

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Table Service Section

Title	Operate beverage counters in the Chinese restaurants
Code	108348L2
Range	This unit of competency is applicable to practitioners of the catering services section and those who worked in beverage counters in the Chinese restaurants. While working in Chinese restaurants or relevant workplaces, practitioners should be able to perform general production duties of beverage counters in the Chinese restaurants according to the working guidelines.
Level	2
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of operating beverage counters of the Chinese restaurants:</p> <ul style="list-style-type: none"> • Master the skills of making fruit platters, including: <ul style="list-style-type: none"> ○ Basic skills of making fruit platters ○ Match up different fruits with different containers ○ Methods of preparing and storing fruits after slicing them • Master the methods of using and storing different materials in the beverage counters • Learn about different non-alcoholic drinks, including: <ul style="list-style-type: none"> ○ Names of general non-alcoholic drinks ○ Make standard drinks ○ Know about the ordinary types of hot and cold drinks in Chinese-style and Hong Kong-style restaurants (e.g. lemon tea, coffee and coffee with tea), etc. • Master the skills of making and serving non-alcoholic drinks, including: <ul style="list-style-type: none"> ○ Skills of making and serving standard drinks ○ Skills of making general hot and cold drinks, such as: <ul style="list-style-type: none"> ▪ Lemon tea ▪ Coffee ▪ Coffee with tea <p>2. Operate beverage counters of the Chinese restaurants:</p> <ul style="list-style-type: none"> • With the acquired knowledge, follow the instructions of the supervisors to carry out daily work • Operate beverage counters of the Chinese restaurants and perform general duties of beverage counters according to the working guidelines • Use and store different materials used in the beverage counters, including: <ul style="list-style-type: none"> ○ Order and reserve fruits of the season ○ Store and use dairy products properly ○ Handle all kinds of drinks under hygienic conditions ○ Ensure the foodstuffs and drinks in stock are suitable for sale and consumption, etc. • Handle the featured beverages or signature beverages of the restaurant if needed, for example: <ul style="list-style-type: none"> ○ Golden milk tea ○ Award-winning coffee ○ Hong Kong-style coffee with tea <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always take the tastes and needs of customers as the priority consideration when operating beverage counters of the Chinese restaurants

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Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Through the understanding of the general practices of beverage counters, prepare various kinds of standard non-alcoholic drinks and basic fruit platters according to the working guidelines• Handle and store all types of drinks and foodstuffs properly under hygienic conditions
Remark	