

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Generic Skills

Title	Carry out the guidelines for treating kitchen waste and remaining food in restaurants
Code	108542L2
Range	This unit of competency is applicable to staff at different posts in catering establishments. This UoC concerns the continuous observance of catering establishments' guidelines for treating kitchen waste and remaining food in restaurants or related workplaces, so that food wastage can be minimised, and proper arrangements can be made for the kitchen waste.
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for treating kitchen waste and remaining food in restaurants:</p> <ul style="list-style-type: none"> • Possess knowledge of restaurants' procedures for treating kitchen waste and remaining food (if any) • Possess knowledge of various organisations' guidelines for treating kitchen waste and remaining food, for example: <ul style="list-style-type: none"> ○ Food and Environmental Hygiene Department ○ Environmental Protection Department ○ Centre for Food Safety • Possess knowledge of the environmental measures that can be implemented actively during the working processes • Possess skills to communicate with customers and build good interpersonal relationships • Possess professional ethics to adhere to: <ul style="list-style-type: none"> ○ No waste ○ Treasure food ○ Environmental protection <p>2. Carry out the guidelines for treating kitchen waste and remaining food in restaurants:</p> <ul style="list-style-type: none"> • While on duty, always uphold a professional attitude and follow guidelines to reduce kitchen waste and remaining food, for example: <ul style="list-style-type: none"> ○ Track and analyse waste disposed of by restaurants, avoiding generating kitchen waste at source and reducing kitchen waste before/after meals ○ Assist in reviewing the food purchased by the restaurants and re-examine relevant business decisions from time to time ○ Check the inventory frequently and compare the amount of food purchased with that being disposed of ○ Promote to customers appropriate menus to minimise the food remained ○ Establish rules and procedures for the above-mentioned actions and revise them at times • Properly treat the kitchen waste and remaining food that still exist, for example: <ul style="list-style-type: none"> ○ Operate machines regularly to treat the kitchen waste and complete the relevant follow-up work (if installed) ○ Categorise the kitchen waste and transfer it to recycling agencies or organic resource recycling centres ○ Donate the surplus food to people to share the food ○ Assist the government and business sectors to recycle kitchen waste and remaining food as far as possible • Wear suitable clothing and use up-to-standard tools according to the guidelines when treating kitchen waste and remaining food, such as:

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	<ul style="list-style-type: none"> ○ Protective mask ○ Gloves ○ Goggles ○ Other protective clothing used for this purpose ● Set a good role model to inspire other employees to adhere to work practices for treating kitchen waste and remaining food properly ● Report to supervisor during the process of treating kitchen waste and remaining food ● Seek guidance or explanations from supervisor when in doubt about the above-mentioned matters and other matters <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> ● Always use existing knowledge and maintain professional ethics to perform work on treating kitchen waste and remaining food wholeheartedly while on duty ● Cherish and maintain the image of catering staff
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> ● Handle various jobs related to treating kitchen waste and remaining food independently ● Follow the specified guidelines for treating kitchen waste and remaining food suitably and precisely
Remark	