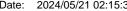


澳門旅遊大學 UNIVERSIDADE DE TURISMO DE MACAU

Macao University of Tourism



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Outline

- Introduction to a Chinese kitchen
- Responsibilities of different positions
- Different levels of positions
- Collaboration between kitchen staff of different positions
- Kitchen equipment
- Cooking equipment
- Processing equipment
- Holding and storage equipment
- Culinary glossary
- Common cooking terms
- Basic Chinese culinary terms used in a Chinese kitchen
- Food product knowledge
- Vegetables and fruits
- Marine water seafood, dried seafood and freshwater fish
- Meat and poultry
- Chinese herbs and spices
- Fruits
- · Chinese kitchen hygiene and safety
- The safe food handler
- The flow of handling food
- Food contamination
- Occupational safety
- · Mise-en-place
- Transporting and storing products
- Handling food
- Recognising processed and unprocessed food products
- Reading recipes and measuring
- Recognising the job duties of a chopper
- Different types of knife and their use
- Knife skills
- Techniques for pairing the main ingredient with other ingredients
- The functions of aromatic ingredients
- Techniques for marinating meat
- Different types of sauce
- Recognising the basic job duties of an assistant to wok
- The functions and techniques of coating, battering and flour mixing
- Food presentation
- Sequence of serving dishes
- Recognising the basic job duties of a steamer
- Different types of steamed food
- Techniques for controlling heat in cooking
- Preparing stewed and double boiled dishes
- Preparing stocks
- Handling dried food items
- Recognising the basic job duties of a wok
- Basic ways/methods to hold a wok
- Oil temperature and the control of heat in cooking
- Preparation work before cooking
- Methods of cooking: simmering, poaching, braising, boiling, deep-frying, stewing, wok-frying and pan-frying
- Techniques for seasoning food
- Techniques for thickening food

Teacher

Please refer to the schedule

Remarks

*Participants are not allowed to enter the training kitchen without proper uniform. Please follow the <u>Uniform</u> standard of culinary courses to prepare the uniform. Written exam time: 10th February 2023, 2000-2200

Practical exam time: Between 16th to 22nd February 2023, 1900-2200 (3hrs for each student)