

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Generic Skills

Title	Observe professional ethics of the catering industry
Code	108529L1
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 professional ethics and integrity of the catering industry required for them and observe the relevant laws in respect of professional ethics.
Level	1
Credit	1
Competency	<p>Performance Requirements</p> <p>1. Knowledge of professional ethics of the catering industry:</p> <ul style="list-style-type: none"> • Understand the basic professional ethics and integrity of the catering industry, including: <ul style="list-style-type: none"> ○ The performance pledges of practitioners in the catering industry ○ The social impact of the catering industry ○ The significance of contribution and commitment of an individual to his work, etc. • Know about the laws in respect of the professional ethics of practitioners in the catering industry, such as: <ul style="list-style-type: none"> ○ The concepts of corruption prevention ○ The contents and concepts of the Prevention of Bribery Ordinance ○ The contents and concepts of the Personal Data (Privacy) Ordinance ○ The contents and concepts of the ordinances related to equal opportunities <p>2. Observe professional ethics of the catering industry:</p> <ul style="list-style-type: none"> • Learn the contents of the professional ethics of the catering industry appropriately under the guidance of supervisor and with personal efforts • Establish belief in professional ethics and integrity • Strictly observe the professional ethics and integrity required for practitioners in the catering industry in their daily work • Report to supervisor any suspected violation of professional ethics of the catering industry as far as possible <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always observe the professional ethics of the catering industry at work to maintain the reputation of the individual and the organization
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Acquire a sound knowledge of the professional ethics and integrity required for practitioners in the catering industry • Observe the relevant laws while performing duties related to the catering industry
Remark	