

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Table Service Section

Title	Master management skills of the pantry section in Chinese restaurants
Code	108364L3
Range	This unit of competency is applicable to practitioners of the table services section and the pantry section in Chinese restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to manage the daily operations of the pantry section to cooperate with the production section and catering services section, and make sure the food meets customer requirements.
Level	3
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge of management skills of the pantry section:</p> <ul style="list-style-type: none"> • Master the operations of the pantry section, including: <ul style="list-style-type: none"> ○ Functions and operations of the pantry section ○ Assign table numbers, etc. • Master the management skills of the pantry section, including: <ul style="list-style-type: none"> ○ Arrangement of dish serving to ensure smooth operation ○ Arrange sequences and timing of dish serving in restaurants ○ Prepare the duty roster, etc. • Manage food serving utensils, including: <ul style="list-style-type: none"> ○ Use and storage of food serving utensils ○ Order food materials ○ Keep all utensils clean, etc. • Master the use and management of dressings and sauces, including: <ul style="list-style-type: none"> ○ Tastes, characteristics, usage and matching of various kinds of dressings and sauces ○ Handle and store various dressings and sauces safely and hygienically, etc. • Possess good interpersonal skills <p>2. Master management skills of the pantry section in Chinese restaurants:</p> <ul style="list-style-type: none"> • Always use the acquired knowledge and management skills to carry out daily work • Effectively communicate with various sections to enable coordination and support with the work of the pantry services • Prepare the duty roster for the staff of the pantry section and ensure that: <ul style="list-style-type: none"> ○ Coordination with the staff arrangement of the restaurant ○ Conformance with the principle of fairness and impartiality ○ Compliance with labour and other relevant laws and regulations, etc. • Proper management of matters related to food serving utensils • Order various kinds of dressings and sauces as required, and inform kitchen staff to process them and know about the correct ways of using them <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always uphold the principle of serving customers when managing the work of the pantry section in restaurants
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Master the management and operations of the pantry section • Manage relevant food serving utensils

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	<ul style="list-style-type: none">• Master the use and management of various dressings and sauces
Remark	