

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Master dim sum shaping skills
Code	108423L2
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 use various dim sum shaping skills to make dim sum under guidance and in accordance with the required production procedures to assist in the work of the dim sum section.
Level	2
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of dim sum shaping skills:</p> <ul style="list-style-type: none"> • Understand various dim sum shaping skills when making dim sum, including: <ul style="list-style-type: none"> ○ Rubbing (搓) ○ Wrapping (包) ○ Rolling (捲) ○ Stacking (疊) ○ Spreading out (攤) ○ Twisting (擰) ○ Kneading (捏) ○ Roll-coating (滾粘) ○ Stuffing (鑲嵌), etc. • Know about that “roll-coating” means shaping by rolling small pieces of ingredients on powder to gradually coat them with powder, i.e. coating the stuffing with powder by rolling them on dry powder <p>2. Master dim sum shaping skills:</p> <ul style="list-style-type: none"> • Follow the guidance of the supervisors and apply the acquired dim sum shaping skills to carry out daily work • Use the different skills mentioned above properly in shaping 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 dim sum shaping 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"> • Master dim sum shaping skills under guidance, including the techniques of rubbing, wrapping, rolling, stacking, spreading out, twisting, kneading, roll-coating, stuffing, etc.
Remark	