



Class Timetable for School of Continuing Education

Course: CA061 - Italian Regional Cuisine - Piedmont

Date: 07/03/2023 - 15/03/2023

Hours: 12.00 Hours

Detail Schedule:

T6222301 - Italian Regional Cuisine - Piedmont (Teacher: Cheong Hok Chong)

Date	Day Of Week	Time	Venue
07/03/2023	TUE	19:00 - 22:00	ELG-104 (Educational Restaurant Kitchen - Western Cuisine at Mong-Ha Campus)
08/03/2023	WED	19:00 - 22:00	ELG-104 (Educational Restaurant Kitchen - Western Cuisine at Mong-Ha Campus)
14/03/2023	TUE	19:00 - 22:00	ELG-104 (Educational Restaurant Kitchen - Western Cuisine at Mong-Ha Campus)
15/03/2023	WED	19:00 - 22:00	ELG-104 (Educational Restaurant Kitchen - Western Cuisine 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
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Things to note:

1. Attendance

- Students should attend classes on time while tardiness will be counted as absence.
- Students whose attendance is less than 70% 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 School of Continuing Education courses, except Tour Guide & Diploma Courses.

2. Bad Weather Arrangements (please refer QR code for details)



3. Student Card

- UTM 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 :



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