

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

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|------------------------|---|
| 1. Title | Make common dim sum stuffing |
| 2. Code | CCZZPS208A |
| 3. Level | 2 |
| 4. Credit | 15 |
| 5. Competency | <p style="text-align: right;"><u>Performance Requirements</u></p> <div> <div> 5.1 Master the processing and production techniques of sweet stuffing* ingredients </div> <div> <ul style="list-style-type: none"> ◆ Know about the selection of sweet stuffing ingredients and the elementary processing techniques of ingredients ◆ Master the methods for processing and shaping sweet stuffing ◆ Master the ingredients, productions, features and key points of common raw sweet stuffing, and make relevant stuffing ◆ Master the ingredients, productions, features and key points of common cooked sweet stuffing, and make relevant stuffing </div> </div> <div> <div> 5.2 Produce common salty stuffing </div> <div> <ul style="list-style-type: none"> ◆ Master the cooking techniques of different raw salty stuffing, and make relevant stuffing ◆ Master the cooking techniques of different kinds of cooked salty stuffing, and make relevant stuffing </div> </div> |
| 6. Range | While working at the dim sum sections in Chinese restaurants or relevant workplaces, practitioners should produce Chinese dim sum stuffing upon guidance in order to assist in the 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 processing and production techniques of various sweet and salty stuffing ingredients upon guidance. |
| 8. Remarks | <p>This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants.</p> <p>*Note: Sweet stuffing includes common raw and cooked sweet stuffing which comprises of ingredients such as dried fruits, fresh or sugar-preserved fruits, beans, cucumbers and etc.</p> |