

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 dough
Code	108381L1
Range	This unit of competency is applicable to practitioners of the dim sum section. While working in the dim sum section of Chinese restaurants or relevant workplaces, the practitioners should know about various commonly used machines, tools and materials, and prepare water-based dough (水調麵胚) under guidance.
Level	1
Credit	9
Competency	<p>Performance Requirements</p> <p>1. Knowledge of the basic skills for making dim sum dough:</p> <ul style="list-style-type: none"> • Know about the raw materials and additives for making dim sum wrappings, including: <ul style="list-style-type: none"> ○ Major raw materials of dim sum wrappings, for example: <ul style="list-style-type: none"> ▪ Flour ▪ Flour starch ▪ Yeast ▪ Seasonings ▪ Spices ○ Types and usage of various food additives, for example: <ul style="list-style-type: none"> ▪ Expanding agents ▪ Colorants ▪ Colouring agents ▪ Emulsifying agents ○ Information related to the sources of goods, etc. • Know about the processing machines and tools of Chinese pastries, including: <ul style="list-style-type: none"> ○ Properly use and clean various commonly used machines and tools, such as: <ul style="list-style-type: none"> ▪ Blenders ▪ Flour pressing machines ▪ Slicers ▪ Ovens • Master the making methods of water-based dough, including: <ul style="list-style-type: none"> ○ Understand the concept of water-based dough or water-surrounded dough (開水窩), which is formed by adding water in flour. The dough will have different properties based on the water temperature ○ Know about the characteristics of various water-based dough ○ Master the processing skills and points to note on various water-based dough, etc. <p>2. Know about the basic skills for making dim sum dough:</p> <ul style="list-style-type: none"> • Follow the guidance of the supervisors and the precautions, and apply the basic knowledge of making dim sum dough to carry out daily work • Use the above-mentioned knowledge and methods to make relevant dishes by using the processing machines and tools • 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>

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	<ul style="list-style-type: none">• Always prepare dim sum dough in a professional and dedicated manner at work
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Know about the various raw materials, additives, and commonly used machines and tools for making dim sum wrappings under guidance• Master the processing skills of water-based dough and prepare the relevant dishes
Remark	