## 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	Performance Requirements
	<ul> <li>5.1 Know about the skills of dim sum decoration</li> <li>Know about the concepts and requirements for dim sum design and decoration</li> <li>Understand the preparation work, production methods and storage conditions of the ingredients necessary for dim sum design and decoration</li> <li>Master various dim sum decoration techniques and design methods</li> </ul>
	<ul> <li>5.2 Master the techniques for making ordinary cakes and decoration/piping (裱花 / 唧花) techniques</li> <li>Master the decoration/piping (裱花 / 唧花) techniques</li> </ul>
	<ul> <li>5.3 Master the complicated decoration skills of dim sum, decorate cakes and pastries by decoration/piping (裱花/ 唧花)</li> </ul>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to apply dim sum decoration skills for making dim sum and apply the decoration/piping (裱花/ 唧花) techniques for making cakes.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to master complicated decoration skills of dim sum; and (ii) the abilities to master the production techniques and decoration/piping (裱花/喞花) techniques of ordinary cakes.
8. Remarks	This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants.