



Course Category	Food and Beverage			
Course Title	Pies and Tarts			
Course Code	CA026			
Medium of Instruction	Cantonese			
Duration	30.0 hour(s)			
Course Fee	Macao Resident: MOP3,450 Non-Macao Resident: MOP3,450			
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
	CA026	2201	2022/04/21	2022/05/20
Objective	During this 30-hour course, students will learn all the basic techniques for preparation of Pies and Tarts.			
Outline	<ol style="list-style-type: none">1. Lemon tart2. Pecan tart3. Tart tatin4. Apple pie5. Galette des Rois6. Chocolate tart7. Pear tart8. Coconut tart9. Portuguese egg tart10. Caramel nuts tart11. Flan12. Berries tart13. Citrus tart14. Boston pie <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>Class structure:</p> <ul style="list-style-type: none">• Tutor to perform a cooking demonstration on the dishes mentioned in the outline• Students to be assigned into 4 separate groups to work on a chosen dish from the demonstration session, using ingredients prepared in advance by the tutor• Student food tasting session• Students clean up equipment and utensils used during the group cooking and food tasting session before departure			