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	Performance Requirements
	 5.1 Master the operations of the pantry section ★ Know about the functions and operations of the pantry section such as assigning table numbers ★ Communicate and coordinate with different sections and provide support effectively
	5.2 Master the management skills of the pantry section Master the arrangements of dish serving to ensure a smooth operation Arrange sequences and timing of dish serving in restaurants Prepare duty roster and etc
	5.3 Manage food serving utensils ◆ Use and store food serving utensils ◆ Order food materials ★ Keep all utensils clean
	 Master the use and management of dressings and sauces Master the use and management of dressings and sauces Order various kinds of dressings and sauces as required, inform kitchen staff to process them and know about the correct ways of using them Handle and store various dressings and sauces safely and hygienically
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to manage the daily operations of the pantry section in order to cooperate with the production section and catering services section and make sure the food meets customer requirements.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to master the management and operations of the pantry section; (ii) the abilities to manage relevant food serving utensils; and (iii) the abilities to master the use and management of different dressings and sauces.
8. Remarks	This unit of competency is applicable to practitioners of the catering services section and the pantry section in Chinese restaurants.