

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

Functional Area - Professional Skills for the Production Section

Title	Master complicated dim sum heating up / cooking techniques
Code	108474L3
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 cook dim sum independently by applying heating up techniques, such as pan-frying and deep-frying, or compound cooking skills.
Level	3
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of complicated dim sum heating up/cooking techniques:</p> <ul style="list-style-type: none"> <li>• Understand the principles of heat application, including: <ul style="list-style-type: none"> <li>○ Skills and influencing factors for heating up complicated dim sum</li> <li>○ Time control skills for cooking complicated dim sum</li> <li>○ Technical combination of the shaping methods and the heating up/cooking techniques of complicated dim sum, etc.</li> </ul> </li> <li>• Master the concepts, methods and requirements of various compound cooking skills</li> <li>• Know about the concepts, methods and requirements of various deep-frying processes</li> <li>• Know about the concepts, methods and requirements of various pan-frying processes</li> <li>• Be hardworking and determined</li> </ul> <p>2. Master complicated dim sum heating up/cooking techniques:</p> <ul style="list-style-type: none"> <li>• Follow the requirements and master the dim sum heating up/cooking techniques to carry out daily work</li> <li>• Apply the compound cooking skills properly to produce the relevant dim sum</li> <li>• Prepare half-finished products by applying pan-frying and deep-frying skills</li> <li>• Produce special dim sum 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> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Always handle dim sum heating up/cooking processes in a professional and dedicated manner at work, without being sloppy, and follow all the procedures and requirements stated by the catering establishment</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Master various dim sum cooking skills independently</li> </ul>
Remark	