

Specification of Competency Standards
for the Travel Industry
Unit of Competency

Functional Area - Risk and crisis management

Title	Formulate risk management for hotels and restaurants
Code	110704L4
Range	This unit of competency involves critical and analytical skills. Practitioners should be able to master the knowledge of choosing hotels and restaurants, formulate risk management guidelines for hotels and restaurants for the company, and make regular reviews and adjustments.
Level	4
Credit	4 (For Reference Only)
Competency	<p>Performance Requirements</p> <ol style="list-style-type: none"> 1. Master the knowledge of choosing hotels and restaurants <ul style="list-style-type: none"> • Conditions and requirements for choosing a hotel • Conditions and requirements for choosing a restaurant 2. Formulate risk management guidelines for hotels and restaurants <ul style="list-style-type: none"> • Formulate guidelines for choosing a hotel <ul style="list-style-type: none"> ○ Must be equipped with safety facilities, including firefighting equipment, fire alarm devices, automatic sprinkler systems, emergency exits, and CCTV monitoring systems ○ Must display the fire escape route map, emergency exit map and emergency evacuation procedures in a conspicuous location in the hotel ○ Hotel guest room doors must be able to open, close and lock properly ○ Must have sufficient security guards and lifeguards when the swimming pool is open ○ Must not have recently violated safety or hygiene regulations, or have been warned or prosecuted locally • Formulate guidelines for choosing a restaurant <ul style="list-style-type: none"> ○ Must hold valid food and beverage licenses and meet the environmental hygiene standards of the travel destination ○ Must be equipped with safety facilities, including firefighting equipment and emergency exits ○ Must not have recently violated safety or hygiene regulations, or have been warned or prosecuted locally 3. Demonstrate professional skills and attitude <ul style="list-style-type: none"> • Regularly review the risk management guidelines for hotels and restaurants, and make appropriate adjustments
Assessment Criteria	<p>The integrated outcome requirement(s) of this unit of competency is/are:</p> <ul style="list-style-type: none"> • Master the knowledge of choosing hotels and restaurants; and • Formulate risk management guidelines for hotels and restaurants, and make regular reviews and adjustments
Remark	