

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

1. Title	Master common dim sum heating up/cooking techniques
2. Code	CCZZPS211A
3. Level	2
4. Credit	6
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Understand the techniques of steaming (蒸), roasting (烤), baking (焗), pan-frying (煎), deep-frying (炸), cooking (煮), pan-frying (烙)* and stir-frying (炒)</p> <p>5.2 Master the techniques of steaming (蒸), roasting (烤), baking (焗), pan-frying (煎), deep-frying (炸), cooking (煮), pan-frying (烙)* and stir-frying (炒)</p> <p>◆ Understand the basic methods, points to note and production procedures (and etc) of steaming (蒸), roasting (烤), baking (焗), pan-frying (煎), deep-frying (炸), cooking (煮), pan-frying (烙)* and stir-frying (炒)</p> <p>◆ Understand the techniques of steaming (蒸), roasting (烤), baking (焗), pan-frying (煎), deep-frying (炸), cooking (煮), pan-frying (烙)* and stir-frying (炒)</p> <p>◆ Master relevant techniques of steaming (蒸), roasting (烤), baking (焗), pan-frying (煎), deep-frying (炸), cooking (煮), pan-frying (烙)* and stir-frying (炒), and make dim sum</p>
6. Range	While working at the dim sum section in Chinese restaurants or relevant workplaces, practitioners should be able to make dim sum by using dim sum heating up/cooking techniques such as steaming (蒸), roasting (烤), baking (焗), pan-frying (煎), deep-frying (炸), cooking (煮), pan-frying (烙)* and stir-frying (炒) (and etc) in accordance with the required production procedures.
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) able to make dim sum by using dim sum heating up/cooking techniques such as steaming (蒸), roasting (烤), baking (焗), pan-frying (煎), deep-frying (炸), cooking (煮), pan-frying (烙)* and stir-frying (炒) as required during the production procedures.</p>
8. Remarks	<p>This unit of competency is applicable to practitioners of the dim sum section of Chinese restaurants.</p> <p>*Note: 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>