

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

Functional Area - Generic Skills

Title	Apply first aid knowledge
Code	108547L3
Range	This unit of competency is applicable to all staff of restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to apply first aid knowledge and handle common accidents in the catering industry properly.
Level	3
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge about first aid:</p> <ul style="list-style-type: none"> <li>• Understand the principles of first aid and common first aid techniques, including: <ul style="list-style-type: none"> <li>○ Respiratory resuscitation</li> <li>○ Stanching bleeding</li> <li>○ Master resuscitation procedures, etc.</li> </ul> </li> <li>• Know about the common types of accidents in the catering industry</li> <li>• Know about the necessary equipment and items in a first aid box, including: <ul style="list-style-type: none"> <li>○ Their application</li> <li>○ Use of protection equipment when giving first aid</li> <li>○ Understand the physical damages caused by common accidents and their treatments</li> </ul> </li> </ul> <p>2. Apply first aid knowledge:</p> <ul style="list-style-type: none"> <li>• Handle common accidents in the Chinese restaurants with first aid knowledge timely when needed</li> <li>• Apply first aid knowledge properly, including: <ul style="list-style-type: none"> <li>○ Check the injured</li> <li>○ Judge and perform the above-mentioned first aid techniques</li> <li>○ Use the related equipment and items in the first aid box</li> </ul> </li> <li>• Handle the physical damages caused by the accidents, including: <ul style="list-style-type: none"> <li>○ Handle burns and scalds properly</li> <li>○ Understand the importance of psychological first aid to the injured</li> <li>○ Move the injured properly</li> <li>○ Judge and handle common accidents</li> <li>○ Identify the appropriate first aid measures according to the trauma suffered by the injured, etc.</li> </ul> </li> <li>• Report to supervisor or relevant government agencies the conditions of the accidents and the first aid measures taken</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 handle the accidents that have occurred and apply first aid knowledge properly</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Apply general first aid techniques to handle common accidents in the catering industry properly</li> </ul>
Remark	<p>Training suggestion:  The training should be provided by qualified persons or the first aid courses should be held by relevant organizations in Hong Kong</p>