

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

1. Title	Know about the basic skills for making dim sum stuffing
2. Code	CCZZPS109A
3. Level	1
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the elementary processing techniques of commonly used salty stuffing raw materials</p> <ul style="list-style-type: none"> <li>◆ Know about the seasonality and features of various materials, select different salty stuffing raw materials and etc</li> <li>◆ Understand the processing, advance heat treatment (and etc) of different kinds of stuffing</li> <li>◆ Understand the basic slicing technique requirements of salty stuffing</li> <li>◆ Know about the elementary processing techniques of different types of raw materials</li> </ul> <p>5.2 Make dim sum stuffing</p> <ul style="list-style-type: none"> <li>◆ Make dim sum stuffing by using the elementary processing methods for commonly used salty stuffing</li> </ul>
6. Range	While working in the dim sum section of Chinese restaurants or relevant workplaces, practitioners should know about the elementary stuffing preparation work for making dim sum. They should master the elementary processing techniques of commonly used salty stuffing raw materials upon certain guidance and assist in the daily work of the dim sum section.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to master the elementary processing techniques of various commonly used dim sum stuffing upon certain guidance.
8. Remarks	This unit of competency is applicable to junior practitioners of the dim sum section.