	3
5. Competency	5.1 Understand the  Performance Requirements  Understand the production and operation procedures of the siu mei section
	operation procedures of the siu mei section  Master the display and promotion skills of various finished siu mei products  Master the production, storage and transportation techniques of supplementary siu mei food  Master the operation, chopping/cutting and profit margin control of siu mei stalls  Master the design, operation, production procedures, storage methods and transportation techniques of siu mei workshop
	<ul> <li>5.2 Implement sanitation control in the siu mei section</li> <li>♦ Understand the principles of bacteria reproduction</li> <li>Understand the danger of displaying siu mei finished products for a long period of time</li> <li>♦ Master the quantity of siu mei products to be made according to demand</li> <li>♦ Implement sanitation control in siu mei stall</li> <li>♦ Implement sanitation control in siu mei workshop</li> </ul>
	5.3 Implement operations of the siu mei section  • Implement production control, cost control and sanitation control in the siu mei section to support the daily operation of restaurants
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should implement the operations of the siu mei section, including production procedures, cost control, sanitation requirements and etc.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are:  (i) the abilities to implement the production and operation procedures of the siu mei section;  (ii) the abilities to implement cost control in the siu mei section; and  (iii) the abilities to implement sanitation control in the siu mei section.
8. Remarks	This unit of competency is applicable for practitioners of the siu mei section in Chinese restaurants.