

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Apply common decoration skills to dim sum
Code	108425L2
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 apply dim sum decoration skills during dim sum production under guidance to make it look attractive, thus boosting customer consumption.
Level	2
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of applying decoration skills to dim sum:</p> <ul style="list-style-type: none"> • Master the concepts of dim sum design, including: <ul style="list-style-type: none"> ○ Concepts of Chinese dim sum decoration and design ○ Various Chinese dim sum decoration and design ideas, for example: <ul style="list-style-type: none"> ▪ Symmetry ▪ Balance ▪ Patterns ▪ Contrast and harmony • Possess knowledge of the colour of dim sum, including: <ul style="list-style-type: none"> ○ Understand the concepts of the colour of Chinese dim sum, its containers and its decorations ○ Understand the associations of different colours, their symbolic meanings, etc. ○ Understand the effect of the colours of different foods or containers on the tastes and other feelings, etc. <p>2. Apply common decoration skills to dim sum:</p> <ul style="list-style-type: none"> • Follow the guidance of the supervisors and apply the acquired decoration skills of dim sum to carry out daily work • Use the decoration skills of dim sum properly to make the dim sum look attractive • Coordinate with staff of other kitchen sections to produce a variety of dishes • Explain and introduce the dim sum decoration design to the supervisors and even customers when necessary <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always handle the decoration of dim sum from the artistic perspective in a professional manner at work
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Master the concepts and skills of dim sum decoration, pattern setting and colour selection under guidance • Use the right containers taking into account the colour, pattern and decoration of the dim sum in real situation
Remark	