

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Make common dim sum dough
Code	108422L2
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 prepare dim sum dough under guidance.
Level	2
Credit	12
Competency	<p>Performance Requirements</p> <p>1. Knowledge of common dim sum dough:</p> <ul style="list-style-type: none"> • Master the use of biochemical raising methods (yeast/leaven) to make dough, including: <ul style="list-style-type: none"> ○ Concepts of biochemically-raised dough ○ Master the various biochemically-raised dough: <ul style="list-style-type: none"> ▪ Characteristics ▪ Processing techniques ▪ Production procedures and points to note, etc. • Master the methods for making pastry dough (層酥麵胚) (flaky pastry/puff pastry), including: <ul style="list-style-type: none"> ○ Concepts of pastry dough ○ Master the various pastry dough: <ul style="list-style-type: none"> ▪ Characteristics ▪ Processing techniques ▪ Production procedures and points to note, etc. • Know how to use physical raising methods (e.g. puffing) to make dough, including: <ul style="list-style-type: none"> ○ Concepts of physically-raised dough ○ Master the various physically-raised dough: <ul style="list-style-type: none"> ▪ Characteristics ▪ Processing techniques ▪ Production procedures and points to note, etc. • Know how to handle rice dough and rice flour dough, including: <ul style="list-style-type: none"> ○ Concepts and characteristics of rice-wrapped dough and rice flour dough ○ Master the various rice-wrapped dough and rice flour dough: <ul style="list-style-type: none"> ▪ Processing techniques ▪ Production procedures and points to note, etc. • Know about how to prepare dough using other ingredients, including: <ul style="list-style-type: none"> ○ Concept and characteristics of bean dough and potato dough ○ Master the various bean dough and potato dough: <ul style="list-style-type: none"> ▪ Processing techniques ▪ Production procedures and points to note, etc. <p>2. Make common dim sum dough:</p> <ul style="list-style-type: none"> • Follow the guidance of the supervisors and apply the acquired knowledge of how to make common dim sum dough to carry out daily work • Prepare the relevant dough according to the characteristics of the different ingredients mentioned above • Make common dim sum dough according to established procedures and points to note • Coordinate with staff of other kitchen sections to produce a variety of dishes

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	<p>3. Exhibit professionalism</p> <ul style="list-style-type: none">• Always make common dim sum dough 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">• Clearly understand the characteristics of various kinds of raised dough and prepare different kinds of dough under guidance
Remark	