

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Master complicated decoration skills of dim sum
Code	108475L3
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 dim sum decoration skills for making dim sum and apply decoration/piping (裱花/腳花) techniques for making cakes.
Level	3
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of complicated decoration skills of dim sum:</p> <ul style="list-style-type: none"> • Know about the skills of dim sum decoration, including: <ul style="list-style-type: none"> ○ Concepts and requirements of dim sum design and decoration ○ Processing of the ingredients for dim sum design and decoration: <ul style="list-style-type: none"> ▪ Preparation work ▪ Production methods ▪ Storage conditions, etc. ○ Master various dim sum decoration techniques and design methods, etc. • Master the techniques for making ordinary cakes and decoration/piping techniques, including: <ul style="list-style-type: none"> ○ Decoration/piping techniques of cakes and pastries ○ Materials, production processes and requirements of cake decoration for various types of banquets • Be hardworking and determined <p>2. Master complicated decoration skills of dim sum:</p> <ul style="list-style-type: none"> • Follow the requirements and master the complicated decoration skills of dim sum to carry out daily work • Apply the complicated decoration skills of dim sum properly to decorate cakes and pastries with decoration/piping techniques • 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 decoration of dim sum in a professional and dedicated manner at work, following all production procedures and requirements, and having a high demand on the quality of the finished products
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Master complicated decoration skills of dim sum • Master the production techniques and decoration/piping techniques of ordinary cakes
Remark	