

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

1. Title	Design and prepare new dim sum
2. Code	CCZZPS402A
3. Level	4
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Master the calculation of dim sum prices</p> <ul style="list-style-type: none"> <li>◆ Know about elements of the price calculation formula for Chinese dim sum, their interrelations and mutual influences, such as seasonal and market changes</li> <li>◆ Know about the pricing principles, calculation methods and pricing process of various dim sum</li> <li>◆ Know about the pricing strategies of various products, such as maximization strategy of market shares</li> <li>◆ Master the calculation methods of profit margin of dim sum and the relevant conversion methods</li> </ul> <p>5.2 Design dim sum by using new ingredients and new techniques</p> <ul style="list-style-type: none"> <li>◆ Read the relevant catering magazines, books and materials on a regular basis</li> <li>◆ Join the relevant professional catering associations, exchange expertise with industry peers and attend exhibitions</li> <li>◆ Try new ingredients and new techniques in order to create dim sum that meets market demands</li> </ul> <p>5.3 Design dim sum lists or banquet dim sum</p> <ul style="list-style-type: none"> <li>◆ Master the combination of various noodles, dim sum, desserts and the components of different noodles, dim sum and desserts served in banquets</li> <li>◆ Know about the market and products provided by competitors</li> <li>◆ Design different dim sum regularly for festivals</li> </ul> <p>5.4 Design and prepare new dim sum</p> <ul style="list-style-type: none"> <li>◆ Design and prepare new dim sum by using new ingredients and new techniques</li> </ul>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to master the calculation of dim sum prices, design dim sum by using new ingredients and new techniques, prepare different kinds of dim sum lists and apply them in market promotions, daily operations, festivals and banquets.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to master the calculation of dim sum prices; and (ii) the abilities to design different dim sum lists and banquet dim sum and design dim sum by using new ingredients and new techniques.
8. Remarks	This unit of competency is applicable to practitioners of the dim sum section engaged in management and those of the sales section in Chinese restaurants.