



Course Category	Food and Beverage			
Course Title	Italian Regional Cuisine - Lazio and Rome			
Course Code	CA059			
Medium of Instruction	Cantonese			
Duration	12.0 hour(s)			
Course Fee	Macao Resident: MOP2,200 Non-Macao Resident: MOP2,200			
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
	CA059	2301	2023/03/21	2023/03/29
Objective	During this 12-hour course, students will learn all the basic techniques for preparation of signature Italian Lazio & Rome Regional Cuisine			
Outline	<ul style="list-style-type: none">• Introduction on regional cuisine of Lazio and Rome• Introduction to ingredients• Recipe and mise-en-place• Key issues in the production of the regional Lazio & Rome cuisines• Making process demonstration• Student hands-on practical session <p>Dishes to be taught:</p> <ul style="list-style-type: none">• Focaccia• Asparagus frittata• Bean and mussel soup• Spaghetti with tomatoes, pancetta & red peppers• Seafood risotto• Lamb chops with fava beans-Roman style• Hazelnut puddings with chocolate sauce and honey zabaglione• Chocolate panna cotta <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 trainig kitchen without proper uniform. Please follow the Uniform standard of culinary courses to prepare the uniform.</p>			