

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Know about the structure and operations of the production section of Chinese restaurants
Code	108372L1
Range	This unit of competency is applicable to practitioners of the production section in the Chinese restaurants. While working in Chinese restaurants or relevant workplaces, practitioners should understand the structure and operation of the production section and assist the production section in carrying out daily work, including the mutual operation and operation mode with other sections.
Level	1
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge of the structure and operation of the production section of Chinese-style restaurants:</p> <ul style="list-style-type: none"> • Know about the structures of various Chinese-style restaurants, for example: <ul style="list-style-type: none"> ○ Business modes and characteristics of various Chinese-style restaurants ○ The organisation chart and basic layout design of various Chinese-style restaurants • Understand the functions of different posts in Chinese-style restaurants • Fully understand the functions of various divisions under the production section and their interrelations, including: <ul style="list-style-type: none"> ○ Understand the functions and roles of the various divisions under the production section in Chinese-style restaurants ○ Understand the mutual cooperation mechanism and the operation principles with other sections <p>2. Know about the structure and operation of the production section of Chinese-style restaurants:</p> <ul style="list-style-type: none"> • Use the knowledge of the structure and operation of the production section of Chinese-style restaurants to carry out daily work • Carry out the basic operation of the production section in restaurants • Always communicate and cooperate with colleagues, as well as receive and deliver instructions and messages properly • Report problems at work to supervisors at any time <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always be dedicated to performing the tasks of the post in the production section with enthusiasm at work
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Comprehend primarily the structure and organisation of different types of Chinese-style restaurants, the functions of and interrelations between different sections, the functions of different posts, the functions of each working post, the development of the Chinese restaurants, etc. • Understand the basic operation of the production section in Chinese-style restaurants, and be capable of receiving and delivering instructions and messages properly while working in Chinese restaurants
Remark	