



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 attendance requirement will be issued a "Macao Occupational Skills Recognition System (MORS) - Bakery Chef (Level 1)" certificate by 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



Outline	<ul style="list-style-type: none"><li>• Bakery kitchen hygiene and safety<ul style="list-style-type: none"><li>- The safe food handler</li><li>- The flow of food</li><li>- Food contamination</li></ul></li><li>• Basic dough mixing techniques<ul style="list-style-type: none"><li>- Direct mixing method</li><li>- Sponge-mixing method</li></ul></li><li>• Basic dough folding techniques</li><li>• Kitchen equipment<ul style="list-style-type: none"><li>- Cooking equipment</li><li>- Processing equipment</li></ul></li><li>• Product knowledge<ul style="list-style-type: none"><li>- Flour</li><li>- Sweeteners</li><li>- Salt</li><li>- Herbs &amp; spices</li><li>- Cheese and dairy products</li><li>- Food additives</li><li>- Egg products</li><li>- Dry products</li></ul></li><li>• Mise-en-place<ul style="list-style-type: none"><li>- Transporting and storing of products</li><li>- Handling of food</li><li>- Recognising processed and unprocessed products</li><li>- Reading recipes and measuring</li></ul></li><li>• Baking glossary<ul style="list-style-type: none"><li>- Common baking terms</li><li>- Basic baking terms used in a bakery kitchen</li></ul></li><li>• Basic techniques<ul style="list-style-type: none"><li>- Mixing</li><li>- Deep frying</li><li>- Blanching</li><li>- Folding</li><li>- Rolling</li><li>- Baking</li><li>- Fermenting</li><li>- Steaming</li></ul></li><li>• Bread production<ul style="list-style-type: none"><li>- French bread</li><li>- Sweet bread</li></ul></li><li>- Cookie</li><li>- Pie</li><li>- Tart</li><li>- Puff pastry</li><li>• Introduction to baking arts: history, modern trends and development</li><li>- Development of food service industry in the 20th century</li><li>- Principles of bakery kitchen organisation</li><li>- The production process</li></ul>
Teacher	Lei Tak Un
Remarks	<p>*Students are not allowed to enter the training kitchen without proper uniform. Please follow the <a href="#">Uniform standard of culinary courses</a> to prepare the uniform. Moreover, students are required to bring their own kitchen tools.</p> <p>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)</p> <p>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)</p>