

**Specification of Competency Standards**  
**for the Catering Industry**  
**Unit of Competency**

Functional Area - Professional Skills for the Production Section

Title	Know about the basic dim sum shaping techniques
Code	108382L1
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, practitioners should be able to prepare dim sum in specific shapes under guidance.
Level	1
Credit	9
Competency	<p>Performance Requirements</p> <p>1. Knowledge of basic dim sum shaping techniques:</p> <ul style="list-style-type: none"> <li>• Master the skills of rubbing, pressing (擀) and rolling, including: <ul style="list-style-type: none"> <li>○ Concepts, methods, requirements and characteristics of the rubbing process</li> <li>○ Concepts, methods, requirements and characteristics of the pressing process</li> <li>○ Concepts, methods, requirements and characteristics of the rolling process, etc.</li> </ul> </li> <li>• Master the skills of rubbing, pressing and rolling to prepare dim sum products</li> <li>• Master the techniques of slicing, wrapping and moulding, including: <ul style="list-style-type: none"> <li>○ Concepts, methods, requirements and characteristics of various slicing processes</li> <li>○ Concepts, methods, requirements and characteristics of the wrapping process</li> <li>○ Concepts, methods, requirements and characteristics of various moulding processes, etc.</li> </ul> </li> </ul> <p>2. Know about the basic dim sum shaping techniques:</p> <ul style="list-style-type: none"> <li>• Follow the guidance of the supervisors and apply the knowledge of dim sum shaping techniques to carry out daily work</li> <li>• Prepare relevant dim sum products by applying the skills of rubbing, pressing and rolling</li> <li>• Prepare relevant dim sum products by applying the techniques of slicing, wrapping and moulding</li> <li>• Report to supervisors the problems and difficulties at work in a timely manner when necessary</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Always carry out dim sum shaping work in a professional and dedicated manner at work</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Make dim sum into different shapes under guidance with moulds by using skills including rubbing, pressing, rolling, slicing and wrapping</li> </ul>
Remark	