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

1. Title	Master pantry (dish delivery) services
2. Code	CCZZSS207A
3. Level	2
4. Credit	2
5. Competency	Performance Requirements
	 Master the procedures of different pantry services ■ Understand the serving procedures for lunch, dinner and different banquets ■ Know how to match up dressings and sauces with food and the sequences of serving ■ Coordinate with different production sections for the best serving time in wedding, birthday, red egg and ginger banquets
	 5.2 Know about the cooking and filling methods of rice and congee ★ Know how to cook rice and congee and keep them warm ★ Know how to cook rice and congee and keep them warm ★ Know the methods and skills of filling rice
	 5.3 Know about recycling materials ★ Know about the useful residues at the workplaces of their post ★ Know how to reduce the costs by recycling the materials left behind
	5.4 Perform appetizer
	5.5 Perform duties for supporting other sections ★ Know how to support other sections to deliver dishes ★ Know how to arrange food packaging sections
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to support the operation of the pantry section and coordinate with different sections in accordance with working guidelines in order to provide services to customers.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to master the service procedures of the pantry section; (ii) the abilities to master the skills of cooking rice and congee; and (iii) the abilities to master the skills of preparing and storing appetizers.
8. Remarks	This unit of competency is applicable to practitioners of the pantry section in the Chinese catering industry.