

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Table Service Section

Title	Know about the beverage services in restaurants serving Asian cuisine
Code	108356L2
Range	This unit of competency is applicable to frontline staff of restaurants. This UoC concerns the provision of beverage services to customers in Southeast Asia cuisine restaurants or other related workplaces, in accordance with the working guidelines.
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge of the beverage services in restaurants serving Asian cuisine:</p> <ul style="list-style-type: none"> • Possess knowledge of the operation of restaurants serving Asian cuisine (mainly Thai/Vietnamese) in Hong Kong • Possess knowledge of the concepts of Thai and Vietnamese beverages, and the relevant skills involved, including: <ul style="list-style-type: none"> ○ Understand the names and usage of common beverage tools ○ Master the skills of arranging commonly used tableware ○ Master the names of common, ordinary beverages • Possess basic knowledge of the dining/food cultures and customs in Asian • Possess knowledge of a variety of Thai and Vietnamese beverages, and the ways to prepare them, for example: <ul style="list-style-type: none"> ○ Thai iced tea ○ Coconut water ○ Vietnamese sugarcane juice ○ Fruit slush • Possess knowledge of a variety of Thai and Vietnamese alcoholic drinks and their basic brewing ingredients, such as: <ul style="list-style-type: none"> ○ Thai beers ○ Vietnamese wines <p>2. Know about the beverage services in restaurants serving Asian cuisine:</p> <ul style="list-style-type: none"> • Follow the instructions of superiors during work and carry out duties with the knowledge of Thai/Vietnamese beverages • Handle and arrange the Thai/Vietnamese beverages ordered by customers properly, and serve customers meticulously • Introduce appropriate Thai/Vietnamese special alcoholic drinks to customers to match their chosen dishes • Maintain good contact and communication with customers in order to improve the overall image of restaurants <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Do not overlook the rights and needs of customers when introducing and providing Thai/Vietnamese beverage services • Cherish and maintain the images of catering staff, beverage quality, etc.
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Use the knowledge of Thai/Vietnamese beverages to work under instructions • Provide satisfying beverage services to customers by following the working guidelines

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Remark	
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