



Course Category	Food and Beverage			
Course Title	Traditional Chinese Pastries			
Course Code	CA122			
Medium of Instruction	Cantonese			
Duration	27.0 hour(s)			
Course Fee	Macao Resident: MOP2,280; Material Fee MOP720** Non-Macao Resident: MOP2,280; Material Fee MOP720**			
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
	CA122	2401	2024/02/22	2024/03/29
Objective	Upon completion of the course, students will be able to <ul style="list-style-type: none">Identify common ingredients used in traditional Chinese pastriesLearn the basic skills in preparing certain traditional and representative Chinese pastries			
Outline	Equipment and ingredients Recipes and procedures explanation Mise-en-place Key points in the preparation procedures Demonstrations Group practice Items included*(Chinese only): <ol style="list-style-type: none">1. 雞蛋餅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. 蛋黃酥10. 鮑魚酥11. 五仁金腿月12. 蛋黃蓮蓉月餅13. 紅綾酥14. 金錢餅15. 皮蛋酥16. 咸切酥17. 鷄蛋糕18. 摩羅酥 *Subject to change based on tutor's announcement			
Teacher	Please refer to the schedule			



Remarks

*Participants are not allowed to enter the training kitchen without proper uniform. Please follow the [Uniform standard of culinary courses](#) 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