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

1. Title	Master operational management of the siu mei section
2. Code	CCZZPS408A
3. Level	4
4. Credit	6
5. Competency	Performance Requirements
	 5.1 Master the cost control skills of the siu mei section ★ Know about the pricing principles, methods and procedures of different siu mei ★ Know about the elements of the price calculation formula for siu mei, their interrelations and mutual influences ★ Master the siu mei chopping/cutting techniques ★ Master the calculation methods of profit margin of siu-mei and the relevant conversion methods ★ Master the effects of weighing tools on cost
	5.2 Design dishes by using new ingredients and new ingredients and new techniques ↑ Try new ingredients and new techniques in order to create dishes that meet market demands new techniques
	 5.3 Manage the operations of the siu mei section Devise the operation and management policies of the siu mei section, control cost and design new dishes during daily operations ◆ Prepare different types of menus based on market demand
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to master the cost control skills of the siu mei section, design new dishes by using new ingredients and new techniques and prepare different types of menus.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to master the cost control skills of the siu mei section; and (ii) the abilities to prepare different types of menus, design new dishes by using new ingredients and new menus and apply them in market promotion, daily operations, festivals and banquets.
8. Remarks	This unit of competency is applicable to practitioners of the production section engaged in management and those of the sales section in Chinese restaurants.