

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Master food production for banquets
Code	108494L4
Range	This unit of competency is applicable to practitioners of the production section engaged in management in Chinese restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to arrange food production for different kinds of banquets effectively based on the information about ingredient supply, prices, banquet requirements, manpower, production processes and equipment available.
Level	4
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of food production for banquets:</p> <ul style="list-style-type: none"> • Master the ability to take charge of catering events of different scales, including: <ul style="list-style-type: none"> ○ Food requirements of different catering events ○ Skills to design menus with different prices and profit margins for different catering events ○ Information about the supply of various ingredients ○ Arrangement of duties for banquets of different scales, such as: <ul style="list-style-type: none"> ▪ Production processes ▪ Equipment requirements ▪ Manpower required ▪ Tools required, etc. • Understand the information and changes in the catering market • Possess the ability to communicate with staff at all levels and customers <p>2. Master food production for banquets:</p> <ul style="list-style-type: none"> • Always pay attention to the latest development of the catering market, the demand for banquets, etc. • Arrange the food production for banquets systematically according to the different requirements of customers • According to the needs of different scales of banquets, properly arrange all kinds of support and manpower • Consult customers and the supervisors about the banquet products regularly, and design improved solutions <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Arrange banquets with appropriate food and support, giving highest priority to customers' wishes
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Arrange food production for different banquets effectively based on the information about the ingredient supply, prices, banquet requirements, manpower, production processes and equipment available.
Remark	