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

## Functional Area - Professional Skills for the Production Section

Title	Prepare complicated dim sum stuffing
Code	108471L3
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 prepare special stuffing for various buns and dim sum and produce dim sum with the use of various stuffing independently.
Level	3
Credit	8
Competency	Performance Requirements  1. Knowledge of preparing complicated dim sum stuffing:
	<ul> <li>Master the knowledge of dim sum stuffing, including:         <ul> <li>Concepts, types and functions of dim sum stuffing</li> <li>Preparation requirements of stuffing</li> <li>Requirements of wrapping-stuffing ratio, etc.</li> </ul> </li> <li>Possess skills of preparing complicated dim sum stuffing</li> <li>Be hardworking and determined</li> <li>Prepare complicated dim sum stuffing:         <ul> <li>Follow the requirements and master the skills for preparing complicated dim sum stuffing to carry out daily work</li> <li>Make proper use the following of the complicated stuffing:                 <ul> <li>Production techniques</li> <li>Ingredients</li> <li>Production methods, etc.</li> </ul> </li> <li>Produce special stuffing that meets the standards within a specified time limit</li> <li>Supervise and coordinate with staff of other kitchen sections to produce a variety of dishes</li> </ul> </li> </ul>
	3. Exhibit professionalism
	<ul> <li>Always prepare complicated dim sum stuffing in a professional and dedicated manner at work, without skipping of necessary procedure.</li> </ul>
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to:
	<ul><li>Prepare various special stuffing</li><li>Produce dim sum with the use of various stuffing</li></ul>
Remark	