

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Master preparatory work for making dim sum
Code	108420L2
Range	This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants and establishments. While working in the dim sum section in Chinese restaurants or relevant workplaces, practitioners should be able to carry out the preparatory work of making the stuffing and dough of Chinese dim sum under guidance and master the storage methods of dim sum ingredients.
Level	2
Credit	12
Competency	<p>Performance Requirements</p> <p>1. Knowledge of preparatory work for making dim sum:</p> <ul style="list-style-type: none"> • Know about the ingredients for making stuffing, including: <ul style="list-style-type: none"> ○ Natures, characteristics and tastes of stuffing ingredients made with all kinds of livestock and poultry meat ○ Characteristics, tastes and nature of stuffing ingredients made with all kinds of aquatic foodstuffs and dried seafood ○ Nature, tastes and characteristics of stuffing ingredients made with various vegetables ○ Nature, characteristics and tastes of stuffing ingredients made with all kinds of dried fruits (e.g. watermelon seeds and olive seeds) ○ Characteristics, tastes and nature of stuffing ingredients made with all kinds of fruits, candied fruits, flowers, etc. • Know about the supplementary ingredients, including: <ul style="list-style-type: none"> ○ Characteristics, functions and tastes of using different kinds of sugar as supplementary ingredients ○ Characteristics, tastes and functions of using different kinds of salt as supplementary ingredients ○ Functions, tastes and characteristics of using all kinds of fats and oil as supplementary ingredients ○ Tastes, functions and characteristics of using various kinds of milk and dairy products (e.g. condensed milk) as supplementary ingredients ○ Characteristics, functions and tastes of using eggs as supplementary ingredients • Master the knowledge of storing dim sum ingredients, including: <ul style="list-style-type: none"> ○ Causes of ingredient spoilage, e.g. chemical factors ○ Storage and preservation methods of different kinds of stuffing ingredients (e.g. meat and vegetables) ○ Storage and management methods of different kinds of supplementary ingredients ○ Management and preservation methods of food additives • Master the skills and procedures for making dim sum dough, stuffing and arranging dim sum, including: <ul style="list-style-type: none"> ○ Key points and skills of different ways of dough mixing (和麵) ○ Skills of different ways of dough kneading (揉麵) ○ Requirements and techniques for rubbing dough into strips (搓條) ○ Different methods for cutting dough strips into small pieces (下劑) ○ Different operational requirements and techniques for flattening dough into discs (製皮) ○ Know how to make stuffing

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	<ul style="list-style-type: none"> ○ Procedures and skills of different ways of filling (上餡) ○ Procedures of shaping and cooking dim sum ○ Different ways to arrange dim sum, etc. <p>2. Master preparatory work for making dim sum:</p> <ul style="list-style-type: none"> ● Follow the guidance of the supervisors and apply the knowledge of the preparatory work for making dim sum to carry out daily work ● According to the established procedures, management methods, preservation methods, etc. to process the following: <ul style="list-style-type: none"> ○ Various kinds of stuffing ingredients ○ Various kinds of supplementary ingredients ○ Food additives, etc. ● Complete the above-mentioned preparatory work for making dim sum ● Complete the preliminary tasks of making stuffing and dough according to the established procedures before the commencement of other procedures for making dim sum ● Coordinate with staff of other kitchen sections to produce a variety of dishes <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> ● Always handle the preparatory work for making dim sum in a professional manner according to the required standards at work
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> ● Know how to make various kinds of dough, and master the characteristics, usage and storage methods of various stuffing ingredients ● Carry out the preparatory work of making stuffing and dough of various kinds of dim sum under guidance
Remark	