



香港學術及職業資歷評審局
Hong Kong Council for Accreditation of
Academic & Vocational Qualifications

SUMMARY ACCREDITATION REPORT

Federation for Self-financing Tertiary Education

**Li Ka Shing Institute of Professional and Continuing
Education, The Open University of Hong Kong**

Programme Validation at QF Level 3

**Certificate in Chinese Catering Dim Sum Production
(Elective Cluster of Yi Jin Diploma)**

June 2014

This accreditation report is issued by the Hong Kong Council for Accreditation of Academic and Vocational Qualifications (HKCAAVQ) in its capacity as the Accreditation Authority as provided for under the Accreditation of Academic and Vocational Qualifications Ordinance (Cap 592) (AAVQO). This report outlines the HKCAAVQ's determination, the validity period of the determination as well as any conditions or restrictions on the determination.

1. Introduction

- 1.1 The Yi Jin Diploma (YJD) programme was accredited by the HKCAAVQ in August 2013 with a validity period of three years starting from the 2013/14 academic year to be operated by seven member institutions of the Federation for Self-financing Tertiary Education (FSTE) including the Li Ka Shing Institute of Professional and Continuing Education, The Open University of Hong Kong (LiPACE, OUHK/the Operator). At the time of the accreditation exercise for the YJD programme, the HKCAAVQ was informed that the FSTE member institutions may propose new and/or revamped Elective Clusters before commencement of each academic year.
- 1.2 For implementation in the 2014/15 academic year, the LiPACE, OUHK proposed an Elective Cluster, Chinese Catering Dim Sum Production [中式餐飲業點心製作], which was developed with reference to the Specification of Competency Standards (SCS) developed by the Chinese Catering Industry Training Advisory Committee of the Qualifications Framework (QF) and the Qualifications Guidelines for the SCS-based Courses under the QF.
- 1.3 Following the advice of the Education Bureau to the FSTE and its member institutions to award standalone qualifications to YJD students on successful completion of a SCS-based Elective Cluster/Course, this Elective Cluster of LiPACE, OUHK is to be accredited by the HKCAAVQ leading to the SCS-based qualification, Certificate in Chinese Catering Dim Sum Production (Elective Cluster of Yi Jin Diploma) [中式餐飲業點心製作(毅進文憑選修群組)證書] and to be uploaded separately on the Qualifications Register of the QF. On successful completion of the Elective Cluster, students of the YJD programme will be awarded the Certificate in Chinese Catering Dim Sum Production (Elective Cluster of Yi Jin Diploma).
- 1.4 Based on the agreement, the HKCAAVQ was commissioned by the FSTE to assess and determine whether the following learning programme of the LiPACE, OUHK achieves the stated objectives and meets the QF standard at QF Level 3:
 - (1) Certificate in Chinese Catering Dim Sum Production (Elective Cluster of Yi Jin Diploma)
- 1.5 The accreditation exercise was conducted according to the relevant accreditation guidelines referred to in the agreement and the terms stated therein.

2. HKCAAVQ's Accreditation Determination

Having due consideration of the accreditation panel's observations and comments as presented in this Report, the HKCAAVQ makes the following accreditation determination:

2.1 Programme Validation

Approval

Name of Operator	Li Ka Shing Institute of Professional and Continuing Education, The Open University of Hong Kong 香港公開大學李嘉誠專業進修學院
Name of Award Granting Body	Li Ka Shing Institute of Professional and Continuing Education, The Open University of Hong Kong 香港公開大學李嘉誠專業進修學院
Title of Learning Programme	Certificate in Chinese Catering Dim Sum Production (Elective Cluster of Yi Jin Diploma) 中式餐飲業點心製作 (毅進文憑選修群組) 證書
Title of Qualification (Exit Award)	Certificate in Chinese Catering Dim Sum Production (Elective Cluster of Yi Jin Diploma) 中式餐飲業點心製作 (毅進文憑選修群組) 證書
Primary Area of Study / Training	Recreation, Leisure, Tourism and Hospitality
Other Area of Study / Training	Not applicable
Industry	Chinese Catering
Branch	Chinese Catering
QF Level	Level 3
QF Credit	45
Mode of Delivery and Programme Length	Full-time: 1 year [450 notional learning hours (including 180 contact hours)] Part-time: 2 years [450 notional learning hours (including 180 contact hours)]
Intermediate Exit Award	Not applicable
Validity Period	2 years (1 September 2014 – 31 August 2016)
Number of Enrolments	Not applicable
Maximum Number of New Students	Maximum of 35 students per class
Specification of Competency Standards Based Programme	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Programme Specific Requirement	Not applicable

Remark to be indicated on the QR	This programme is an Elective Cluster, Chinese Catering Dim Sum Production, of the Yi Jin Diploma programme. 此課程屬於毅進文憑課程的「中式餐飲業點心製作」選修群組。
Address of Teaching/Training Venue	<p>Li Ka Shing Institute of Professional and Continuing Education, The Open University of Hong Kong G/F - 5/F, OUHK-CITA Learning Centre (CITA Building), 201-203 Lai King Hill Road, Kwai Chung, N.T. 香港公開大學李嘉誠專業進修學院 新界葵涌荔景山路 201-203 號荔景教學中心(製衣業訓練中心大樓)地下至 5 樓</p> <p>Star Chef Management School 2/F Kwan Kang Building, 2-8 Temple Street, Yau Ma Tei, Kowloon. 星廚管理學校 九龍油麻地廟街 2-8 號昆鏡大廈 2 樓</p>

3. Programme Details

The following is the programme information provided by the Operator.

3.1 Programme Objectives

The programme aims to design for students with broad-based knowledge and skills for the dim sum production section that are required for the provision of quality food. They include such major areas as understanding food ingredients, food preparation and processing skills, cooking skills and garnishing methods, as well as the basic food safety and hygiene, and the professional ethics of the Chinese Catering industry. It equips students with solid ground for entering the Chinese Catering industry and in further studies in related areas.

3.2 Programme Intended Learning Outcomes

Upon completion of the programme, students should be able to:

- master the preparation work for making dim sum;
- prepare various dim sum dough and stuffing;
- master the techniques of dim sum shaping, heating up/cooking and decoration
- produce dim sum by the use of various stuffing and dough;
- know about the use and maintenance of various tools and equipment;
- know about the professional ethics and integrity of the Chinese Catering industry; and
- understand the guidance of food hygiene standards, and ensure that food placement, storage and processing meet the relevant requirements.

3.3 Programme Structure

Elective Course (1): Dim Sum Preparation

Module Title	Unit of Competency	QF Credit
Preparatory Work for Making Dim Sum	CCZZPS305A	-
Prepare Dim Sum Stuffing	CCZZPS306A	-
Prepare Dim Sum Dough	CCZZPS307A	-
Practical Training in Kitchen - Dim Sum Stuffing	-	-
Practical Training in Kitchen - Dim Sum Dough	-	-
Total		15

Elective Course (2): Dim Sum Processing

Module Title	Unit of Competency	QF Credit
Dim Sum Shaping	CCZZPS308A	-
Dim Sum Heating Up / Cooking	CCZZPS211A	-
Dim Sum Decoration	CCZZPS310A	-
Practical Training in Kitchen - Dim Sum Shaping	-	-
Practical Training in Kitchen - Dim Sum Heating Up / Cooking	-	-
Practical Training in Kitchen - Dim Sum Decoration	-	-
Total		15

Elective Course (3): Introduction to Dim Sum Basic Ingredients and Chinese Catering Industry

Module Title	Unit of Competency	QF Credit
Slice / Garnish Cooking Ingredients	CCZZPS104A	-
Cooking (Stove) Skills and Techniques	CCZZPS304A	-
Food Safety and Hygiene	CCZZGS106A	-
The Professional Ethics and Integrity of the Chinese Catering Industry	CCZZGS105A	-
Practical Training in Kitchen - Slicing Techniques and Knife Skills	-	-
Practical Training in Kitchen – Cooking Skills	-	-
Total		15

3.4 Graduation Requirements

- Achieve an attendance rate of 80% or above in each Elective Course; and
- Achieve at least 50% overall mark in each Elective Course.

3.5 Admission Requirements

- Students of Yi Jin Diploma programme

4. Substantial Change

- 4.1 The maintenance of the HKCAAVQ accreditation status during the validity period is subject to no substantial change being made without prior approval by the HKCAAVQ.

5. Qualifications Register

- 5.1 Qualifications accredited by the HKCAAVQ are eligible for entry into the Qualifications Register (QR) at <http://www.hkqr.gov.hk> for recognition under the Qualifications Framework (QF). Operators should apply separately to have their quality-assured qualifications entered into the QR.
- 5.2 Only learners who are admitted to the named accredited learning programme during the validity period and who have graduated with the named qualification uploaded in the QR will be considered to have acquired a qualification recognised under the QF.

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