



Course Category	Food and Beverage			
Course Title	Pastry			
Course Code	C069			
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 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
	C069	2402	2024/02/21	2024/04/03
Objective	Upon completion of the course, students will be able to <ul style="list-style-type: none"><li>• identify the variety of ingredients and tools used in preparing pastry</li><li>• make use of pastry making techniques according to specific recipes</li></ul>			



Outline	<ul style="list-style-type: none"><li>• Cooking tools and ingredients<ul style="list-style-type: none"><li>- Ingredient handling</li><li>- Functions and use of different tools</li></ul></li><li>• Recipes and preparation procedures<ul style="list-style-type: none"><li>- Explaining procedures</li><li>- Preparation techniques</li></ul></li><li>• Production process<ul style="list-style-type: none"><li>- Preparation of ingredients, tools and prep table</li><li>- Things to pay attention to during the production process<ul style="list-style-type: none"><li>&gt;Safety</li><li>&gt;Hygiene</li><li>&gt;Tidiness</li><li>&gt;Efficiency</li><li>&gt;Storage of products</li></ul></li></ul></li><li>• Demonstration and practice<ul style="list-style-type: none"><li>- Pastry</li><li>- Cakes</li><li>- Decoration</li></ul></li></ul> <p>C069-2303 Items included*:</p> <ol style="list-style-type: none"><li>1. Marble Cake</li><li>2. Pâte à Choux</li><li>3. Genoise Sponge</li><li>4. Chocolate Cake</li><li>5. Chocolate Tart</li><li>6. Fruit Tart</li><li>7. Bacon Cheese Pie</li><li>8. Lemon Tart</li><li>9. Matcha Atreusel Bread</li><li>10. Carrot Cake with Cheese forsting</li><li>11. Chocolate Chip Cookies</li><li>12. Fudgy Brownie Cookies</li><li>13. Mochi Bread</li><li>14. Apple Pie</li><li>15. Cup Cake</li></ol> <p>*Subject to change based on tutor's announcement</p>
Teacher	C069-2401 Mr. Lei Tak Un
Remarks	<p><b>*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.</b></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. Students should clean up equipment and utensils used during the group cooking and tasting session before departure</p>