

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Table Service Section

Title	Operate fish tanks
Code	108363L3
Range	This unit of competency is applicable to staff of the table services section, the sales section and the production section in Chinese restaurants and establishments. While working in Chinese restaurants or relevant workplaces, practitioners should be able to control the temperature and salinity of the water in fish tanks independently in order to offer a good environment for rearing various live seafood and sell live seafood.
Level	3
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of operating fish tanks:</p> <ul style="list-style-type: none"> • Know about fishes and seafood, including: <ul style="list-style-type: none"> ○ Common saltwater fishes, freshwater fishes and seafood available in Chinese restaurants ○ Identify different types of common saltwater fishes, freshwater fishes and seafood available in Chinese restaurants, etc. • Master the operation of fish tanks, including: <ul style="list-style-type: none"> ○ Know about the maintenance of fish tanks ○ Know how to control the quality of salt water and fresh water ○ Be able to identify and inspect whether the water is toxic or polluted, etc. • Master the raising skills of various fishes and seafood, including: <ul style="list-style-type: none"> ○ Control the temperature and salinity of the water in fish tanks in order to create a good environment for raising various seafood ○ Understand the general distribution of seafood rearing environment, etc. • Master the sales of seafood reared in the fish tanks and act in concert with the profit benchmark of the company, including: <ul style="list-style-type: none"> ○ Sales ○ Purchase ○ Storage, etc. <p>2. Operate fish tanks:</p> <ul style="list-style-type: none"> • Always manage the operation of the fish tanks with the knowledge and skills possessed during the course of work • Raise and sell live seafood with skilled fish tank operation skills • Follow the hygienic requirements of fish tanks and ensure: <ul style="list-style-type: none"> ○ Hygiene and cleanliness of the surrounding areas of fish tanks ○ Safety and reliability of the sources of sea water and seafood ○ Seafood kept in the tanks is suitable for selling and consumption, etc. • Control and arrange purchase and storage with reference to sales • Make relevant sales recommendations according to the rearing conditions of the fish tanks • Help customers choose appropriate seafood and recommend cooking methods <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Adhere to the requirements of hygiene and other quality solutions when operating fish tanks, without compromising due to cost considerations

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Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Identify different fishes and seafood• Control the temperature, salinity and environment of the water in fish tanks independently in order to offer a good environment for rearing various live seafood• Manage the operation of fish tanks, raise and sell seafood, and act in concert with the profit benchmark of the company
Remark	