

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

1. Title	Master dim sum shaping skills
2. Code	CCZZPS210A
3. Level	2
4. Credit	6
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Understand the techniques of rubbing (搓), wrapping (包), rolling (捲), stacking (疊), spreading out (攤), twist (擰), kneading (捏), roll-coating (滾粘)*, stuffing (鑲嵌) and etc</p> <p>◆ Understand various dim sum shaping skills when making dim sum, including rubbing (搓), wrapping (包), rolling (捲), stacking (疊), spreading out (攤), twisting (擰), kneading (捏), roll-coating (滾粘), stuffing (鑲嵌) and etc</p> <p>5.2 Apply the dim sum shaping skills</p> <p>◆ Apply the skills of rubbing (搓), wrapping (包), rolling (捲), stacking (疊), spreading out (攤), twisting (擰), kneading (捏), roll-coating (滾粘), stuffing (鑲嵌) and etc to shape and produce dim sum</p>
6. Range	While working at the dim sum sections in Chinese restaurants or relevant workplaces, practitioners should use various dim sum shaping skills to make dim sum upon guidance and in accordance with the required production procedures in order to assist in the work of the dim sum section.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) able to master dim sum shaping skills upon guidance, including the techniques of rubbing (搓), wrapping (包), rolling (捲), stacking (疊), spreading out (攤), twisting (擰), kneading (捏), roll-coating (滾粘), stuffing (鑲嵌) and etc.
8. Remarks	This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants. *Note: “Roll-coating (滾粘)” means shaping by rolling small pieces of ingredients on powder to gradually coat them with powder, i.e. coat the stuffing with powder by rolling them on dry powder.