

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

1. Title	Apply the code of food safety
2. Code	CCZZGS303A
3. Level	3
4. Credit	3
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>5.1 Implement food hygiene management system</p> <p>5.2 Educate staff about the hygiene management system</p> </div> <div style="width: 50%;"> <ul style="list-style-type: none"> ◆ Know about the implementation rules of the “Hazard Analysis and Critical Control Point” system ◆ Design, use, fill in and maintain all relevant forms, records and documents properly ◆ Check each control point regularly according to system requirements ◆ Implement food hygiene management system properly ◆ Educate staff about the implementation details of the hygiene management system ◆ Motivate staff to work together in order to implement relevant food hygiene management system </div> </div>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to take the lead to implement management procedures in compliance with food hygiene system according to the established code.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to implement the food hygiene management system according to relevant regulations; and</p> <p>(ii) the abilities to educate relevant staff about the hygiene management system.</p>
8. Remarks	<p>Applicable to staff in Chinese restaurants.</p> <p>This unit of competency should be linked with food hygiene manager accreditation.</p>