

**Specification of Competency Standards**  
**for the Catering Industry**  
**Unit of Competency**

Functional Area - Professional Skills for the Production Section

Title	Implement operations of siu mei section
Code	108476L3
Range	This unit of competency is applicable to practitioners of the siu mei section in Chinese restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to implement the operation processes of the siu mei section, including production procedures, cost control, sanitation requirements, etc.
Level	3
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of the operations of the siu mei section:</p> <ul style="list-style-type: none"> <li>• Understand the operation procedures of the siu mei section, including: <ul style="list-style-type: none"> <li>○ Production and operation procedures of the siu mei section</li> <li>○ Display and promotion skills of various finished siu mei products</li> <li>○ Production, storage and transportation techniques of supplementary siu mei foods</li> <li>○ Operations, chopping/cutting and profit margin control of siu mei stalls</li> <li>○ Design, operations, production procedures, storage methods and transportation techniques of siu mei workshops</li> </ul> </li> <li>• Understand the sanitation control in the siu mei section, including: <ul style="list-style-type: none"> <li>○ Principles of bacteria reproduction</li> <li>○ Danger of displaying finished siu mei products for a long period of time</li> <li>○ Master the quantity of siu mei products to be made according to the demand, etc.</li> </ul> </li> <li>• Possess the ability to communicate with staff at all levels and customers</li> </ul> <p>2. Implement operations of the siu mei section:</p> <ul style="list-style-type: none"> <li>• Always follow the production and operation procedures of the siu mei section to carry out daily work</li> <li>• Implement the operation processes of the siu mei section properly, including: <ul style="list-style-type: none"> <li>○ Production control of the siu mei section</li> <li>○ Overall cost control and sanitation control</li> <li>○ Sanitation control in siu mei stalls</li> <li>○ Sanitation control in siu mei workshops</li> <li>○ Support of the daily operations of restaurants, etc.</li> </ul> </li> <li>• Always pay attention to the comments and criticisms of customers on the products of the siu mei section</li> <li>• Report the operations of the siu mei section to the supervisors regularly and make suggestions for improvement</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Always implement the operation processes of the siu mei section in accordance with the established procedures and standards with no fraudulent or corrupt conduct</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Implement the production and operation procedures of the siu mei section</li> <li>• Implement cost control of the siu mei section</li> <li>• Implement sanitation control of the siu mei section</li> </ul>

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Remark	
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