

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

Functional Area - Professional Skills for the Production Section

Title	Master the operational management of siu mei section
Code	108499L4
Range	This unit of competency is applicable to practitioners of the production section engaged in management and those of the sales section in Chinese restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to master the cost control skills of the siu mei section, design new dishes by using new ingredients and new techniques and prepare different types of menus.
Level	4
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of operational management of the siu mei section:</p> <ul style="list-style-type: none"> <li>• Master the cost control skills of the siu mei section, including: <ul style="list-style-type: none"> <li>○ Pricing principles, methods and procedures of different siu mei products</li> <li>○ Elements of the price calculation formula for siu mei, and their interrelations and mutual influences</li> <li>○ Siu mei chopping/cutting techniques</li> <li>○ Calculation methods of profit margins of siu-mei and the relevant conversion methods</li> <li>○ Influences of siu mei weighing tools on the cost</li> </ul> </li> <li>• Master the siu mei section: <ul style="list-style-type: none"> <li>○ Organisational chart</li> <li>○ Human resources arrangement</li> <li>○ Production processes, etc.</li> </ul> </li> <li>• Possess good interpersonal relationships with staff at all levels and other parties</li> </ul> <p>2. Master the operational management of the siu mei section:</p> <ul style="list-style-type: none"> <li>• Manage the daily operations of the siu mei section, including: <ul style="list-style-type: none"> <li>○ Devise the operation and management policies of the siu mei section</li> <li>○ Control costs and design new dishes during daily operations</li> <li>○ Prepare different types of menus based on the market demand, etc.</li> </ul> </li> <li>• Look for and be willing to design dishes by using new ingredients and new techniques</li> <li>• Try new ingredients and new techniques to create dishes that meet the market demand</li> <li>• Always discuss with various parties to seek their opinions on the products and the operations of the siu mei section</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Manage the operations of the siu mei section in a fair and impartial manner, balancing the interests of the restaurants, staff and customers</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Master the cost control skills of the siu mei section</li> <li>• Prepare different types of menus, and design new dishes by using new ingredients and new techniques for use in market promotions, daily operations, festivals and banquets</li> </ul>
Remark	