

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

1. Title	Make common dim sum dough
2. Code	CCZZPS209A
3. Level	2
4. Credit	12
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Use biochemical raising (yeast/leaven) methods to make dough</p> <ul style="list-style-type: none"> ◆ Understand the concepts of biochemically-raised dough ◆ Master the features, processing techniques, production procedures and points to note of various biochemically-raised dough, and prepare relevant dishes <p>5.2 Master the methods for making pastry dough (flaky pastry/puff pastry)</p> <ul style="list-style-type: none"> ◆ Understand the concepts of pastry dough ◆ Master the features, processing techniques, production procedures and points to note of various pastry dough, and prepare relevant dishes <p>5.3 Use physical raising (e.g. puffing) methods to make dough</p> <ul style="list-style-type: none"> ◆ Understand the concepts of physically-raised dough ◆ Master the features, processing techniques, production procedures and points to note of various physically-raised dough, and prepare relevant dishes <p>5.4 Handle rice dough and rice flour dough</p> <ul style="list-style-type: none"> ◆ Understand the concepts and features (and etc) of rice-wrapped dough and rice flour dough ◆ Master the processing techniques, production procedures and points to note of rice-wrapped dough and rice flour dough, and prepare relevant dishes <p>5.5 Prepare dough using other ingredients</p> <ul style="list-style-type: none"> ◆ Understand the concepts and features (and etc) of bean dough and potato dough ◆ Master the processing techniques, production procedures and points to note of bean dough and potato dough, and prepare relevant dishes
6. Range	While working at the dim sum sections in Chinese restaurants or relevant workplaces, practitioners should prepare dim sum dough upon guidance.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) able to clearly understand the features of various kinds of raised dough and prepare different kinds of dough upon guidance.
8. Remarks	This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants.