

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

1. Title	Master complicated dim sum shaping skills
2. Code	CCZZPS308A
3. Level	3
4. Credit	6
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Master the basic dim sum shaping techniques of rubbing (搓), wrapping (包), rolling (捲), stacking (疊) and spreading out (攤) ◆ Master the basic techniques and methods for dim sum shaping, including rubbing (搓), wrapping (包), rolling (捲), stacking (疊) and spreading out (攤)</p> <p>5.2 Master the techniques of hand-pulling (抻)*, peeling (削), flipping (撥), trimming (鉗花) and squeezing (擠注) ◆ Master the techniques of hand-pulling (抻), peeling (削), flipping (撥), trimming (鉗花) and squeezing (擠注)</p> <p>5.3 Master complicated techniques for dim sum shaping ◆ Produce the relevant dim sum by the combination of basic techniques for dim sum shaping, including rubbing (搓), wrapping (包), rolling (捲), stacking (疊) and spreading out (攤), and other techniques, including hand-pulling (抻), peeling (削), flipping (撥), trimming (鉗花) and squeezing (擠注)</p>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to apply the techniques of rubbing (搓), wrapping (包), rolling (捲), stacking (疊), spreading out (攤), hand-pulling (抻), peeling (削) and flipping (撥) as well as use appropriate tools for trimming (鉗花) and squeezing (擠注)
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to master the basic dim sum shaping techniques such as rubbing (搓), wrapping (包), rolling (捲), stacking (疊) and spreading out (攤); and</p> <p>(ii) the abilities to master the complicated techniques for dim sum shaping such as hand-pulling (抻), peeling (削), flipping (撥), trimming (鉗花) and squeezing (擠注) and produce the relevant dim sum</p>
8. Remarks	<p>This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants.</p> <p>*Note: “hand-pulling (抻)” refers to the method of repeated pulling the dough with certain skill to form a certain shape. Three steps are involved namely dough mixing (和面), dough rubbing (溜面) and squeezing out (出條), e.g. making steamed rolls (銀絲卷).</p>