

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Know about the basic preparatory work before making dim sum
Code	108379L1
Range	This unit of competency is applicable to junior practitioners of the dim sum section. While working in Chinese restaurants or relevant workplaces, practitioners should know about the preparation before commencement of work in the dim sum section, including cleaning the workplace, preparing various equipment and tools, and preparing raw materials for various pastries, as well as assist in the daily work of the dim sum section under guidance.
Level	1
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of preparatory work before making dim sum:</p> <ul style="list-style-type: none"> • Understand the importance of keeping the workplace in the dim sum section sanitary and the cleaning criteria of various equipment • Understand the importance of personal appearance and sanitation to the Chinese restaurants; pay attention to personal appearance and ensure personal sanitation • Know about the use and management of the following: <ul style="list-style-type: none"> ○ Rolling pins ○ Cleaning tools ○ Shaping tools ○ Flour sifters ○ Scales and food steamers, etc. • Know about the raw materials of various pastries, including: <ul style="list-style-type: none"> ○ Structures and characteristics of different kinds of rice ○ Ratings and characteristics of wheat and flour ○ Places of production and characteristics of various coarse cereals, such as millet • Master the principles and techniques of various steaming processes, such as: <ul style="list-style-type: none"> ○ Steaming ○ Flour-coated steaming <p>2. Know about the basic preparatory work before making dim sum:</p> <ul style="list-style-type: none"> • Properly carry out the preparatory work before commencement of work in the dim sum section, including: <ul style="list-style-type: none"> ○ Cleaning and preparatory work in the workplace before commencement of work ○ Maintenance of tools ○ Preparing raw materials, etc. • Ensure the cleanliness of the workplace in the dim sum section • Maintain, operate and control various equipment and tools under guidance: <ul style="list-style-type: none"> ○ Maintain and operate heating equipment commonly used in the dim sum section, such as steaming stoves ○ Operate, control and maintain various mechanical equipment, such as dough batches ○ Maintain and use various common equipment, such as tables and refrigerators • Report to supervisors the problems and difficulties at work in a timely manner when necessary <p>3. Exhibit professionalism</p>

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	<ul style="list-style-type: none">• Always perform the preparatory work before making dim sum in a professional and dedicated manner at work
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none">• According to the requirements of the organisation, ensure the cleanliness of the workplace in the dim sum section under guidance• Know about the operation and control of various equipment and tools, and understand the characteristics of the raw materials for various pastries
Remark	