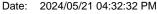




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Course Category	Food and Beverage			
Course Title	Macao Occupational Skills Recognition System - Bakery Chef (Level 1)			
Course Code	CA179			
Medium of Instruction	Cantonese			
Duration	120.0 hour(s)			
Course Fee	Macao Resident: MOP13,500 Non-Macao Resident: MOP13,500			
Certificate	Students who have passed both the written and practical exams and met the attedance requirement issued a "Macao Occupational Skills Recognition System (MORS) - Bakery Chef (Level 1)" certificate UTM. The passing grade of each exam is 75.			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA179	2401	2024/05/06	2024/10/21



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Outline

- · Bakery kitchen hygiene and safety
- The safe food handler
- The flow of food
- Food contamination
- · Basic dough mixing techniques
- Direct mixing method
- Sponge-mixing method
- Basic dough folding techniques
- Kitchen equipment
- Cooking equipment
- Processing equipment
- Product knowledge
- Flour
- Sweeteners
- Salt
- Herbs & spices
- Cheese and dairy products
- Food additives
- Egg products
- Dry products
- · Mise-en-place
- Transporting and storing of products
- Handling of food
- Recognising processed and unprocessed products
- Reading recipes and measuring
- · Baking glossary
- Common baking terms
- Basic baking terms used in a bakery kitchen
- Basic techniques
- Mixing
- Deep frying
- Blanching
- Folding
- Rolling
- Baking
- Fermenting
- Steaming
- Bread production
- French bread
- Sweet bread
- Cookie
- Pie
- Tart
- Puff pastry
- Introduction to baking arts: history, modern trends and development
- Development of food service industry in the 20th century
- Principles of bakery kitchen organisation
- The production process

Teacher

Lei Tak Un

Remarks

*Students 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 kitchen tools.

CA179-2301 Written exam time: 2nd April 2024, 1900-2000

CA179-2301 Practical exam time: Between 22nd to 23rd April 2024, 1400-2200 (3hrs for each student)

CA179-2401 Written exam time: 22nd October 2024, 1900-2000

CA179-2401 Practical exam time: Between 28th to 29th October 2024, 1400-2200 (3hrs for each student)