

**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	<p style="text-align: right;"><u>Performance Requirements</u></p> <div> <div> 5.1 Understand the operation procedures of the siu mei section </div> <div> <ul style="list-style-type: none"> <li>◆ Understand the production and operation procedures of the siu mei section</li> <li>◆ Master the display and promotion skills of various finished siu mei products</li> <li>◆ Master the production, storage and transportation techniques of supplementary siu mei food</li> <li>◆ Master the operation, chopping/cutting and profit margin control of siu mei stalls</li> <li>◆ Master the design, operation, production procedures, storage methods and transportation techniques of siu mei workshop</li> </ul> </div> </div> <div> <div> 5.2 Implement sanitation control in the siu mei section </div> <div> <ul style="list-style-type: none"> <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> </div> </div> <div> <div> 5.3 Implement operations of the siu mei section </div> <div> <ul style="list-style-type: none"> <li>◆ Implement production control, cost control and sanitation control in the siu mei section to support the daily operation of restaurants</li> </ul> </div> </div>