

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Know about the basic skills for making dim sum stuffing
Code	108380L1
Range	This unit of competency is applicable to junior practitioners of the dim sum section. While working in the dim sum section of Chinese restaurants or relevant workplaces, practitioners should know about the elementary stuffing preparation for making dim sum. They should master the elementary processing techniques of commonly used salty raw materials for stuffing under certain guidance and assist in the daily work of the dim sum section.
Level	1
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of the basic skills for making dim sum stuffing:</p> <ul style="list-style-type: none"> • Know about the elementary processing techniques of commonly used salty raw materials for stuffing, including: <ul style="list-style-type: none"> ○ Seasonality and characteristics of various materials ○ How to select different salty stuffing raw materials ○ Processing and pre-heat treatment of different kinds of stuffing ○ Basic slicing technique requirements of the salty stuffing, etc. • Possess a hardworking manner with a great deal of endurance <p>2. Know about the basic skills for making dim sum stuffing:</p> <ul style="list-style-type: none"> • Perform elementary processing of commonly used salty stuffing raw materials under certain guidance at work • Make dim sum stuffing by using the elementary processing methods for commonly used salty stuffing • Assist in the daily work of the dim sum section • Report to supervisors the problems and difficulties at work in a timely manner when necessary <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always perform the skills for making dim sum stuffing 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"> • Master the elementary processing techniques of various commonly used salty raw materials for dim sum stuffing under certain guidance
Remark	