



<b>Course Category</b>	Food and Beverage			
<b>Course Title</b>	Japanese Cuisine			
<b>Course Code</b>	C038			
<b>Medium of Instruction</b>	Cantonese			
<b>Duration</b>	30.0 hour(s)			
<b>Course Fee</b>	Macao Resident: Tuition Fee MOP2,500; Material Fee MOP1,400** Non-Macao Resident: Tuition Fee MOP2,500; Material Fee MOP1,400**			
<b>Certificate</b>	Students who have obtained an overall passing grade of the course and met the attendance requirement will be issued a course certificate by UTM. The passing grade of the course is 50.			
	<b>Course Code</b>	<b>Sub Code</b>	<b>Course Start Date</b>	<b>Course End Date</b>
	C038	2405	2024/05/28	2024/06/26
	C038	2404	2024/04/25	2024/05/24
<b>Objective</b>	During this 30-hour course, students will learn all the basic techniques for preparation of Japanese Cuisine.			
<b>Outline</b>	<ul style="list-style-type: none"><li>• Kitchen safety, hygiene Rice washing and cooking technique Production procedure for Sushi small volume 1</li><li>• Understanding the use of Japanese-style kitchen, utensils and knives Production procedure for Sushi small volume 2</li><li>• Understanding sushi ingredients and method of making Large Sushi Roll</li><li>• Basic method of making sushi by hand</li><li>• The basic method of making sushi rolls backwards</li><li>• Basic knowledge of making sushi including sushi balls, sushi warships, "flower of love" sushi, hand-rolled</li><li>• Summary - sushi placements and notes</li><li>• How to distinguish between good and bad raw fish and the method for cleaning and defrosting the offal and shellfish</li><li>• Sashimi-cut method and approach</li><li>• Basic and food dishes 1. The procedures for making Royal balls Salmon rice, dried fish and rice, miso soup authentic</li><li>• Basic and food dishes 2. The procedures of making Dried fish Meirou rice, fried rice balls and seaweed green seaweed soup</li><li>• Production tempura skills. Assorted vegetables tempura fried shrimp Accessories</li><li>• The production of basic cooking requirements. Japanese curry practice Gillette pork chop, Gillette shrimp, fried chicken Liu</li><li>• Basic and food dishes 3. The method of making Japanese rice bowl Pork chop rice bowl or beef rice bowl</li><li>• Basic and food dishes 4. Japanese food production methods Eel rice, family meal</li></ul>			
<b>Teacher</b>	Please refer to the schedule			
<b>Remarks</b>	<p>*Participants are not allowed to enter the training kitchen without proper uniform. Please follow the <a href="#">Uniform standard of culinary courses</a> to prepare the uniform.</p> <p>All finished practice food products are supposed to be tasted inside the classroom. In case if you want to take the product away, please bring along your own container accordingly.</p> <p>**No subsidy for Material Fee</p>			