

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Generic Skills

Title	Prepare for and provide outdoor catering services
Code	108534L1
Range	This unit of competency is applicable to general catering services staff or pantry staff of catering establishments. This UoC concerns the preparation and arrangement of outdoor catering services under instructions in catering establishments or related workplaces, as well as the warm hospitality provided to the customers, so that the outdoor catering services can proceed smoothly.
Level	1
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge of outdoor catering services:</p> <ul style="list-style-type: none"> • Understand the contribution of outdoor catering services to the overall operations of the establishments, including: <ul style="list-style-type: none"> ○ Increase business volumes and profits ○ Improve customer satisfaction • Possess knowledge of the guidelines and regulations of the establishments on outdoor catering services (if any) • Possess knowledge of the hygiene requirements for storing and carrying foods in the outdoors • Possess basic skills to package food properly • Possess skills to communicate with colleagues and customers <p>2. Prepare for and provide outdoor catering services:</p> <ul style="list-style-type: none"> • Understand the outdoor catering services provided by the establishments and the environments where the services are provided, for example: <ul style="list-style-type: none"> ○ At temporary locations ○ At tourist spots ○ In recreational areas • Prepare for outdoor catering services, for example: <ul style="list-style-type: none"> ○ Assist in planning the outdoor food and beverage menus ○ Assist in carrying the foods and beverages for the outdoor catering services ○ Assist in decorating the outdoor venues ○ Maintain the quality and cleanliness of the foods and beverages • Provide outdoor catering services, for example: <ul style="list-style-type: none"> ○ Arrange the tableware according to requirements ○ Provide foods and beverages in accordance with hygiene principles ○ Serve customers with enthusiasm ○ Wash and clean catering equipment • Meet the requirements on environmental protection, tidiness, etc. as far as possible during work, for example: <ul style="list-style-type: none"> ○ Help clean up the outdoor venues ○ Recycle and store unconsumed foods and beverages ○ Recycle reusable tableware <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • During work, follow instructions and use existing knowledge and skills to prepare for and provide outdoor catering services wholeheartedly

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Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Follow instructions to properly prepare for work related to outdoor catering services• Successfully complete work related to outdoor catering services, to contribute to the profits of the establishments and the enhancement of customer satisfaction
Remark	