

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Generic Skills

Title	Know about basic fire prevention
Code	108527L1
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 apply fire prevention knowledge, and be able to use electrical or gas appliances correctly upon guidance to avoid the outbreak of fire.
Level	1
Credit	1
Competency	<p>Performance Requirements</p> <p>1. Knowledge of basic fire prevention:</p> <ul style="list-style-type: none"> • Know about the media that cause “fire” • Understand the code of good housekeeping in the workplace • Know about the proper use of electrical or gas tools or appliances in general Chinese restaurants • Understand the causes of “ignition temperature” • Understand the formation of “fire hazards” • Understand the importance of “risk assessment” awareness • Know about the importance of occupational safety and health <p>2. Know about basic fire prevention:</p> <ul style="list-style-type: none"> • Use electrical or gas tools or appliances properly <ul style="list-style-type: none"> ○ Know about the potential risks of fire caused by the general use of electrical or gas tools or appliances ○ Master the proper measures in case of fire • Know about the risk of fire and the emergency measures <ul style="list-style-type: none"> ○ Know about the different types of fire extinguisher and master their application ○ Know about the general causes of fire in Chinese restaurants and the precautionary measures • Enhance fire safety awareness and comply with work safety guidance <ul style="list-style-type: none"> ○ Know about the basic knowledge of fire prevention, such as: <ul style="list-style-type: none"> ▪ Clear about fire alarm ▪ Keeping fire escapes clear of obstruction ○ Implement the guidance of “fire protection measures” ○ Comply with the guidance of the Factories and Industrial Undertakings Ordinance • Implement fire prevention measures <ul style="list-style-type: none"> ○ Ensure all fire escapes and smoke lobby doors are always tightly closed ○ Be able to take the correct emergency measures in accordance with the given guidance in case of fire <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Fully understand and implement fire prevention measures at work wholeheartedly to safeguard public safety
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to:

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	<ul style="list-style-type: none">• Understand the correct use of electrical or gas appliances under guidance, effectively preventing the outbreak of fire and complying with the occupational safety and health guidance
Remark	