

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

1. Title	Master management skills of the pantry section in Chinese-style restaurants
2. Code	CCZZSS306A
3. Level	3
4. Credit	2
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <div> <div> 5.1 Master the operations of the pantry section </div> <div> <ul style="list-style-type: none"> <li>◆ Know about the functions and operations of the pantry section such as assigning table numbers</li> <li>◆ Communicate and coordinate with different sections and provide support effectively</li> </ul> </div> </div> <div> <div> 5.2 Master the management skills of the pantry section </div> <div> <ul style="list-style-type: none"> <li>◆ Master the arrangements of dish serving to ensure a smooth operation</li> <li>◆ Arrange sequences and timing of dish serving in restaurants</li> <li>◆ Prepare duty roster and etc</li> </ul> </div> </div> <div> <div> 5.3 Manage food serving utensils </div> <div> <ul style="list-style-type: none"> <li>◆ Use and store food serving utensils</li> <li>◆ Order food materials</li> <li>◆ Keep all utensils clean</li> </ul> </div> </div> <div> <div> 5.4 Master the use and management of dressings and sauces </div> <div> <ul style="list-style-type: none"> <li>◆ Know about the tastes, features, usages and matching of various kinds of dressings and sauces</li> <li>◆ Order various kinds of dressings and sauces as required, inform kitchen staff to process them and know about the correct ways of using them</li> <li>◆ Handle and store various dressings and sauces safely and hygienically</li> </ul> </div> </div>