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

1. Title	Master preparatory work for making complicated dim sum	
2. Code	CCZZPS305A	
3. Level	3	
4. Credit	6	
5. Competency		Performance Requirements
	5.1 Know about the calculation of dim sum price	◆ Know about the pricing principles, calculation methods and pricing procedures of various kinds of dim sum ◆ Know about the methods of calculating the profit margin of dim sum
	5.2 Make use of reasonable cooking methods to reduce nutritional loss	◆ Understand the causes of various kinds of nutritional loss during dim sum cooking ◆ Make use of appropriate cooking methods to reduce the nutritional loss in food
	5.3 Know about food additives	◆ Know about the features, applications, storage methods and application amounts of food pigments ◆ Understand the features, storage methods, applications and application amounts of various leavening agents (such as baking soda, ammonia powder, baking powder, soda and etc) ◆ Understand the classifications, features, application amounts, storage methods and applications of food spice and other food additives
	5.4 Understand the features of rice and flour	◆ Know about the features, quality evaluations and milling methods of various kinds of rice, such as sticky rice, glutinous rice, red rice and etc ◆ Know about the features and quality evaluations of various kinds of flour, such as strong flour (milky white with high water absorption and applicable for ordinary bread), plain flour (milky white with moderate water absorption and applicable for ordinary Chinese and Western dim sum) and low protein flour (white with low water absorption and applicable for ordinary cakes)
	5.5 Master the features of compound seasonings	◆ Master the classifications of compound seasonings and the tastes, ingredients and applications of various common compound seasonings ◆ Master the classifications of imported compound seasonings and the taste, ingredients and applications of various common compound seasonings in the market
	5.6 Master the preparation work for making complicated dim sum	◆ Master the preparation work for making complicated dim sum effectively, such as the selection of seasonings and additives, adoption of different cooking methods to reduce nutritional loss and etc

6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to understand the various methods of calculating dim sum price, know about the features and applications of seasonings and additives and make use of different cooking methods to reduce nutritional loss independently.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to make use of reasonable cooking methods to reduce nutritional loss; and (ii) the abilities to understand the features of food additives, rice, flour, compound seasonings and etc
8. Remarks	This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants.