



Course Category	Food and Beverage			
Course Title	Chocolate Works and Confectionery			
Course Code	CA208			
Medium of Instruction	Chinese			
Duration	15.0 hour(s)			
Pre-requisites	Possess basic knowledge in pastry making			
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
	CA208	2402	2024/05/13	2024/05/27
Outline	<p>Cooking tools and ingredients</p> <ul style="list-style-type: none">-Ingredient handling-Functions and use of different tools <p>Recipes and preparation procedures</p> <ul style="list-style-type: none">-Explaining procedures-Preparation techniques <p>Production process</p> <ul style="list-style-type: none">-Preparation of ingredients, equipment and prep table-Things to pay attention to during the production process>Safety>Hygiene>Tidiness>Efficiency>Storage of products <p>Demonstrations and practice</p> <ul style="list-style-type: none">-Chocolate tempering-Basic techniques-Decoration-Filling <p>CA208-2401 Items included*:</p> <ul style="list-style-type: none">- Chocolate truffle- Raspberry bonbon- Tea bonbon- Nuts bonbon- Small chocolate piece <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>
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