

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Master preparatory work for making complicated dim sum
Code	108470L3
Range	This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to understand the various methods of calculating dim sum prices, know about the characteristics and applications of seasonings and additives, and make use of different cooking methods to reduce nutritional loss independently.
Level	3
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of preparatory work for making complicated dim sum:</p> <ul style="list-style-type: none"> • Know about the calculation of dim sum prices, including: <ul style="list-style-type: none"> ○ Pricing principles and calculation methods of various kinds of dim sum ○ Pricing procedures of various kinds of dim sum ○ Methods of calculating the profit margin of dim sum, etc. • Know how to make use of reasonable cooking methods to reduce nutritional loss, including: <ul style="list-style-type: none"> ○ Causes of various kinds of nutritional loss during dim sum cooking ○ Make use of appropriate cooking methods to reduce nutritional loss in food, etc. • Know about food additives, including: <ul style="list-style-type: none"> ○ Characteristics, applications, storage methods and application amounts of food pigments ○ Characteristics, storage methods, applications and application amounts of various leavening agents, such as: <ul style="list-style-type: none"> ▪ Baking soda ▪ Ammonia powder ▪ Baking powder ▪ Soda ○ Classifications, characteristics, application amounts, storage methods and applications of spices and other food additives • Understand the characteristics of rice and flour, including: <ul style="list-style-type: none"> ○ Characteristics, quality evaluations and milling methods of various kinds of rice, such as: <ul style="list-style-type: none"> ▪ Sticky rice ▪ Glutinous rice ▪ Red rice ○ Characteristics and quality evaluations of various kinds of flour, such as: <ul style="list-style-type: none"> ▪ Strong flour (milky white with high water absorption and applicable for ordinary bread) ▪ Plain flour (milky white with moderate water absorption and applicable for ordinary Chinese and Western dim sum) ▪ Low protein flour (white with low water absorption and applicable for ordinary cakes) • Master the features of compound seasonings, including: <ul style="list-style-type: none"> ○ Classifications of compound seasonings and the tastes, ingredients and applications of various common compound seasonings ○ Classifications of imported compound seasonings and the tastes, ingredients and applications of various common compound seasonings in the market

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	<p>2. Master preparatory work for making complicated dim sum:</p> <ul style="list-style-type: none"> • Follow the requirements and master the preparatory work for making complicated dim sum to carry out daily work • Handle the preparatory work for making complicated dim sum effectively, including: <ul style="list-style-type: none"> ○ Selection of seasonings and additives ○ Adoption of different cooking methods to reduce nutritional loss, etc. • Supervise and coordinate with staff of other kitchen sections to produce a variety of dishes • Propose the pricing of dim sum to the supervisors when necessary <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Carry out the preparatory work for making complicated dim sum in a professional and dedicated manner at work.
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Make use of reasonable cooking methods to reduce nutritional loss • Understand the characteristics of food additives, rice, flour, compound seasonings, etc.
Remark	