

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Observe basic food safety and hygiene
Code	109674L1
Range	This unit of competency is applicable to all practitioners who work in all types of restaurants and catering establishments. While working in restaurants or relevant workplaces, practitioners should understand the guidelines of the food hygiene standards, and ensure that food placement, storage and processing meet the relevant requirements.
Level	1
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Acquire knowledge of basic food safety and hygiene:</p> <ul style="list-style-type: none"> • Understand the influence of food safety and hygiene on restaurants, customers and staff, for example: <ul style="list-style-type: none"> ○ The responsibilities of employers and practitioners in the catering industry ○ The importance of food safety and hygiene to customers ○ The impact of food safety and hygiene on restaurants' reputation • Understand the basic related laws and guidelines on food safety and hygiene, such as: <ul style="list-style-type: none"> ○ The summary of Food Laws in Hong Kong ○ The guidelines of the Food Hygiene Standards • Acquire knowledge about the basic influence of common bacteria on food • Know about the common causes of food poisoning and the precautionary measures • Know about the methods to prevent cross-contamination • Know about the comprehensive guide for handling the coronavirus outbreak in front and back of house. <p>2. Observe basic food safety and hygiene:</p> <ul style="list-style-type: none"> • Learn the contents of food safety and hygiene appropriately under the guidance of supervisor and with personal efforts • Understand the influence of bacteria on food, including: <ul style="list-style-type: none"> ○ The basic food bacteriology ○ The basic types and features of bacteria causing food poisoning (such as Salmonella and E. coli) ○ Food of different hazard levels ○ The basic influence of environmental hygiene on food ○ The basic methods for preventing food from bacterial contamination ○ Disinfection methods, etc. • Understand the common causes of food poisoning and the precautionary measures, including: <ul style="list-style-type: none"> ○ The causes of food poisoning, symptoms, etc. ○ Know about the foods that can result in food poisoning easily ○ Understand the effect of 'additives' on food ○ Understand the management of food hygiene, etc. • Acquire and apply the methods to prevent cross-contamination <ul style="list-style-type: none"> ○ Understand the means of bacterial contamination ○ Know about the proper methods for handling raw and cooked foods to prevent bacterial contamination ○ Understand the temperature, conditions and tools suitable for storing different food materials

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	<ul style="list-style-type: none">• Report to supervisor any suspected violation of food safety and hygiene as far as possible <p>3. Exhibit professionalism</p> <ul style="list-style-type: none">• Wholeheartedly observe basic food safety and hygiene at work to safeguard the health of individuals, staff and customers, and to maintain the reputation of the organization and the catering industry
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none">• Clearly understand the guidelines of the food hygiene standards• Ensure the compliance of food placement, storage and processing with the relevant requirements
Remark	