



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



Outline	<ul style="list-style-type: none">• Cooking tools and ingredients<ul style="list-style-type: none">- Ingredients: categories, knowledge, handling and storage methods- Functions and the use of different tools• Recipe writing<ul style="list-style-type: none">- Adjustment of serving size- Unit conversion- Yield calculation- Ingredient interactions- Common terms- Ingredient substitutions- Key points for writing recipes• Production Process<ul style="list-style-type: none">- Preparation of ingredients, tools and prep table- Things to pay attention to during the production process<ul style="list-style-type: none">> Safety> Hygiene> Tidiness> Energy use> Efficiency> Teamwork> Storage of products after production> Handling of food waste• Demonstration and practice<ul style="list-style-type: none">- Entremets<ul style="list-style-type: none">> 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<ul style="list-style-type: none">> Éclair and religieuse- Entremet style pies and tarts<ul style="list-style-type: none">> Afternoon tea snacks- Dough and batter preparation and mixing methods<ul style="list-style-type: none">> Main points to pay attention to during baking- Decoration techniques- Contemporary desserts<ul style="list-style-type: none">> 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	<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>