

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Prepare complicated dim sum dough
Code	108472L3
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, practitioners should be able to prepare various dough (dim sum dough) independently according to the production requirements of various dim sum.
Level	3
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of preparing complicated dim sum dough:</p> <ul style="list-style-type: none"> • Understand the factors affecting dough raising, including: <ul style="list-style-type: none"> ○ Various factors affecting the quality of biochemical dough raising ○ Various factors affecting the quality of physical dough raising, etc. • Master the advanced methods for making pastry (層酥) dough, including: <ul style="list-style-type: none"> ○ Characteristics and principles of various pastry dough (flaky pastry/puff pastry) ○ Production methods and mixing methods of various kinds of pastry dough, such as: <ul style="list-style-type: none"> ▪ Dried pastry (干油酥) ▪ Water pastry (水油酥) ▪ Mixed pastry wrapped with big dough (大包酥) ▪ Mixed pastry wrapped with small dough (小包酥) ▪ Puff pastry • Understand the advanced preparation of rice flour dough, including: <ul style="list-style-type: none"> ○ Preparation methods of various kinds of rice cake dough ○ Preparation methods of various kinds of rice flour dough ○ Preparation methods of various kinds of fermented rice milk dough, etc. • Know how to prepare dough using other ingredients, including: <ul style="list-style-type: none"> ○ Preparation methods of various kinds of flour starch dough ○ Preparation methods of various kinds of fish mash dough ○ Preparation methods of various kinds of shrimp mash dough ○ Preparation methods of various kinds of vegetable and fruit dough ○ Preparation methods of various kinds of syrup dough, etc. • Be hardworking and determined <p>2. Prepare complicated dim sum dough:</p> <ul style="list-style-type: none"> • Follow the requirements and master the skills for preparing complicated dim sum dough to carry out daily work • Make proper use of the above-mentioned ingredients to handle the preparation of complicated dim sum dough • Produce special dim sum that meets the standards within a specified time limit • Supervise and 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 prepare complicated dim sum dough in a professional and dedicated manner at work, without skipping of necessary procedure.

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Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Prepare various dim sum dough independently (such as pastry dough, rice flour dough, flour starch dough, fish mash dough, shrimp mash dough, vegetable and fruit dough, and syrup dough)
Remark	