

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

1. Title	Know about the basic dim sum shaping techniques
2. Code	CCZZPS111A
3. Level	1
4. Credit	9
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Master the skills of rubbing, pressing (擀) and rolling</p> <ul style="list-style-type: none"> ◆ Master the concepts, methods, requirements and features of the rubbing process ◆ Master the concepts, methods, requirements and features of the pressing (擀) process ◆ Master the concepts, methods, requirements and features of the rolling process <p>5.2 Use the skills of rubbing, pressing (擀) and rolling</p> <ul style="list-style-type: none"> ◆ Prepare relevant dim sum products by applying the skills of rubbing, pressing (擀) and rolling <p>5.3 Master the techniques of slicing, wrapping and molding</p> <ul style="list-style-type: none"> ◆ Master the concepts, methods, requirements and features of various slicing process ◆ Master the concepts, methods, requirements and features of the wrapping process ◆ Master the concepts, methods, requirements and features of various molding process <p>5.4 Apply slicing, wrapping and muddling techniques</p> <ul style="list-style-type: none"> ◆ Prepare relevant dim sum products by applying the techniques of slicing, wrapping and muddling
6. Range	While working in the dim sum section of Chinese restaurants or relevant workplaces, practitioners should prepare various designated shapes of dim sum upon guidance.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to make dim sum into shapes by applying moulds and skills including rubbing, pressing (擀), rolling, slicing and wrapping (and etc) upon guidance.</p>
8. Remarks	This unit of competency is applicable to practitioners of the dim sum section.