

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

1. Title	Clean and maintain all kinds of tools of the catering services section
2. Code	CCZZGS301A
3. Level	3
4. Credit	3
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>5.1 Clean equipment, utensils and containers of the catering services section with various kinds of common cleaning tools and materials</p> <p>5.2 Properly maintain all kinds of common equipment, utensils and containers of the catering services section</p> </div> <div style="width: 50%;"> <ul style="list-style-type: none"> ◆ Establish cleaning guidelines and procedures and assign the relevant duties ◆ Know about the classifications, features and correct applications of common cleaning tools and equipment of the catering services section in restaurants ◆ Know about the classifications and features of equipment and materials of the catering services section, including hardware equipment (e.g. dining tables and chairs), equipment and tools for serving (e.g. trolley, tableware and tablecloth) and etc ◆ Establish “reorganization” and “maintenance” guidelines and procedures ◆ Assign duties according to the guidelines ◆ Establish identification zones to handle utensils ◆ Understand general knowledge about the key points of application and maintenance of equipment, utensils and containers of the catering services section </div> </div>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to clean and maintain all kinds of equipment, utensils and containers of the catering services section independently and correctly.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to clean equipment, utensils and containers of the catering services section with common cleaning tools and materials; and</p> <p>(ii) the abilities to maintain all kinds of common equipment, utensils and containers of the catering services section correctly.</p>
8. Remarks	This unit of competency is applicable to staff of the catering services section and those engaged in cleaning and maintenance duties in Chinese restaurants.