Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Make common dim sum stuffing
Code	108421L2
Range	This unit of competency is applicable to practitioners of the dim sum section in Chinese establishments. While working in the dim sum section in Chinese restaurants or relevant workplaces, practitioners should be able to produce dim sum stuffing under guidance to assist in the daily work of the dim sum section.
Level	2
Credit	15

Competency	Performance Requirements
	1. Knowledge of common dim sum stuffing:
	
	• Know about common raw and cooked sweet stuffing, which may include ingredients such as:
	   o Dried fruits
	   o Fresh or sugar-preserved fruits
	   o Beans, cucumbers, etc.
	• Master the processing and production techniques of sweet stuffing ingredients, including:
	   o Selection of sweet stuffing ingredients and the elementary processing techniques of the ingredients
	   o Methods for processing and shaping sweet stuffing
	   o Ingredients, production, characteristics and key points of common raw sweet stuffing
	   o Ingredients, production, characteristics and key points of common cooked sweet stuffing, etc.
	• Master the cooking techniques and processing procedures of various raw and cooked salty stuffing
	
	2. Make common dim sum stuffing:
	
	• Follow the guidance of the supervisors and apply the acquired skills for making common dim sum stuffing to carry out daily work
	• Prepare sweet stuffing ingredients according to the established procedures and guidelines
	• Prepare common salty stuffing according to the established procedures and guidelines, including:
	   o Make use of the cooking techniques of various raw salty stuffing to produce the relevant stuffing
	   o Make use of the cooking techniques of various cooked salty stuffing to produce the relevant stuffing, etc.
	• Coordinate with staff of other kitchen sections to produce a variety of dishes
	
	3. Exhibit professionalism
	
	• Always prepare common dim sum stuffing in a professional manner according to the required standards at work

Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: • Master the processing and production techniques of various sweet and salty stuffing ingredients under guidance

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Remark	