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

1. Title	Apply common decoration for dim sum	
2. Code	CCZZPS212A	
3. Level	2	
4. Credit	6	
5. Competency		Performance Requirements
	5.1 The concepts of dim sum design	◆ Understand the concepts of Chinese dim sum decoration and design ◆ Understand various Chinese dim sum decoration and design methods, e.g. symmetry, balancing, patterns, contrast, harmony and etc
	5.2 Knowledge of dim sum color	◆ Understand the concepts of color of Chinese dim sum, containers and decorations ◆ Understand the associations of different colors, their symbolic meanings and etc ◆ Understand the effect of the colors of different foods or containers on tastes and other feelings and etc
	5.3 Apply dim sum decoration skills	◆ Apply dim sum decoration skills in the course of dim sum production to make it more attractive
6. Range	While working at the dim sum section in Chinese restaurants or relevant workplaces, practitioners should apply the dim sum decoration skills in the course of dim sum production upon guidance to make it looks attractive and thus boost customer consumption.	
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to master the concepts and skills of dim sum decoration, pattern setting and color selection upon guidance; and (ii) the abilities to use the right containers taking into account the color, pattern and decoration of the dim sum under real situations.	
8. Remarks	This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants.	