

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Management Skills

Title	Know about the relevant regulations imposed on the Mainland catering industry
Code	108316L4
Range	This unit of competency is applicable to practitioners engaged in management in restaurants and establishments. While working in restaurants or relevant workplaces in Mainland China, practitioners should be able to understand the commercial laws and relevant regulations imposed on the Mainland catering industry, and apply the knowledge to the operations and management of the relevant work.
Level	4
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of the relevant regulations imposed on the Mainland catering industry:</p> <ul style="list-style-type: none"> • Understand the relevant regulations imposed in Mainland China, such as: <ul style="list-style-type: none"> ○ The legal system and judicial system ○ The systems at central and local levels ○ Legal institutions ○ Trial system • Understand the relevant laws imposed on foreign investments, for example: <ul style="list-style-type: none"> ○ Sino-foreign joint ventures ○ Foreign-owned enterprises • Understand the commercial organisations in Mainland China, for instance: <ul style="list-style-type: none"> ○ Proprietorships ○ Partnership enterprises ○ Companies with limited liability ○ Joint stock companies • Know about the relevant laws associated with the catering industry, such as fire and licensing systems • Know about the commercial law, contract law, etc. in Mainland China • Know about the national bank system, such as commercial banks <p>2. Know about the relevant regulations imposed on the Mainland catering industry:</p> <ul style="list-style-type: none"> • Always pay attention to the laws and regulations related to the Mainland catering industry, and update with their latest revisions during work • Comply with and apply the regulations regarding the national qualifications for catering staff on the Mainland, including: <ul style="list-style-type: none"> ○ Know about the provisions of national vocational qualifications on the Mainland ○ Understand the requirements of certificates for different posts ○ Know about the requirements and means to obtain professional qualifications, etc. • Comply with and apply the relevant regulations of the Mainland catering industry by those engaged in duties associated with the Mainland catering industry, or those operating or managing a catering organisation on the Mainland <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Strictly uphold the law-abiding spirit when engaged in duties associated with the Mainland catering industry, complying with the relevant regulations on the Mainland
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to:

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	<ul style="list-style-type: none">• Master commercial laws and relevant regulations imposed on the Mainland catering industry, and implement operations and management in the organisation• Master the regulations regarding the national qualifications for catering staff on the Mainland, and effectively implement supervision and management duties
Remark	