

**Specification of Competency Standards**  
**for the Catering Industry**  
**Unit of Competency**

Functional Area - Professional Skills for the Production Section

Title	Master common dim sum heating up / cooking techniques
Code	108424L2
Range	This unit of competency is applicable to practitioners of the dim sum section of Chinese restaurants and establishments. While working in the dim sum section in Chinese restaurants or relevant workplaces, practitioners should be able to make dim sum by using dim sum heating up/cooking techniques such as steaming (蒸), roasting (烤), baking (焗), frying (煎), deep-frying (炸), cooking (煮), pan-frying (烙) and stir-frying (炒) in accordance with the required production procedures.
Level	2
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of dim sum heating up/cooking techniques:</p> <ul style="list-style-type: none"> <li>• Understand the techniques of steaming, roasting, baking, frying, deep-frying, cooking, pan-frying and stir-frying, including: <ul style="list-style-type: none"> <li>○ Basic methods</li> <li>○ Points to note</li> <li>○ Production procedures, etc.</li> </ul> </li> <li>• Know that pan-frying refers to putting raw shaped dough in a heated pan and cooking it with a metal as the medium of heat conduction</li> </ul> <p>2. Master common dim sum heating up/cooking techniques:</p> <ul style="list-style-type: none"> <li>• Follow the guidance of the supervisors and apply the acquired dim sum heating up/cooking techniques to carry out daily work</li> <li>• Use properly the different techniques mentioned above, including steaming, roasting, baking, frying, deep-frying, cooking, pan-frying and stir-frying, in making dim sum</li> <li>• Always follow the relevant points to note and production procedures</li> <li>• Coordinate with staff of other kitchen sections to produce a variety of dishes</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Always use dim sum heating up/cooking techniques in a professional manner according to the required standards at work</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Make dim sum by using dim sum heating up/cooking techniques such as steaming, roasting, baking, frying, deep-frying, cooking, pan-frying and stir-frying as required during the production procedures</li> </ul>
Remark	