



Course Category	Food and Beverage			
Course Title	Portuguese and Macanese Cuisine			
Course Code	C067			
Medium of Instruction	Cantonese			
Duration	30.0 hour(s)			
Course Fee	Macao Resident: Tuition Fee MOP2,280; Material Fee MOP720** Non-Macao Resident: Tuition Fee MOP2,280; Material Fee MOP720**			
Certificate	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.			
	Course Code	Sub Code	Course Start Date	Course End Date
	C067	2301	2023/09/11	2023/10/17
Objective	During this 30-hour course, students will learn all the basic techniques for preparation of Portuguese and Macanese Cuisine.			
Outline	<p>Items included*:</p> <p>Caldo Verde / Green Vegetable and Potato Soup (P)</p> <p>Gambas à Macau / Macanese Piri-piri Prawns (M)</p> <p>Bacalhau à Bras / Codfish with fried potatoes (P)</p> <p>Serradura / Biscuits Pudding (M)</p> <p>Arroz camarao / Portuguese Prawn rice (P)</p> <p>Ovos recheados a Macau / Macanese style stuff eggs (M)</p> <p>Porco Alentejano / Pork Meat with clams Portuguese Style (P)</p> <p>Pica Pau / Saute beef fillets with mustard and beer (P)</p> <p>Pastéis de Bacalhau / Deep Fried Codfish Ball(P)</p> <p>Pudim de Manga / Mango Pudding (M)</p> <p>Salada de Polvo / Octopus salad (P)</p> <p>Feijoada / Braised pork knuckle with red beans (P)</p> <p>Arroz de vegetais / Vegetable Rice (P)</p> <p>Dobrada / Portuguese tripe and bean stew (P)</p> <p>Frango Piri-Piri / Portuguese Grilled Chicken</p> <p>Arroz de Bacalhau / Bacalhau(Cod fish) Rice (M)</p> <p>Salame de Chocolate / Portuguese Chocolate Salami (P)</p> <p>Peixe grelhado a Portuguesa/ Portuguese grill fish (P)</p> <p>Arroz de tomate / Tomato rice (P)</p> <p>(P) - Portuguese (M) - Macanese</p> <p>*Subject to change based on tutor's announcement</p>			
Teacher	Please refer to the schedule			
Remarks	<p>*Participants are not allowed to enter the training kitchen without proper uniform. Please follow the Uniform standard of culinary courses 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>			