

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Generic Skills

Title	Implement environmental protection in restaurants
Code	108552L4
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 apply environmental protection knowledge effectively in daily work and observe the contents and codes of environmental protection laws.
Level	4
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of environmental protection in restaurants:</p> <ul style="list-style-type: none"> • Understand the purpose of establishing an environmental management system • Know about the general environmental protection guidelines by the Environmental Protection Department • Know about the channels for obtaining information about environmental protection in restaurants • Know about environmental protection measures, techniques and management tips • Understand existing environmental protection laws such as the contents and codes of the Environmental Impact Assessment Ordinance • Understand the relevant guidelines on environmental protection by the restaurant or establishment (if any) • Possess skills to communicate with staff at all levels <p>2. Implement environmental protection in restaurants:</p> <ul style="list-style-type: none"> • Educate restaurant staff about knowledge on environmental protection, for example: <ul style="list-style-type: none"> ○ Establish the mission, vision and belief on environmental protection of the organization ○ Provide relevant training on environmental protection in restaurants to promote staff's understanding of environmental protection ○ Set environmental protection objectives to raise the awareness and concern of staff on environmental protection at work • Implement environmental protection policies in restaurant areas, including: <ul style="list-style-type: none"> ○ Commit to promote an environmental protection culture in restaurants ○ Implement working codes and procedures for environmental protection purposes • Report to supervisor on the implementation of environmental protection in restaurants, and the occurrence of any abnormal conditions • Always pay attention to discussions on environmental protection in society, and liaise and communicate with relevant agencies, such as the Environmental Protection Department, when necessary <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • While working in restaurants or related workplaces, make every effort to implement environmental protection measures in restaurants fairly and impartially to ensure compliance with the requirements of government laws and restaurant guidelines
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to:

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	<ul style="list-style-type: none">• Observe environmental protection laws, set environmental protection objectives, implement working codes and raise awareness of staff on environmental protection in the daily operation of restaurants
Remark	