



Course Category	Food and Beverage			
Course Title	Bakery and Cakes			
Course Code	C068			
Medium of Instruction	Cantonese			
Duration	30.0 hour(s)			
Course Fee	Macao Resident: Tuition Fee MOP3,000; Material Fee MOP1,000(No subsidy)** Non-Macao Resident: Tuition Fee MOP3,000; Material Fee MOP1,000(No subsidy)**			
Certificate	Students who have obtained a 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
	C068	2402	2024/05/13	2024/06/17
Objective	Upon completion of the course, students will be able to <ul style="list-style-type: none">• identify the variety of ingredients and tools used in preparing basic bread and cakes• make use of bread and cake making techniques according to specific recipes			



Outline	<ul style="list-style-type: none">• Cooking tools and ingredients<ul style="list-style-type: none">- Ingredient handling- Functions and use of different tools• Recipes and preparation procedures<ul style="list-style-type: none">- Explaining procedures- Preparation techniques• Production process<ul style="list-style-type: none">- Preparation of ingredients, equipment and prep table- Things to pay attention to during the production process <p>Safety Hygiene Tidiness Efficiency Storage of products</p> <ul style="list-style-type: none">• Demonstration and practice<ul style="list-style-type: none">- Bread<ul style="list-style-type: none">Lean doughEnriched dough- Basic dough processing<ul style="list-style-type: none">KneadingProofingDividingShaping- Cakes<ul style="list-style-type: none">MousseInclusionDecoration <p>Included items*</p> <ol style="list-style-type: none">01. Raisin Bread02. French Bread03. Sausage Bread04. Brioche05. Pita Bread06. Whole Wheat Bread07. Focaccia08. White Bread09. Coffee Bread10. Cho Chip Orange Bread11. Cream Cheese Cake12. Swiss Cheese Cake13. Mango Cheese Cake14. Chocolate Cheese Cake15. Mango Mousse16. Cappuccino Mousse17. Tiramisu18. Strawberry Mousse <p>*Subject to change based on tutor's announcement</p>
Teacher	Please refer to the schedule



Remarks

*Participants are not allowed to enter the training kitchen without proper uniform. Please follow the [Uniform standard of culinary courses](#) to prepare the uniform.

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.

Students should clean up equipment and utensils used during the group cooking and food tasting session before departure.