

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

1. Title	Master complicated decoration skills of dim sum
2. Code	CCZZPS310A
3. Level	3
4. Credit	6
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <div> <div> 5.1 Know about the skills of dim sum decoration </div> <div> ◆ Know about the concepts and requirements for dim sum design and decoration  ◆ Understand the preparation work, production methods and storage conditions of the ingredients necessary for dim sum design and decoration  ◆ Master various dim sum decoration techniques and design methods </div> </div> <div> <div> 5.2 Master the techniques for making ordinary cakes and decoration/piping (裱花/啣花) techniques </div> <div> ◆ Master the decoration/piping (裱花/啣花) techniques of cakes and pastries  ◆ Master the materials, production processes and requirements for cake decoration in various banquets </div> </div> <div> <div> 5.3 Master the complicated decoration skills of dim sum </div> <div> ◆ Master the complicated decoration skills of dim sum, decorate cakes and pastries by decoration/piping (裱花/啣花) </div> </div>