

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

1. Title	Know about the basic preparatory work before making dim sum
2. Code	CCZZPS108A
3. Level	1
4. Credit	3
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Ensure the cleanliness of the workplaces in the dim sum section</p> <ul style="list-style-type: none"> ◆ Understand the importance of keeping the workplace in the dim sum section sanitary, the cleaning criteria of various equipment, and carry out the cleaning and preparatory work before commencement of work ◆ Understand the importance of personal appearance and sanitation for the Chinese catering industry, pay attention to personal appearance and ensure personal sanitation <p>5.2 Maintain, operate and control various equipment and tools</p> <ul style="list-style-type: none"> ◆ Maintain and operate commonly used heating equipment in the dim sum section, such as steaming stove and etc, upon guidance ◆ Operate, control and maintain various equipment, such as dough batch and etc, upon guidance ◆ Maintain and use various common equipment, such as tables, refrigerator and etc, upon guidance ◆ Know about the use and management of various rolling pins, cleaning tools, shaping tools, flour sifters, scales, food steamers and etc <p>5.3 Know about the raw materials of various pastries</p> <ul style="list-style-type: none"> ◆ Understand the structures and features (and etc) of different kinds of rice ◆ Understand the ratings and features (and etc) of wheat and flour ◆ Understand the place of production and features of various coarse cereals such as millet and etc <p>5.4 Preparation work before making dim sum</p> <ul style="list-style-type: none"> ◆ Know about the preparation work before commencement of work in the dim sum section, including cleaning the workplace, maintaining tools, preparing raw materials and etc
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should know about the preparation before commencement of work in the dim sum section, including cleaning the workplace, preparing various equipment and tools, preparing raw materials for various pastries (and etc), and assist in the daily work of the dim sum section upon guidance.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) be capable of ensuring the cleanliness of the workplace in the dim sum section upon guidance and based on the requirements of the organization, knowing about the operation and control of various equipment and tools, and understanding the features of raw materials for various pastries.</p>

8. Remarks	This unit of competency is applicable to junior practitioners of the dim sum section.
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