



Course Category	Food and Beverage			
Course Title	Italian Regional Cuisine - Piedmont			
Course Code	CA061			
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
	CA061	2301	2023/03/07	2023/03/15
Objective	During this 12-hour course, students will learn all the basic techniques for preparation of signature Italian Piedmont Regional Cuisine.			
Outline	<ul style="list-style-type: none">• Introduction on regional cuisine of Piedmont, Italy• Introduction to the ingredients• Recipe and mise-en-place• Key issues in the production of the regional Piedmont cuisines• Making process demonstration• Student hands-on practical session <p>*Dishes to be taught: Farinata Vitello Tonnato Tajarin al Ragu Panissa alla Vercellese Gnocchi alla Bava Bonet Piemontese Torta di Nocciole *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>			