

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

1. Title	Master preparatory work for making dim sum		
2. Code	CCZZPS207A		
3. Level	2		
4. Credit	12		
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <div style="display: flex; justify-content: space-between;"> <div style="width: 30%;"> <p>5.1 Know about the ingredients for making stuff</p> <p>5.2 Know about the supplementary ingredients</p> </div> <div style="width: 65%;"> <ul style="list-style-type: none"> <li>◆ Know about the natures, characteristics and tastes (and etc) of stuffing ingredients made from all kinds of livestock and poultry meat</li> <li>◆ Know about the characteristics, tastes and nature (and etc) of stuffing ingredients made from all kinds of aquatic foodstuff and dried seafood</li> <li>◆ Know about the natures, tastes and characteristics (and etc) of stuffing ingredients made from different vegetables</li> <li>◆ Know about the natures, characteristics and tastes (and etc) of stuffing ingredients made from all kinds of dried fruits (e.g. watermelon seeds, olive seeds and etc)</li> <li>◆ Know about the characteristics, tastes and nature (and etc) of stuffing ingredients made from all kinds of fruits, candied fruits, flowers and etc</li> <li>◆ Know about the characteristics, functions and tastes (and etc) of using different kinds of sugar as supplementary ingredients</li> <li>◆ Know about the characteristics, tastes and functions (and etc) of using different kinds of salt as supplementary ingredients</li> <li>◆ Know about the functions, tastes and characteristics (and etc) of using all kinds of fats and oil as supplementary ingredients</li> <li>◆ Know about the tastes, functions and characteristics (and etc) of using various kinds of milk and dairy products (e.g. condensed milk and etc) as supplementary ingredients</li> <li>◆ Know about the characteristics, functions and tastes (and etc) of using eggs as supplementary ingredients</li> </ul> </div> </div>		

	<p>5.3 Master the knowledge of storing dim sum ingredients</p> <ul style="list-style-type: none"> <li>◆ Understand the causes of ingredient spoilage, e.g. chemical factors and etc</li> <li>◆ Know about the storage and preservation methods for different kinds of stuffing ingredients (e.g. meat, vegetables and etc)</li> <li>◆ Master the storage and management methods for different kinds of supplementary ingredients</li> <li>◆ Master the management and preservation method for food additives</li> </ul> <p>5.4 Master the skills and procedures for making dim sum dough, stuffing and serving dim sum (裝盤)</p> <ul style="list-style-type: none"> <li>◆ Master the key points and skills of different kinds of dough mixing (和麵)</li> <li>◆ Master the skills of different kinds of dough kneading (揉麵)</li> <li>◆ Understand the requirements and techniques for rubbing dough into strips (搓條)</li> <li>◆ Know about the different methods for cutting dough strips into small pieces (下劑)</li> <li>◆ Know about the different operational requirements and techniques for flattening dough into discs (製皮)</li> <li>◆ Know how to make stuffing</li> <li>◆ Master the procedures and skills for different kinds of filling (上餡)</li> <li>◆ Master the procedures of dim sum shaping and cooking</li> <li>◆ Master the different methods for serving dim sum</li> </ul> <p>5.5 Complete preparatory work for making dim sum</p> <ul style="list-style-type: none"> <li>◆ Complete the preliminary tasks of making stuffing and dough before the commencement of other procedures for making dim sum</li> </ul>
6. Range	While working at the dim sum sections in Chinese restaurants or relevant workplaces, practitioners should carry out the preparatory work of making stuffing and dough for Chinese dim sum upon guidance and master the storage method of dim sum ingredients.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) capable of knowing how to make various kinds of dough and the features, usages and storage methods (and etc) of stuffing ingredients; and</p> <p>(ii) capable of carrying out the preparatory work of making stuffing and dough for various kinds of dim sum upon guidance.</p>
8. Remarks	This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants.