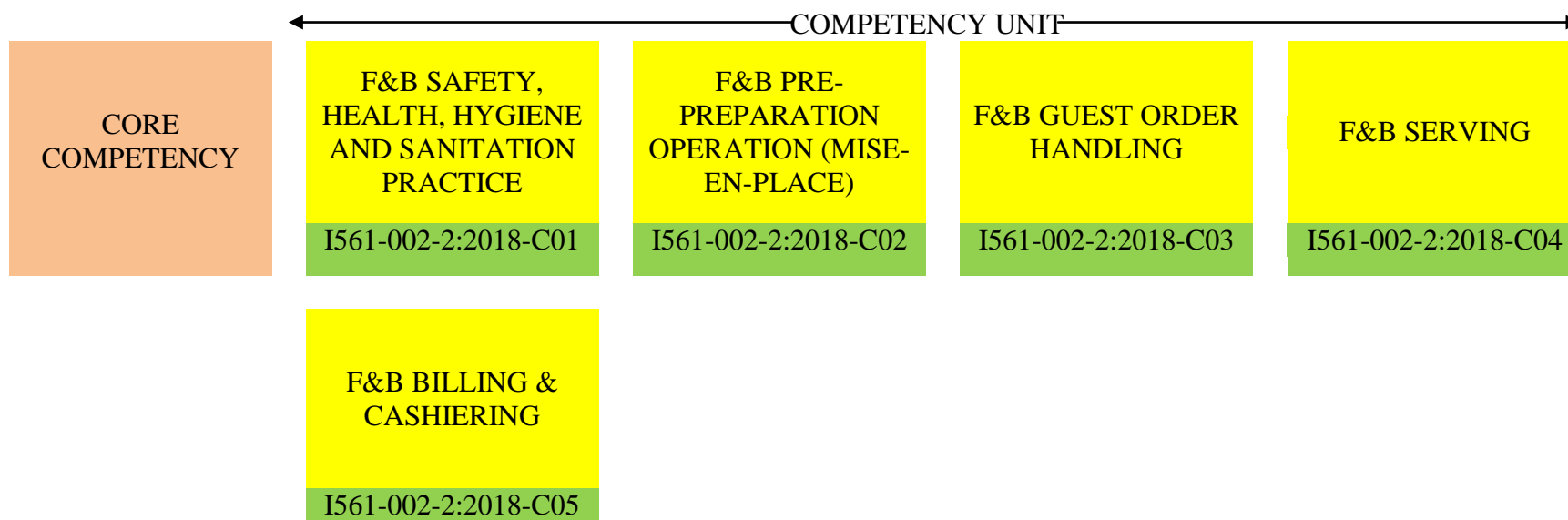


13. Competency Profile Chart (CPC)

SECTION	(I) ACCOMMODATION AND FOOD SERVICE ACTIVITIES		
GROUP	(563) BEVERAGE SERVING ACTIVITIES		
AREA	FOOD & BEVERAGE (F&B)		
NOSS TITLE	FOOD & BEVERAGE SERVICE OPERATION		
NOSS LEVEL	TWO (2)	NOSS CODE	I561-002-2:2018



14. Competency Profile (CP)

SECTION	(I) Accommodation And Food Service Activities		
GROUP	(563) Beverage Serving Activities		
AREA	Food & Beverage (F&B)		
NOSS TITLE	Food & Beverage Service Operation		
NOSS LEVEL	Two (2)	NOSS CODE	I561-002-2:2018

CU TITLE & CU CODE	CU DESCRIPTOR	WORK ACTIVITIES	PERFORMANCE CRITERIA
1. F&B Safety, Health, Hygiene and Sanitation Practice I561-002-2:2018-C01	F&B Safety, Health and Hygiene Practice are the competence for the safety and health of workers and the environment in the workplace. It is to ensure the safety and health of workers and workplaces are maintained and adhered to the established procedures. The person whom is competent in these CU will be able to identify safety, health and hygiene sanitation practices requirements, carry out wiping & polishing of tools, tableware and equipment, check safety, health and hygiene practices conformance and perform waste segregation. The outcome of this competency	1. Identify safety, health, hygiene and sanitation practices requirements.	1.1 Standard practise of personal hygiene, food hygiene and work safety is determined according to F&B operation requirements. 1.2 Types of potential hazard and injuries in F&B operation determined according to safety and health guidelines. 1.3 Causes and treatment implication of the various types of injuries determined according to safety and health guidelines.
		2. Carry out wiping & polishing of tools, tableware and equipment.	2.1 Operation tools, tableware and equipment segregated for cleaning and sanitizing. 2.2 Operation tools and tableware wiped and polished according to tool and tableware condition. 2.3 Operating equipment sanitized according to equipment condition. 2.4 Pre cleaned equipment wiped-cleaned with hot water according to cleaning procedure.

CU TITLE & CU CODE	CU DESCRIPTOR	WORK ACTIVITIES	PERFORMANCE CRITERIA
	is to provide the ability of F&B crews with safety, health and hygiene practices in accordance with the establishment requirement standards.	3. Check safety, health and hygiene practices conformance.	3.1 Fire extinguisher location determined according to layout plan. 3.2 Fire exit access checked to ensure clear from any obstruction. 3.3 Expiry date of items in first aid kit checked and replenished according to safety procedures. 3.4 Operating area checked and cleaned according to cleaning procedures. 3.5 Food expiry dates, arrangement (LIFO/FIFO) checked to comply to food safety standard. 3.6 Safety, health and hygiene practices activities recorded and reported to superior. 3.7 Personal hygiene practices complied as per food safety standard.
		4. Perform waste segregation.	4.1 Solid waste segregated according to disposal guidelines and local authority requirements. 4.2 Liquid waste segregated accordingly in the respective containers for disposal as per waste disposal guidelines. 4.3 Segregated waste placed at designated area according to waste disposal guidelines.