



Course Category	Food and Beverage			
Course Title	Chocolate Desserts			
Course Code	CA207			
Medium of Instruction	Chinese			
Duration	15.0 hour(s)			
Course Fee	Macao Resident: MOP2,100 Non-Macao Resident: MOP2,100			
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
	CA207	2302	2023/07/20	2023/08/03
Outline	<ul style="list-style-type: none">• Cooking tools and ingredients <ul style="list-style-type: none">-Ingredient handling-Functions and use of different tools<ul style="list-style-type: none">• Recipes and preparation procedures-Explaining procedures-Preparation techniques<ul style="list-style-type: none">• Production process-Preparation of ingredients, equipment and prep table-Things to pay attention to during the production process-Safety-Hygiene-Tidiness-Efficiency-Storage of products<ul style="list-style-type: none">• Demonstrations and practice-Layer combination-Filling-Decoration <p>Items included*:</p> <ol style="list-style-type: none">1. Dark Chocolate Cake2. Handmade caramel chocolate3. Handmade Lemon Chocolate4. Chocolate and Vanilla Panna Cotta5. Opera Cake <p>*Subject to change based on tutor's announcement</p>			
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.</p> <p>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.</p>			