



Course Category	Food and Beverage			
Course Title	Macanese Cuisine			
Course Code	CA123			
Medium of Instruction	Cantonese			
Duration	30.0 hour(s)			
Course Fee	Macao Resident: Tuition Fee MOP2,280; Material Fee MOP720(No subsidy)** Non-Macao Resident: Tuition Fee MOP2,280; Material Fee MOP720(No subsidy)**			
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
	CA123	2402	2024/05/08	2024/06/13
Objective	Upon completion of the course, students will be able to: <ul style="list-style-type: none">Identify common ingredients used in Macanese CuisineLearn the basic skills in preparing certain traditional and typical Macanese dishes and desserts			
Outline	<ul style="list-style-type: none">Equipment and ingredientsRecipes and procedures explanationMise-en-placeKey points in the preparation proceduresCooking DemonstrationsGroup practice <p>Items included*:</p> <ol style="list-style-type: none">Caldo VerdePortuguese ChickenCapelaBacalhau A BrasTachoSamosaPineapple cakeArroz gordoMinceCheese ToastPorco TamarinoBolo MininoArroz de BacalhauPao RecheadoBeans and Tuna SaladXarope Agar AgarAfrican ChickenGenetes <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>**No subsidy for Material Fee</p>
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