

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

Functional Area - Professional Management Skills

Title	Implement logistics management in the catering industry
Code	108325L5
Range	This unit of competency is applicable to practitioners engaged in management in restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to master the expertise in logistics supply chain, perform procurement process of catering ingredients and logistics arrangement of goods delivery and pick-up, and implement inventory and management policies in warehouses.
Level	5
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of logistics management:</p> <ul style="list-style-type: none"> <li>• Understand the established logistics management strategies and procedural arrangements of the organisation</li> <li>• Understand the procurement processes, including: <ul style="list-style-type: none"> <li>○ Global inter-connected economy and the logistics in economy</li> <li>○ Concepts of global supply chains</li> <li>○ Concepts of central kitchen and its significance on cost control in the catering industry</li> <li>○ Business opportunities for the cooperative development between China and Hong Kong, etc.</li> </ul> </li> <li>• Master the inventory and management of warehouses, including: <ul style="list-style-type: none"> <li>○ Understand the strategies of inventory</li> <li>○ Understand the skills of time-based logistics control</li> <li>○ Know about the restructure of logistics</li> <li>○ Understand the importance of transport support on logistics</li> <li>○ Understand the integration of logistics operations</li> <li>○ Master the operations of supply chain</li> <li>○ Understand the significance of supply chain on competitive strengths of the organisation</li> </ul> </li> <li>• Possess expertise and skills in managing logistics supply chains</li> <li>• Possess good interpersonal skills to communicate with others, such as suppliers</li> </ul> <p>2. Implement logistics management in the catering industry:</p> <ul style="list-style-type: none"> <li>• Assist management to formulate inventory resources plans and inventory management strategies, and conduct regular reviews</li> <li>• In daily work, strictly follow the established logistics management strategies and arrangements of the organisation</li> <li>• Apply the expertise in logistics supply chain to implement logistics management plans in the catering industry, including: <ul style="list-style-type: none"> <li>○ Procurement process of catering ingredients</li> <li>○ Logistics arrangement of goods delivery and pick-up, etc.</li> </ul> </li> <li>• Always maintain close contact and communication with suppliers</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Insist on following the established procedures when implementing the logistics management in the catering industry for the organisation, and work in the interests of the organisation</li> </ul>

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Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none"><li>• Implement inventory and management policies in warehouses</li><li>• Make order arrangement timely based on the integration of logistics operations</li></ul>
Remark	