澳 門 旅 遊 學 院
INSTITUTO DE FORMAÇÃO TURÍSTICA DE MACAU
Macao Institute for Tourism Studies

Class Timetable for School of Continuing Education

Course: CA114 - Ferrandi Paris Master Chef Workshop - Cuisine Bistronomique

Date: 25/11/2017 **Hours:** 5.00 Hours

Detail Schedule:

U1601702 - Ferrandi Paris Master Chef Workshop - Cuisine Bistronomique (Teacher: FRÉDÉRIC LESOURD)

Date	Day Of Week	Time	Venue
25/11/2017	SAT	10:00 - 13:00	E-109 (Educational Restaurant Demonstration Kitchen at Mong-Ha Campus)
25/11/2017	SAT	14:30 - 16:30	ELG-105 (Educational Restaurant Combined Kitchen at Mong-Ha Campus)

獲以下認證:
Certificado pela:
Certified by:

澳門望廈山
電話: (853) 2856 1252
傳真: (853) 2851 9058
www.ift.edu.mo

Colina de Mong-Há, Macau
Tel: (853) 2856 1252
Fax: (853) 2851 9058
www.ift.edu.mo

Print Date: 2024/03/29 08:23:03 AM

Things to note:

1. Attendance
- Students should attend classes on time while tardiness will be counted as absence.
- Students whose attendance is less than 80% per subject is not allowed to take the final examination and no certificate will be awarded.
- Final examination will be carried out in the last class unless otherwise stated.
- Deferral policy is not applicable to SCE courses, except Tour Guide & Diploma Courses.

2. Typhoon
- If typhoon signal No. 8 is still hoisted at 0700, all morning classes and examinations (0900-1300) will be cancelled.
- If typhoon signal No. 8 is still hoisted at 1200 noon, all afternoon classes and examinations (before 1830) will be cancelled.
- If typhoon signal No. 8 is still hoisted at 1430, all evening classes and examinations will be cancelled.

3. Student Card
- IFTM does not issue student cards. Students can print (if necessary) the student cards at the kiosks next to our Pedagogic Affairs Department.

4. Certificate
- Students who have successfully passed the course will be given a certificate within 2.5 months upon completion (excluding International Qualification Courses). SMS and email notification will be sent for collection procedure.
- The certificate needs to be collected within 180 days (Counting from the SMS and email notification date). Authorisation Form with ID copies of both parties are needed if the student cannot come in person. Re-application of certificate collection is needed if it is not collected in due course.

Attention to Culinary Courses

a. Lockers are installed inside the kitchens for participants to keep their personal belongings.

b. All items inside the lockers should be cleared after each class. Anything found there in overnight will be disposed of by the Institute and no individual notice will be made.

c. For occupational safety and food hygiene reasons, participants are not allowed to enter the training kitchen without proper uniform. Participants should wear long sleeves chef suite (or white gown), kitchen safety shoes, IFTM apron and kitchen hat. White gown and kitchen safety shoes can be purchased at uniform supplier. Participants will receive the IFTM apron and kitchen hat on the first class.

Please scan this QR code for uniform standard of culinary courses：

獲以下認證:
Certificado pela:

Certified by:

tedQual
UNWTO.THEMIS

澳門望廈山
電話: (853) 2856 1252
傳真: (853) 2851 9058
www.ift.edu.mo

Colina de Mong-Há, Macau
Tel: (853) 2856 1252
Fax: (853) 2851 9058
www.ift.edu.mo

Print Date: 2024/03/29 08:23:03 AM