

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

1. Title	Apply knowledge about first aid
2. Code	CCZZGS304A
3. Level	3
4. Credit	3
5. Competency	<u>Performance Requirements</u> 5.1 Know about general first aid knowledge ◆ Understand the principals of first aid and apply common first aids techniques, including respiratory resuscitation and stanching bleeding, and master resuscitation procedures ◆ Check ordinary injured persons ◆ Know about the necessary equipment and items in the first aid box and their application, and know how to use protection equipment when giving first aids ◆ Know about the common types of accidents in the catering industry 5.2 Understand the physical damages caused by common accidents and their treatments ◆ Handle burns and scalds properly ◆ Understand the importance of psychological first aid to injured persons ◆ Move injured persons properly ◆ Judge and handle common accidents ◆ Identify appropriate first aid measures according to the trauma of the injured person 5.3 Apply first aid knowledge ◆ Handle common accidents in the Chinese catering industry with first aid knowledge
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to apply first aid knowledge and handle common accidents in the Chinese catering industry properly.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to apply general first aid techniques to handle common accidents in the Chinese catering industry properly.
8. Remarks	This unit of competency is applicable to all staffs in Chinese restaurants. Training suggestion: The trainings should be provided by qualified persons or first aid classes should be held by relevant organizations in Hong Kong.