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Category Course Title Traditional Chinese Pastries Course Code CA122 Medium of Cantonese Instruction 27.0 hour(s) Course Fee Macao Resident: MOP2,280; Material Fee MOP720** Non-Macao Resident: MoP720** Non-Macao Resident					
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Medium of Instruction Course Fee Macao Resident: MOP2.280; Material Fee MOP720** Non-Macao Resident: MOP2.280; Material Fee MOP720** Non-Macao Resident: MOP2.280; Material Fee MOP720** 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 CA122 2401 2024/02/22 2024/03/29 Objective Upon completion of the course, students will be able to Identify common ingredients used in traditional Chinese pastries Learn the basic skills in preparing certain traditional and representative Chinese pastries Pauline Equipment and ingredients Recipes and procedures explanation Mise-en-place Recipes and procedures explanation Mise-en-place Items included* (Chinese only): 1. 解证明 2. 读帐报 4. 问题光解 5. 问题开解 6. 花牛耶 7. 显光姿谱 8. 之解明 9. 至问解 10. 败点聚 11. 五仁金舰 11. 五仁金舰 12. 查查证证月 13. 红绫解 14. 金绫瓣 15. 皮罩廊 16. 成初廊 17. 整星鞋 18. 降蓬酥 17. 整星鞋 18. 降蓬酥 19. Subject to change based on tutor's announcement	Course Title	Traditional Chinese Pastries			
Instruction	Course Code	CA122			
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Equipment and ingredients Recipes and procedures explanation Mise-en-place Key points in the preparation procedures Demonstrations Group practice Items included*(Chinese only): 1. 鷄蛋餅 2. 黄糖光酥 3. 核桃酥 4. 白糖光酥 5. 寫仔餅 6. 花生酥 7. 甜老婆餅 8. 芝麻餅 9. 蛋黄酥 10. 鮑魚酥 11. 五仁金雕月 12. 蛋黄蓮蓉月餅 13. 紅珍酥 14. 金錢餅 15. 皮蛋酥 16. 咸切酥 17. 鷄蛋糕 17. 鷄蛋糕 17. 鷄蛋糕 18. 摩雞酥 17. 鷄蛋糕 18. 摩雞酥 17. 鷄蛋糕 18. 摩雞酥 17. 雞蛋糕 18. 摩雞酥 17. 雞蛋糕 18. 摩雞酥 18. 摩雞酥 19. 医雞酥 19. 医雞酥 19. 黑雞酥 10. 雞蛋糕	Objective				
Recipes and procedures explanation Mise-en-place Key points in the preparation procedures Demonstrations Group practice Items included*(Chinese only): 1. 雞蛋餅 2. 貴糖光酥 3. 核桃酥 4. 白糖光酥 5. 鶏仔餅 6. 花生酥 7. 甜老婆餅 8. 芝麻餅 9. 蛋黃酥 10. 鮑魚酥 11. 五仁金腿月 12. 蛋黃連蓉月餅 13. 紅缕酥 14. 金錢餅 15. 皮蛋酥 16. 咸切酥 17. 類蛋糕 18. 摩羅酥 18. 摩羅酥 18. 摩羅酥 19. 歐黑醋酥 18. 摩羅酥 19. 古女女女女女女女女女女女女女女女女女女女女女女女女女女女女女女女女女女女女	•				
Teacher Please refer to the schedule	Outline	Recipes and procedures explanation Mise-en-place Key points in the preparation procedures Demonstrations Group practice Items included*(Chinese only): 1. 鷄蛋餅 2. 黃糖光酥 3. 核桃酥 4. 白糖光酥 5. 鷄仔餅 6. 花生酥 7. 甜老婆餅 8. 芝麻餅 9. 蛋黄酥 10. 鮑魚酥 11. 五仁金腿月 12. 蛋黄蓮蓉月餅 13. 紅綾酥 14. 金錢餅 15. 皮蛋酥 16. 咸切酥 17. 鶏蛋糕 18. 摩羅酥			
	Teacher				

澳門旅遊大學 UNIVERSIDADE DE TURISMO DE MACAU

Macao University of Tourism



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Remarks

*Participants are not allowed to enter the training kitchen without proper uniform. Please follow the <u>Uniform standard of culinary courses</u> 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.

**No subsidy for Material Fee