

Specification of Competency Standards for the Chinese Catering Industry

Unit of Competency

1. Title	Know about the basic pantry (dish delivery) service
2. Code	CCZZSS108A
3. Level	1
4. Credit	2
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the operation of dish delivery</p> <ul style="list-style-type: none"> ◆ Know about the functions and operation range of dish delivery ◆ Understand the way of communication with different sections such as the production section ◆ Know about the table number, room number, the best operation route and etc <p>5.2 Know about the dish delivery skills</p> <ul style="list-style-type: none"> ◆ Know about the effective ways to use the tray ◆ Know about the recording system for dish delivery and arrangement ◆ Know about the names, usages and storage methods of different kinds of saucer containers, silverware, saucer covers, drunken shrimp casserole and etc <p>5.3 Know about the combination of juice and food and the methods of storage</p> <ul style="list-style-type: none"> ◆ Know about the names, tastes (and etc) of basic sauces ◆ Know about the combination of sauces and food ◆ Know about the procedures and methods for storage of basic sauces <p>5.4 Master the operational skills of dish delivery</p> <ul style="list-style-type: none"> ◆ Be capable of mastering the basic operational skills of dish delivery, and collaborating with other sections to provide food services
6. Range	Be applicable to Chinese restaurants or relevant workplaces. Upon guidance, know about the basic operation of dish delivery and the usage of sauces as well as keeping different types of saucer container, silverware and etc.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) be capable of mastering the basic operation of dish delivery and collaborating with other sections.
8. Remarks	This unit of competency is applicable to dish delivery practitioners in the Chinese catering industry.