

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

1. Title	Prepare complicated dim sum dough
2. Code	CCZZPS307A
3. Level	3
4. Credit	6
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <div> <div> 5.1 Understand the factors affecting dough raising </div> <div> <ul style="list-style-type: none"> <li>◆ Understand various factors affecting the quality of biochemical dough raising</li> <li>◆ Understand various factors affecting the quality of physical dough raising</li> </ul> </div> </div> <div> <div> 5.2 Master the advanced methods for making pastry dough </div> <div> <ul style="list-style-type: none"> <li>◆ Understand the features and principles of various pastry dough (flaky pastry/puff pastry)</li> <li>◆ Master the production methods and mixing methods of various kinds of pastry dough (such as dried pastry (干油酥), water pastry (水油酥), mixed pastry wrapped with big dough (大包酥), mixed pastry wrapped with small dough (小包酥) and puff pastry) and produce the relevant special dim sum</li> </ul> </div> </div> <div> <div> 5.3 Handle the advanced preparation of rice flour dough </div> <div> <ul style="list-style-type: none"> <li>◆ Master the preparation methods of various kinds of rice cake dough</li> <li>◆ Master the preparation methods of various kinds of rice flour dough</li> <li>◆ Master the preparation methods of various kinds of fermented rice milk dough</li> </ul> </div> </div> <div> <div> 5.4 Prepare dough using other ingredients </div> <div> <ul style="list-style-type: none"> <li>◆ Master the preparation methods of various kinds of flour starch dough and produce the relevant special dim sum</li> <li>◆ Master the preparation methods of various kinds of fish mash dough and produce the relevant special dim sum</li> <li>◆ Master the preparation methods of various kinds of shrimp mash dough and produce the relevant special dim sum</li> <li>◆ Master the preparation methods of various kinds of vegetable and fruit dough and produce the relevant special dim sum</li> <li>◆ Master the preparation methods of various kinds of syrup dough and produce the relevant special dim sum</li> </ul> </div> </div>

7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to prepare various dim sum dough (such as pastry dough, rice flour dough, flour starch dough, fish mash dough, shrimp mash dough, vegetable and fruit dough, syrup dough and etc)</p>
8. Remarks	<p>This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants.</p>