



Course Category	Food and Beverage			
Course Title	European Bread			
Course Code	CA206			
Medium of Instruction	Chinese			
Duration	15.0 hour(s)			
Pre-requisites	None			
Course Fee	Macao Resident: Tuition Fee MOP1,600; Material Fee MOP500(No subsidy)** Non-Macao Resident: Tuition Fee MOP1,600; Material Fee MOP500(No subsidy)**			
Certificate	Students who have obtained an overall passing grade of the course and met the attendance requirement will be issued a course certificate by UTM. The passing grade of the course is 50.			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA206	2403	2024/06/18	2024/07/02
	Course Code	Sub Code	Registration Period	Quota
	CA206	2403	2024/05/13 - 2024/05/31	16
Outline	<p>Cooking tools and ingredients -Functions and use of different tools Recipes and preparation procedures -Explaining procedures -Preparation techniques Production process -Preparation of ingredients, equipment and prep table -Things to pay attention to during the producing process -Safety -Hygiene -Tidiness -Efficiency -Storage of products Demonstrations and practice -Dough -Filling -Shaping</p> <p>Items included*: 1. Croissant 2. Cinnamon Roll 3. Focaccia Bread 4. Ciabatta 5. Rye Bread 6. Matcha Streusel Bread 7. Provence Bread *Subject to change based on tutor's announcement</p>			
Teacher	Please refer to the schedule			



**Remarks**

\*Participants are not allowed to enter the training kitchen without proper uniform. Please follow the [Uniform standard of culinary courses](#) to prepare the uniform.

All finished practice food products are supposed to be tasted inside the classroom. In case if you want to take the product away, please bring along your own container accordingly.