

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

1. Title	Master complicated dim sum heating up/cooking techniques
2. Code	CCZZPS309A
3. Level	3
4. Credit	6
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <div> <div> 5.1 Understand the principles of heat application </div> <div> <ul style="list-style-type: none"> ◆ Master the skills and influencing factors for heating up complicated dim sum ◆ Master the timing control skills for cooking complicated dim sum ◆ Master the technical combination of the shaping methods and heating up/cooking of complicated dim sum </div> </div> <div> <div>5.2 Master the compound cooking skills</div> <div>◆ Master the concepts, methods and requirements of various compound cooking skills and produce the relevant dim sum</div> </div> <div> <div>5.3 Prepare half-finished products by applying pan-frying and deep-frying skills</div> <div> <ul style="list-style-type: none"> ◆ Know about the concepts, methods and requirements of various deep-frying processes and produce the relevant dim sum ◆ Know about the concepts, methods and requirements of various pan-frying processes and produce relevant dim sum </div> </div>
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to cook dim sum by applying heating up techniques such as pan-frying and deep-frying or compound cooking skills independently.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to master various dim sum cooking skills independently.
8. Remarks	This unit of competency is applicable to practitioners of the dim sum section in Chinese restaurants.