

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

1. Title	Prepare complicated dim sum stuffing
2. Code	CCZZPS306A
3. Level	3
4. Credit	8
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Master the knowledge about dim sum stuffing</p> <ul style="list-style-type: none"> ◆ Understand the concepts, types and functions of dim sum stuffing ◆ Master the preparation requirements of stuffing ◆ Master the requirements of wrapping-stuffing ratio <p>5.2 Prepare complicated dim sum stuffing</p> <ul style="list-style-type: none"> ◆ Master the production techniques, procedures, ingredients and production methods of complicated stuffing and prepare the relevant special stuffing
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to prepare special stuffing for various buns and dim sum and produce dim sum by the use of various stuffing.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to prepare various special stuffing; and (ii) the abilities to produce dim sum by the use of various stuffing.
8. Remarks	This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants.