

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Management Skills

Title	Innovate knowledge management strategies in the catering industry
Code	108335L7
Range	This unit of competency is applicable to veteran administrators engaged in management in restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to evaluate and manage knowledge assets for corporate reform and future development.
Level	7
Credit	4
Competency	<p>Performance Requirements</p> <p>1. Knowledge of knowledge management strategies:</p> <ul style="list-style-type: none"> • Understand the knowledge management strategies and guidelines in the catering industry of the organisation • Master the evaluation of knowledge assets, including: <ul style="list-style-type: none"> ○ Know about the reasons and importance of evaluation of knowledge assets ○ Apply relevant evaluation standards ○ Master combined application of both intellectual asset audit and traditional accounting and finance systems, etc. • Master the key to knowledge innovation, such as: <ul style="list-style-type: none"> ○ Assist in corporate innovation and reform by knowledge management ○ Motivate the creativity of staff ○ Establish an active, positive and sharing corporate culture • Possess good interpersonal communication skills • Understand the social environment and requirements related to the operations of the catering industry, such as: <ul style="list-style-type: none"> ○ Green diet culture ○ Information technology applications ○ Corporate social responsibility <p>2. Innovate knowledge management strategies in the catering industry:</p> <ul style="list-style-type: none"> • Devise innovative knowledge management strategies in the catering industry for the organisation to lead its development • Apply various innovative knowledge management strategies in the catering industry to: <ul style="list-style-type: none"> ○ Innovate knowledge management strategies ○ Lead the organisation to implement reforms ○ Match the future development of the organisation • Introduce new technologies to assist in knowledge management in the catering industry, for example: <ul style="list-style-type: none"> ○ Information technology ○ Artificial intelligence • Frequently review and revise the overall corporate strategies of the catering industry devised <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Innovate knowledge management strategies in the catering industry with an open attitude, and show support for innovation in treating new requirements and methods, not limiting to existing approaches and personal opinions

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Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Evaluate and manage knowledge assets for corporate innovation• Formulate innovative management strategies to improve corporate performance
Remark	