

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

1. Title	Know about the basic dim sum heating up/cooking techniques
2. Code	CCZZPS112A
3. Level	1
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the skills of roasting and baking dim sum ♦ Know about the roasting and baking methods and make relevant dim sums</p> <p>5.2 Know about the skills of cooking and steaming dim sum ♦ Know about the cooking and steaming methods and make relevant dim sums</p> <p>5.3 Know about the skills of stir-frying and deep-frying dim sum ♦ Know about the stir-frying and deep-frying methods and make relevant dim sums</p> <p>5.4 Know about the skills of frying and pan-frying (烙)* dim sum ♦ Know about the frying and pan-frying (烙) methods and make relevant dim sums</p> <p>5.5 Display dim sum in a tidy and attractive manner ♦ Display cooked dim sum in a tidy and attractive manner ♦ Decorate cooked dim sum</p>
6. Range	While working in the dim sum section of Chinese restaurants or relevant workplaces, practitioners should apply the heating techniques to make dim sum products into cooked ones in the process of dim sum making based on organization requirements and upon guidance. They should also assist in the daily work of the dim sum section.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to know about the heating techniques of roasting, baking, cooking, steaming, deep-frying, stir-frying, frying and pan-frying (烙) (and etc) upon guidance to make dim sum products into cooked ones, and know about the display and decoration of cooked products.</p>
8. Remarks	<p>This unit of competency is applicable to practitioners of the dim sum section.</p> <p>*Notes: Pan-frying (烙) refers to putting shaped but raw dim sum in a heated pan and cooking it by using metal as the media of heat conduction.</p>