

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

1. Title	Know about the basic skills for making dim sum dough
2. Code	CCZZPS110A
3. Level	1
4. Credit	9
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <div> <div> 5.1 Know about the raw materials for making dim sum wrapping and additives </div> <div> <ul style="list-style-type: none"> ◆ Know about the major raw materials such as flour, flour starch, yeast, seasonings and spices ◆ Know about the types and usages of various food additives, such as expanding agent, colorant, coloring agent and emulsifying agent and etc ◆ Know about the information related to sources of goods </div> </div> <div> <div> 5.2 Know about the processing machines and tools of Chinese wheaten food </div> <div> <ul style="list-style-type: none"> ◆ Properly use and clean various commonly used machines and tools such as blender, press flour machine, slicer, oven and etc </div> </div> <div> <div> 5.3 Master the making methods of water-based dough (水調麵胚) * </div> <div> <ul style="list-style-type: none"> ◆ Understand the concept of water-based dough (水調麵胚) ◆ Know about the features of various water-based dough (水調麵胚) ◆ Master the processing skills and points to note of various water-based dough, and prepare relevant cuisine </div> </div>
6. Range	While working in the dim sum section of Chinese restaurants or relevant workplaces, the practitioners should know about various commonly used machines, tools and materials and prepare water-based dough (水調麵胚) upon guidance.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to know about various raw materials for making dim sum wrapping, additives and commonly used machines and tools upon guidance; and</p> <p>(ii) the abilities to master the processing skills of water-based dough (水調麵胚) and prepare relevant cuisine.</p>
8. Remarks	<p>This unit of competency is applicable to practitioners of the dim sum section.</p> <p>*Notes: “Water-based dough (水調麵胚)” refers to adding water in flour and thus forming dough, which is called water-based dough or water-surrounded dough (開水窩). The dough will display different features according to water temperature.</p>