

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Table Service Section

Title	Master Chinese beverage services
Code	108349L2
Range	This unit of competency is applicable to practitioners of the catering services section in Chinese restaurants. While working in restaurants or relevant workplaces, practitioners should have the knowledge of tea leaves and Chinese wine, and be able to serve Chinese drinks under guidance.
Level	2
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of Chinese beverage services:</p> <ul style="list-style-type: none"> • Know about all types of Chinese tea leaves, including: <ul style="list-style-type: none"> ○ Culture of Chinese tea ○ Know about and identify different types of tea leaves, etc. • Master the skills of making different kinds of tea, including: <ul style="list-style-type: none"> ○ Identify different kinds of tea from its shape ○ Know about the colours of tea after brewing ○ Understand the effects of water and timing on tea making ○ Know about the effects of temperature and timing on tea making, etc. • Know about various kinds of Chinese wine, including: <ul style="list-style-type: none"> ○ Culture of wine and national characteristics ○ Origins and ingredients of wine brewery ○ Common types of Chinese wine in restaurants ○ Names of 18 kinds of brewed wines in China in early times, etc. <p>2. Master Chinese beverage services:</p> <ul style="list-style-type: none"> • With the knowledge of Chinese drinks acquired, follow the instructions of the supervisors to carry out daily work • Master the procedures of serving Chinese drinks and apply the relevant skills, such as: <ul style="list-style-type: none"> ○ Choose the right tools for drinking wine ○ Master the key points and procedures of matching up yellow wine and white wine with different dishes ○ Master the serving skills of different types of drinks ○ Carry out the planned serving procedures • Maintain good contact and communication with customers to enhance the overall image of the restaurant <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always take the tastes and needs of customers as the priority consideration when providing Chinese beverage services
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Understand different types of tea leaves clearly under guidance • Master the skills of making different types of tea • Know thoroughly different types of Chinese wine and tools for drinking wine under guidance • Master the key points and procedures of matching up yellow wine and white wine with different dishes

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Remark	
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