

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

1. Title	Know about the basic occupational safety & health	
2. Code	CCZZGS101A	
3. Level	1	
4. Credit	3	
5. Competency	<u>Performance Requirements</u>	
	5.1 Know about the relevant occupational safety and health laws	<ul style="list-style-type: none"> ◆ Understand the importance of occupational safety and health ◆ Understand the contents and implications of “Occupational Safety and Health Ordinance”, “Factories and Industrial Undertakings Ordinance” and their subsidiary legislations in respect of restaurants. ◆ Know about the legal liabilities on the part of employee
	5.2 Understand the occupational health problems caused by labour work, manual handling, prolonged standing or repetitive motion	<ul style="list-style-type: none"> ◆ Understand the consequences of handling space, nature of object, poor arrangement, incorrect motion, prolonged motion and incorrect posture ◆ Know about the effect of labour work, manual handling, prolonged standing or repetitive motion on body
	5.3 Understand the correct methods of manual lifting and handling	<ul style="list-style-type: none"> ◆ Understand the causes of injuries during manual handling ◆ Know about the basic lifting skills ◆ Know about the effective methods to avoid back injuries ◆ Know about when to use ancillary equipment as appropriate ◆ Know about the correct techniques of manual handling
	5.4 Know about the occupational health problems caused by physical factors	<ul style="list-style-type: none"> ◆ Understand the definitions of physical factors ◆ Ensure the use, processing, storage or delivery or handing items safely ◆ Know about the physical health problems caused by any common physical factor (such as light, electricity, noise, air quality, heat and etc) ◆ Avoid damages caused by physical factors
	5.5 Know about the occupational health problems caused by chemical physical factors	<ul style="list-style-type: none"> ◆ Understand the definitions and correct usage of chemicals ◆ Know about the categories, labels and dangers of chemicals commonly used in restaurants ◆ Avoid damages caused by chemical physical factors ◆ Handle and store chemicals properly

	<p>5.6 Know about the occupational health problems caused by biological factors</p> <ul style="list-style-type: none"> ◆ Understand the definitions of biological factors ◆ Know about the importance of food hygiene and code of hygienic operation ◆ Know about the basic knowledge of bacteriology and causes for food poisoning ◆ Deal with the occupational health problems caused directly or indirectly by food biological factors ◆ Know about the problems (including infectious disease, bacterial infection) arising from contacts with animal, live poultry and seafood when working in restaurants and their precaution measures <p>5.7 Know about the basic first aid techniques</p> <ul style="list-style-type: none"> ◆ Know about the definition and purpose of first aid ◆ Know about the items in the first aid box ◆ Know about the general treatment knowledge including treatment of different kinds of wounds, bone fractures and poisoning <p>5.8 Apply the occupational safety and health laws</p> <ul style="list-style-type: none"> ◆ Perform relevant duties in the Chinese catering industry in accordance with the requirements of the occupational safety and health laws
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should know about the codes of the Occupational Safety and Health Ordinance and perform relevant duties in accordance with the occupational safety requirements.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) be capable of understanding the Occupational Safety and Health Ordinance in respect of the catering industry and applying it while performing all kinds of works in Chinese-style restaurants.
8. Remarks	This unit of competency is applicable to practitioners in Chinese restaurants.