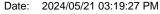


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Course Category	Food and Beverage			
Course Title	Culinary Skills Enhancement Course - Pastry			
Course Code	CA171			
Medium of Instruction	Cantonese			
Duration	30.0 hour(s)			
Pre- requisites	Completed one or more pastry courses from IFTM or other academies with a minimum duration of 60 hours (Valid certificates are required to be submitted)			
Course Fee	Macao Resident: MOP3,750 Non-Macao Resident: MOP3,750			
Certificate	Students who have passed the exam 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
	CA171	2201	2022/02/21	2022/03/28

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## **Outline**

- Cooking tools and ingredients
- Ingredients: categories, knowledge, handling and storage methods
- Functions and the use of different tools
- Recipe writing
- Adjustment of serving size
- Unit conversion
- Yield calculation
- Ingredient interactions
- Common terms
- Ingredient substitutions
- Key points for writing recipes
- Production Process
- Preparation of ingredients, tools and prep table
- Things to pay attention to during the production process
- > Safety
- > Hygiene
- > Tidiness
- > Energy use
- > Efficiency
- > Teamwork
- > Storage of products after production
- > Handling of food waste
- Demonstration and practice
- Entrements
- > Different types of crispy base
- > Mixing and baking methods for cake base
- > Common combinations for fruit filling
- > Selection of setting agents and application techniques
- > Preparation techniques for the cake coating
- > Decoration concept and design
- > Reasonable choice of ingredients
- French petit fours
- > Éclair and religieuse
- > Entrement style pies and tarts
- > Afternoon tea snacks
- > Dough and batter preparation and mixing methods
- > Main points to pay attention to during baking
- > Decoration techniques
- Contemporary desserts
- > Combining the latest dessert trends and modern techniques to make traditional desserts
- > Using molds made of different materials such as plastic, silicone, stainless steel and aluminum
- > Using natural ingredients such as fruits, spices, nuts and chocolate

## Teacher

Please refer to the schedule

## 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.