

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Generic Skills

Title	Implement food safety and hygiene in restaurants
Code	108551L4
Range	This unit of competency is applicable to staff who are responsible for operations and business management in restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to instruct staff effectively on carrying out appropriate food handling methods and procedures and raise their food safety and hygiene awareness.
Level	4
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of food safety and hygiene:</p> <ul style="list-style-type: none"> • Understand the contents of the code of practice for food hygiene and food safety laws in Hong Kong, such as: <ul style="list-style-type: none"> ○ Food Safety Ordinance ○ Public Health and Municipal Services Ordinance • Know about the causes and sources of food poisoning • Understand the concept and implementation procedures of the "Hazard Analysis and Critical Control" system • Understand the related guidelines on food safety and hygiene by the restaurant or establishment • Possess skills to communicate with staff at all levels <p>2. Implement food safety and hygiene in restaurants:</p> <ul style="list-style-type: none"> • Implement food hygiene management as a whole • Instruct staff of the production and the catering services sections on carry out proper food handling methods and procedures, including: <ul style="list-style-type: none"> ○ Provide relevant information on food safety, personal hygiene and restaurant sanitary facilities ○ Provide instruction, training and supervision to ensure such procedures are well implemented • Educate staff about food safety and hygiene knowledge <ul style="list-style-type: none"> ○ Introduce the code of practice for food hygiene to staff ○ Let staff understand various practicable methods for implementing food safety and hygiene, such as: <ul style="list-style-type: none"> ▪ Lectures, campaign posters, films and short videos ▪ Arrange staff to attend courses held by the Food and Environmental Hygiene Department or other recognised institutions ○ Provide regular training and practical guide to food safety and hygiene for staff for raising their awareness on food safety and hygiene issues • Implement and formulate measures of food safety and hygiene in restaurants and raise awareness of staff on food hygiene and personal hygiene matters • Report to supervisor regularly on the condition of food safety and hygiene in restaurants • Liaise and communicate with relevant government agencies, such as the Food and Environmental Hygiene Department, when necessary <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • While working in restaurants and related workplaces, make every effort to implement food safety and hygiene measures to meet the required standard

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Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Making effective use of food safety and hygiene knowledge, instruct staff of the production and services sections on proper food handling methods and procedures• Devise a full range of training programs to raise staff's awareness on food safety and hygiene matters
Remark	