

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

1. Title	Know about the basic fire prevention
2. Code	CCZZGS102A
3. Level	1
4. Credit	1
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Use electrical or gas tools or appliances properly</p> <ul style="list-style-type: none"> ◆ Know about the media which causes “fire” ◆ Understand the code of good housekeeping at workplace ◆ Know about the proper use of electrical or gas tools or appliances in general Chinese restaurants ◆ Know about the potential risks of fire caused by the general use of electrical or gas tools or appliances and master the proper measures in case of fire <p>5.2 Know about the risk of fire and its emergency measures</p> <ul style="list-style-type: none"> ◆ Understand the causes of “Ignition temperature” ◆ Understand the formation of “fire hazards” ◆ Master different types of fire extinguishers and their application ◆ Know about the general causes of fire in Chinese restaurants and their precaution measures <p>5.3 Enhance fire safety awareness and comply with work safety guidance</p> <ul style="list-style-type: none"> ◆ Know about the basic knowledge of fire prevention (clear fire alarm, keeping fire escapes clear of obstruction and etc.) ◆ Implement the guidance of “fire protection measures” ◆ Comply with the guidance of the Factories and Industrial Undertakings Ordinance ◆ Understand the importance of “risk assessment” awareness ◆ Know about the importance of occupational safety and health <p>5.4 Implement fire prevention measures</p> <ul style="list-style-type: none"> ◆ Ensure all fire escapes and smoke lobby doors are always tightly closed, and be able to take the correct emergency measures in accordance with given guidance in case of fire
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should apply fire prevention knowledge, and be able to use electrical or gas appliances correctly upon guidance in order to avoid the outbreak of fire.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) be capable of understanding the correct use of electrical or gas appliances, effectively preventing the outbreak of fire and complying with occupational safety and health guidance.
8. Remarks	This unit of competency is applicable to all practitioners in Chinese restaurants.