

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Master complicated dim sum shaping skills
Code	108473L3
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 apply the techniques of rubbing (搓), wrapping (包), rolling (捲), stacking (疊), spreading out (攤), hand-pulling (抻), peeling (削) and flipping (撥), as well as to use appropriate tools for trimming (鉗花) and squeezing (擠注).
Level	3
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of complicated dim sum shaping skills:</p> <ul style="list-style-type: none"> • Master the basic techniques and methods of dim sum shaping, including: <ul style="list-style-type: none"> ○ Rubbing ○ Wrapping ○ Rolling ○ Stacking ○ Spreading out, etc. • Master the methods of dim sum shaping, including: <ul style="list-style-type: none"> ○ Hand-pulling ○ Peeling ○ Flipping ○ Trimming ○ Squeezing, etc. • Know that hand-pulling refers to the method of repeated pulling of the dough with a certain skill to form a specific shape. Three steps are involved, namely dough mixing (和面), dough rubbing (溜面) and squeezing (出條), e.g. making steamed rolls (銀絲卷) • Be hardworking and determined <p>2. Master complicated dim sum shaping skills:</p> <ul style="list-style-type: none"> • Follow the requirements and master the complicated dim sum shaping skills to carry out daily work • Produce the relevant dim sum by the combination of basic techniques for dim sum shaping, including rubbing, wrapping, rolling, stacking and spreading out, and other techniques, including hand-pulling, peeling, flipping, trimming and squeezing • 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 handle complicated dim sum shaping in a professional and dedicated manner at work, without skipping necessary procedure.
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Master the basic dim sum shaping techniques such as rubbing, wrapping, rolling, stacking and spreading out • Master the complicated techniques for dim sum shaping such as hand-pulling, peeling, flipping, trimming and squeezing, and produce the relevant dim sum

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Remark	
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