

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Management Skills

Title	Implement quality control for food handling
Code	109620L3
Range	This unit of competency is applicable to staff responsible for supervising food production in restaurants or establishments. This UoC concerns the thorough implementation of the specified guidelines and procedures for quality control of food in restaurants or related workplaces, to ensure the food provided meets the requirements and build customers' confidence in the restaurants, thereby enhancing the image and turnover of the restaurants.
Level	3
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of quality control for foods:</p> <ul style="list-style-type: none"> • Possess good knowledge of the guidelines and procedures for quality control of food in restaurants (if available) • Possess good knowledge of the concepts and importance of quality control for food that covers various aspects, such as: <ul style="list-style-type: none"> ○ Food safety, i.e. the food cannot contain excessive pathogenic microorganisms or toxins ○ Food expiry dates, i.e. the food will not spoil in unusually short time ○ Sustainability, i.e. the food can consistently meet requirements ○ Food quality, i.e. the food can attract customers in terms of color, aroma and flavor ○ Weigh products by using a scale to protect the portion control • Possess good knowledge of the business opportunities that may be discovered during the control process • Possess good skills to communicate with others and build interpersonal relationships • Possess good abilities for keen observation and accurate judgement <p>2. Implement quality control for food:</p> <ul style="list-style-type: none"> • Always maintain professional attitude to implement quality control for food during work • Carry out related work thoroughly according to the specified procedures and standards, for example: <ul style="list-style-type: none"> ○ Carry out comprehensive safety management for processes 'from production to table', for example: <ul style="list-style-type: none"> ▪ Food procurement and trade logistics ▪ Raw food material processing ▪ Food sales and cooking ○ Monitor and inspect food handling processes, for example: <ul style="list-style-type: none"> ▪ Monitor the frequency and effectiveness of cleaning and disinfecting processes ▪ Monitor the presence of pathogens ▪ Assess the effectiveness of the hygiene design of restaurants ▪ Monitor correct storage and correct temperature control ○ Monitor and inspect kitchen facilities' hygiene conditions, for example: <ul style="list-style-type: none"> ▪ Utensils, containers and worktops that come in contact with food to avoid cross contamination ▪ Bowls, dishes, ice scrapers and cutting boards ▪ Ice cube trays, shelves, etc. in refrigerators ▪ Water source for food production

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	<ul style="list-style-type: none"> ▪ Personal hygiene of staff members • Monitor the food cooking methods and skills to ensure consistent standards and tastes can be maintained • Review the standardized recipes and standard operation procedures periodically to ensure the food quality and seasonal ingredients to be used • Regularly acquire customers' opinions about the food quality of the restaurants, through means such as: <ul style="list-style-type: none"> ○ Questionnaire ○ Face-to-face conversation • Set a good role model to inspire other staff members on the determination in upholding the quality of food • Report issues found during the implementation of food quality control to supervisors regularly <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Use existing knowledge and maintain professional ethics to carry out work related to food quality control wholeheartedly, with no false acts • Cherish and maintain the expectation of the restaurants and customers on the quality of food
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Implement good quality control for food according to specified procedures and guidelines independently • Ensure the food provided meets the quality requirements of the restaurants and customers
Remark	