

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

1. Title	Master Chinese beverage services
2. Code	CCZZSS203A
3. Level	2
4. Credit	6
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Know about all types of tea leaves</p> <ul style="list-style-type: none"> <li>◆ Understand the culture of Chinese tea</li> <li>◆ Know about and identify different types of tea leaves</li> </ul> <p>5.2 Master the skills of making tea</p> <ul style="list-style-type: none"> <li>◆ Identify different kinds of tea from its shape</li> <li>◆ Know about the color of tea after brewing</li> <li>◆ Understand the effects of water and timing on tea making</li> <li>◆ Know about the effects of temperature and timing on tea making</li> </ul> <p>5.3 Know about various kinds of Chinese wine</p> <ul style="list-style-type: none"> <li>◆ Know about the culture of wine and national characteristics</li> <li>◆ Know about the origins and ingredients of wine brewery</li> <li>◆ Know about common types of Chinese wine in restaurants</li> <li>◆ Know about the names of 18 kinds of brewery wines in China in early time</li> </ul> <p>5.4 Master the procedures and skills of serving Chinese drinks</p> <ul style="list-style-type: none"> <li>◆ Know about the basic tools for drinking wine</li> <li>◆ Know about the key points and procedures of matching up yellow wine and white wine with different dishes</li> <li>◆ Master the serving skills and procedures of different types of drinks</li> </ul>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should have the knowledge of tea leaves and Chinese wine and be able to serve Chinese drinks upon guidance.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: <ul style="list-style-type: none"> <li>(i) capable of understanding different types of tea leaves clearly upon guidance;</li> <li>(ii) capable of mastering the skills of making different types of tea;</li> <li>(iii) capable of knowing thoroughly different types of Chinese wine and tools for drinking wine upon guidance; and</li> <li>(iv) capable of mastering the key points and procedures of matching up yellow wine and white wine with different dishes.</li> </ul>
8. Remarks	This unit of competency is applicable to practitioners of the catering services section in Chinese restaurants.