

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Generic Skills

Title	Know about basic occupational safety and health
Code	108526L1
Range	This unit of competency is applicable to all practitioners who work in Chinese restaurants and establishments. While working in Chinese restaurants or relevant workplaces, practitioners should know about the codes of the Occupational Safety and Health Ordinance and perform relevant duties in accordance with the occupational safety requirements.
Level	1
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of basic occupational safety and health:</p> <ul style="list-style-type: none"> • Know about the relevant occupational safety and health laws • Possess knowledge of the importance of occupational safety and health • Possess knowledge of occupational health issues, including: <ul style="list-style-type: none"> ○ Labour work ○ Manual handling ○ Prolonged standing ○ Repetitive motion, etc. • Understand the correct methods for manual lifting and handling • Know about occupational health problems caused by: <ul style="list-style-type: none"> ○ Physical factors ○ Chemical factors ○ Biological factors, etc. • Possess knowledge of basic first aid techniques <p>2. Know about basic occupational safety and health:</p> <ul style="list-style-type: none"> • Health laws <ul style="list-style-type: none"> ○ Understand the contents and implications of the Occupational Safety and Health Ordinance and the Factories and Industrial Undertakings Ordinance, and their subsidiary legislations in respect of restaurants ○ Know about the legal liabilities on the part of employee ○ Perform relevant duties in the Chinese restaurants in accordance with the requirements of the occupational safety and health laws • Labour work and manual handling <ul style="list-style-type: none"> ○ Understand the consequences of handling space, nature of object, poor arrangement, incorrect motion, prolonged motion and incorrect posture ○ Know about the effect of labour work, manual handling, prolonged standing or repetitive motion on the body • Manual lifting <ul style="list-style-type: none"> ○ Understand the causes of injuries from manual lifting ○ Know about basic lifting skills ○ Know about effective methods to avoid back injuries ○ Know about when to use ancillary equipment as appropriate ○ Know about the correct techniques for manual handling • Occupational health problems <ul style="list-style-type: none"> ○ Physical factors <ul style="list-style-type: none"> ▪ Understand the definitions of physical factors ▪ Ensure using, processing, storing, delivering or handing items safely

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Generic Skills

	<ul style="list-style-type: none"> ▪ Know about the physical health problems encountered in establishments caused by common physical factors, such as light, electricity, noise, air quality and heat ▪ Avoid harms caused by physical factors ○ Chemical factors <ul style="list-style-type: none"> ▪ Understand the definitions and correct usage of chemicals ▪ Know about the categories, labels and dangers of chemicals commonly used in restaurants ▪ Avoid harms caused by chemical factors ▪ Handle and store chemicals properly ○ Biological factors <ul style="list-style-type: none"> ▪ Understand the definitions of biological factors ▪ Know about the importance of food hygiene and the code of hygienic operation ▪ Possess basic knowledge of bacteriology and causes of food poisoning ▪ Deal with occupational health problems caused directly or indirectly by biological factors of food ▪ Know about the problems (including infectious diseases and bacterial infections) arising from contacts with animals, live poultry and seafood when working in establishments and the precautionary measures • First aid <ul style="list-style-type: none"> ○ Know about the definition and purpose of first aid ○ Know about the items in a first aid box ○ Possess general treatment knowledge including treatment of different kinds of wounds, bone fractures and poisoning <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Fully understand and maintain basic occupational safety and health at work wholeheartedly
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Understand the Occupational Safety and Health Ordinance in respect of the catering industry and apply it while performing various kinds of work in Chinese restaurants
Remark	