

**Specification of Competency Standards**  
**for the Catering Industry**  
**Unit of Competency**

Functional Area - Generic Skills

Title	Apply the code of food safety
Code	108546L3
Range	This unit of competency is applicable to staff of restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to take the lead to implement management procedures in compliance with the food hygiene system according to the established code of the organization.
Level	3
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of the code of food safety:</p> <ul style="list-style-type: none"> <li>• Know about the implementation rules of the "Hazard Analysis and Critical Control Point" system</li> <li>• Know about the importance and key points of food safety</li> <li>• Know about the requirements of food safety in restaurants or establishments</li> <li>• Know about relevant legislation and regulatory requirements, for example: <ul style="list-style-type: none"> <li>○ Food Safety Ordinance</li> <li>○ Occupational Safety and Health Ordinance</li> </ul> </li> <li>• Master the skills for communicating with staff and the ability to educate staff</li> </ul> <p>2. Apply the code of food safety:</p> <ul style="list-style-type: none"> <li>• Implement the food hygiene management system established by the restaurant or establishment, including: <ul style="list-style-type: none"> <li>○ Implement the food hygiene management system properly</li> <li>○ Design, use, fill in and maintain all relevant forms, records, documents, etc. properly</li> <li>○ Check each control point regularly according to the system requirement</li> </ul> </li> <li>• Educate staff about the hygiene management system <ul style="list-style-type: none"> <li>○ Educate staff about the implementation details of the hygiene management system</li> <li>○ Motivate staff to work together to implement the relevant food hygiene management system</li> <li>○ Solve problems staff encounter while implementing the details, etc.</li> </ul> </li> <li>• Report to supervisor regularly on the implementation of the code of food safety</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• While working in restaurants or relevant workplaces, make every effort to ensure that the code of food safety is properly applied, and that it is supported and followed by staff</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Implement the food hygiene management system according to relevant regulations</li> <li>• Educate relevant staff about the hygiene management system</li> </ul>
Remark	This unit of competency should be linked with food hygiene manager accreditation