



Course Category	Food and Beverage			
Course Title	Macao Occupational Skills Recognition System - Chinese Chef (Cantonese Cuisine) - Elementary			
Course Code	CA176			
Medium of Instruction	Cantonese			
Duration	125.0 hour(s)			
Course Fee	Macao Resident: MOP12,000 Non-Macao Resident: MOP12,000			
Certificate	Students who have passed both the written and practical exams and met the attendance requirement will be issued a "Macao Occupational Skills Recognition System - Chinese Chef (Cantonese Cuisine) - Elementary" certificate by UTM. The passing grade of each exam is 75.			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA176	2201	2022/08/29	2023/02/09



Outline	<ul style="list-style-type: none">• Introduction to a Chinese kitchen<ul style="list-style-type: none">- Responsibilities of different positions- Different levels of positions- Collaboration between kitchen staff of different positions• Kitchen equipment<ul style="list-style-type: none">- Cooking equipment- Processing equipment- Holding and storage equipment• Culinary glossary<ul style="list-style-type: none">- Common cooking terms- Basic Chinese culinary terms used in a Chinese kitchen• Food product knowledge<ul style="list-style-type: none">- Vegetables and fruits- Marine water seafood, dried seafood and freshwater fish- Meat and poultry- Chinese herbs and spices- Fruits• Chinese kitchen hygiene and safety<ul style="list-style-type: none">- The safe food handler- The flow of handling food- Food contamination- Occupational safety• Mise-en-place<ul style="list-style-type: none">- Transporting and storing products- Handling food- Recognising processed and unprocessed food products- Reading recipes and measuring• Recognising the job duties of a chopper<ul style="list-style-type: none">- 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<ul style="list-style-type: none">- The functions and techniques of coating, battering and flour mixing- Food presentation- Sequence of serving dishes• Recognising the basic job duties of a steamer<ul style="list-style-type: none">- 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<ul style="list-style-type: none">- 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	<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>Written exam time: 10th February 2023, 2000-2200</p> <p>Practical exam time: Between 16th to 22nd February 2023, 1900-2200 (3hrs for each student)</p>