



Course Category	Food and Beverage			
Course Title	Macao Occupational Skills Recognition System - Pastry Chef (Level 1)			
Course Code	CA178			
Medium of Instruction	Cantonese			
Duration	120.0 hour(s)			
Course Fee	Macao Resident: MOP13,500 Non-Macao Resident: MOP13,500			
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 (MORS) - Pastry Chef (Level 1)" certificate by UTM. The passing grade of each exam is 75.			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA178	2303	2023/11/06	2024/04/29



Outline	<ul style="list-style-type: none">• Western kitchen hygiene and safety<ul style="list-style-type: none">- The safe food handler- The flow of food- Food contamination• Pastry kitchen equipment<ul style="list-style-type: none">- Mixing and food processing equipment- Cooking appliance- Holding and storage equipment• Food product knowledge<ul style="list-style-type: none">- Flour- Sweeteners- Dairy products- Fat- Alcohol- Herbs & spices- Fruits- Food additives• Mise-en-place<ul style="list-style-type: none">- Transporting and storing of products- Handling of food- Processed and unprocessed products- Reading recipes and measuring• Culinary glossary<ul style="list-style-type: none">- Common cooking terms- Basic French culinary terms used in pastry kitchen• Basic mixing techniques<ul style="list-style-type: none">- Stirring- Whisking- Whipping- Beating- Blending- Kneading- Folding• Pastry production<ul style="list-style-type: none">- Sauces- Custards- Cookies- Butter cakes- Sponge cakes• Introduction to baking arts: history, modern trends and development<ul style="list-style-type: none">- Development of food service industry in the 20th century- Principles of pastry kitchen organisation- The production process
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. Moreover, students are required to bring their own kitchen tools.</p> <p>CA178-2301 Written exam time: 7th March 2024, 1400-1500 Practical exam time: Between 13th to 20th March 2024, 1400-2100 (6hrs for each student)</p> <p>CA178-2303 Written exam time: 29th April 2024, 1000-1100 Practical exam time: Between 30th April to 7th May 2024, 1000-1700 (6hrs for each student)</p>