

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

1. Title	Know about the basic skills for making dim sum dough
2. Code	CCZZPS110A
3. Level	1
4. Credit	9
5. Competency	<p style="text-align: center;"><u>Performance Requirements</u></p> <p>5.1 Know about the raw materials for making dim sum wrapping and additives</p> <ul style="list-style-type: none"> ◆ Know about the major raw materials such as flour, flour starch, yeast, seasonings and spices ◆ Know about the types and usages of various food additives, such as expanding agent, colorant, coloring agent and emulsifying agent and etc ◆ Know about the information related to sources of goods <p>5.2 Know about the processing machines and tools of Chinese wheaten food</p> <ul style="list-style-type: none"> ◆ Properly use and clean various commonly used machines and tools such as blender, press flour machine, slicer, oven and etc <p>5.3 Master the making methods of water-based dough (水調麵胚) *</p> <ul style="list-style-type: none"> ◆ Understand the concept of water-based dough (水調麵胚) ◆ Know about the features of various water-based dough (水調麵胚) ◆ Master the processing skills and points to note of various water-based dough, and prepare relevant cuisine
6. Range	While working in the dim sum section of Chinese restaurants or relevant workplaces, the practitioners should know about various commonly used machines, tools and materials and prepare water-based dough (水調麵胚) upon guidance.
7. Assessment Criteria	The integrated outcome requirements of this unit of competency are: (i) the abilities to know about various raw materials for making dim sum wrapping, additives and commonly used machines and tools upon guidance; and (ii) the abilities to master the processing skills of water-based dough (水調麵胚) and prepare relevant cuisine.
8. Remarks	This unit of competency is applicable to practitioners of the dim sum section. *Notes: “Water-based dough (水調麵胚)” refers to adding water in flour and thus forming dough, which is called water-based dough or water-surrounded dough (開水窩). The dough will display different features according to water temperature.