

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

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| Title | Know about the basic dim sum heating up / cooking techniques |
| Code | 108383L1 |
| 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 apply heating techniques to cook dim sum products during the process of dim sum making under guidance according to the requirements of the organisation. They should also 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 dim sum heating up/cooking techniques:</p> <ul style="list-style-type: none"> • Know about the skills and methods of roasting and baking dim sum • Know about the skills and methods of cooking and steaming dim sum • Know about the skills and methods of stir-frying and deep-frying dim sum • Know about the skills and methods of frying and pan-frying (烙) dim sum (pan-frying refers to putting raw shaped dough in a heated pan and cooking it with a metal as the medium of heat conduction) <p>2. Know about the basic dim sum heating up/cooking techniques:</p> <ul style="list-style-type: none"> • Follow the guidance of the supervisors and apply knowledge of basic dim sum heating up/cooking techniques to carry out daily work • Apply the above-mentioned skills and methods to make relevant dim sum products • Display the cooked dim sum in a tidy and attractive way • Decorate the cooked dim sum • 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 carry out dim sum heating up/cooking tasks 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"> • Know about the heating techniques of roasting, baking, cooking, steaming, deep-frying, stir-frying, frying, pan-frying, etc. to cook dim sum products under guidance, and know about the display and decoration of the cooked products |
| Remark | |