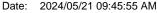




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Course Category	Food and Beverage			
Course Title	Macao Occupational Skills Recognition System - Pastry Chef (Level 1)			
Course Code	CA178			
Medium of Instruction	Cantonese			
Duration	120.0 hour(s)			
Course Fee	Macao Resident: MOP13,500 Non-Macao 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



Date: 2024
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Outline

- · Western kitchen hygiene and safety
- The safe food handler
- The flow of food
- Food contamination
- Pastry kitchen equipment
- Mixing and food processing equipment
- Cooking appliance
- Holding and storage equipment
- Food product knowledge
- Flour
- Sweeteners
- Dairy products
- Fat
- Alcohol
- Herbs & spices
- Fruits
- Food additives
- · Mise-en-place
- Transporting and storing of products
- Handling of food
- Processed and unprocessed products
- Reading recipes and measuring
- Culinary glossary
- Common cooking terms
- Basic French culinary terms used in pastry kitchen
- · Basic mixing techniques
- Stirring
- Whisking
- Whipping
- Beating
- Blending
- Kneading
- Folding
- Pastry production
- Sauces
- Custards
- Cookies
- Butter cakes
- Sponge cakes
- Introduction to baking arts: history, modern trends and development
- Development of food service industry in the 20th century
- Principles of pastry kitchen organisation
- The production process

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. Moreover, students are required to bring their own <u>kitchen tools</u>.

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)

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)