

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Generic Skills

Title	Inaugurate guidelines to clean and maintain all kinds of tools of the production section
Code	108545L3
Range	This unit of competency is applicable to practitioners who are responsible for the cleaning and maintenance duties of the production section in restaurants and establishments. While in workplaces, practitioners should be able to inaugurate guidelines for cleaning and maintaining all kinds of equipment, utensils and containers of the production section independently and correctly.
Level	3
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of cleaning and maintaining all kinds of tools of the production section:</p> <ul style="list-style-type: none"> • Know about the classification, features and correct application of common cleaning tools and equipment of the production section in restaurants • Know about the classification and features of equipment and materials of the production section, including: <ul style="list-style-type: none"> ○ Cooking utensils ○ Knives ○ Pots ○ Refrigerators, etc. • Possess general knowledge about the key points of application and maintenance of equipment, utensils and containers of the production section • Know about the requirement for cleaning and maintaining all kinds of tools of the production section in restaurants or establishments • Know about relevant legislation and regulatory requirements, for example: <ul style="list-style-type: none"> ○ Food Safety Ordinance ○ Occupational Safety and Health Ordinance <p>2. Inaugurate guidelines to clean and maintain all kinds of tools of the production section:</p> <ul style="list-style-type: none"> • According to the principles of proper maintenance of all kinds of common equipment, utensils and containers of the production section <ul style="list-style-type: none"> ○ Establish cleaning guidelines and procedures, and assign the relevant duties ○ Establish "reorganisation" and "maintenance" guidelines and procedures ○ Establish identification zones to handle utensils, etc. • Integrate and inaugurate the above measures into official guidelines, and ensure that all relevant staff are informed • Assign cleaning and maintenance duties according to the established guidelines • Develop monitoring measures to ensure that the staff follow the guidelines to clean and maintain all kinds of tools of the production section <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • While working in restaurants or relevant workplaces, make every effort to ensure the guidelines for cleaning and maintaining all kinds of tools of the production section are inaugurated correctly and with integrity, based on the interest of customers, for relevant staff to follow
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to:

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	<ul style="list-style-type: none">• Inaugurate guidelines for the staff to clean equipment, utensils and containers of the production section with common cleaning tools and materials• Ensure the staff know how to maintain all kinds of common equipment, utensils and containers of the production section correctly
Remark	