

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

1. Title	Use common detergents and cleaning tools in restaurants
2. Code	CCZZGS103A
3. Level	1
4. Credit	2
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the features of common restaurant detergents</p> <ul style="list-style-type: none"> ◆ Know about the names, types and features of detergents commonly used by restaurant practitioners ◆ Identify the labels of detergents ◆ Know about the effect of surrounding space and ventilation ◆ Know about the effect of improper use of detergents and relevant safety measures ◆ Know about the importance of housekeeping at workplace <p>5.2 Make proper use of common restaurant detergents</p> <ul style="list-style-type: none"> ◆ Make proper use, storage and delivery of detergents in accordance with the instructions on detergent labels ◆ Know about the effect of common detergents on physical health of human beings ◆ Master the treatment of accidents caused by the use of common detergents <p>5.3 Know about the types, features and usage of common detergents</p> <ul style="list-style-type: none"> ◆ Know about the types, features and correct usage of common detergents <p>5.4 Make use of common cleaning tools</p> <ul style="list-style-type: none"> ◆ Make proper use of common cleaning tools in restaurants in accordance with the instructions on tool labels ◆ Understand the use of detergents together with cleaning tools ◆ Maintain and repair common cleaning tools in restaurants ◆ Keep workplaces tidy, manage and store common cleaning tools
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be capable of knowing about common detergents and make proper use of them.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to use common detergents in restaurants properly and safely in accordance with the instructions on the detergent labels upon guidance; and (ii) the abilities to master the use, maintenance, repair and storage of common detergents.
8. Remarks	This unit of competency is applicable to all practitioners in Chinese restaurants.