

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

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| 1. Title | Master banquet serving skills in the Chinese catering industry |
| 2. Code | CCZZSS205A |
| 3. Level | 2 |
| 4. Credit | 9 |
| 5. Competency | <p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Know about the concepts and procedures of Chinese banquet serving</p> <ul style="list-style-type: none"> ◆ Identify the differences between wedding, birthday, red egg and ginger banquets and other celebrations and parties ◆ Know about the requirements of equipment and services in different banquets ◆ Understand the ballrooms of different banquets and their settings ◆ Know how to match up different service environment with different banquets <p>5.2 Master the skills of Chinese banquets serving</p> <ul style="list-style-type: none"> ◆ Master the procedures of wedding, birthday, red egg and ginger banquets and other celebrations and parties ◆ Master the skills of equipment setting up in different banquets and their required services ◆ Master the contents of menus used in banquets <p>5.3 Provide Chinese banquet services</p> <ul style="list-style-type: none"> ◆ Providing quality banquet services to customers |
| 6. Range | While working in Chinese restaurants or relevant workplaces, practitioners should provide Chinese banquet services to customers in accordance with working guidelines. |
| 7. Assessment Criteria | The integrated outcome requirements of this unit of competency are: (i) the abilities to understand the serving skills, venue setting up, contents of menus for different banquets, upon guidance, in order to provide quality banquet services to customers. |
| 8. Remarks | This unit of competency is applicable to practitioners of the catering services section in the Chinese catering industry. |