



Course Category	Food and Beverage			
Course Title	Pâte à Choux			
Course Code	CA209			
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 a passing grade of the course and attended no less than 70% of the class sessions 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
	CA209	2402	2024/06/03	2024/06/18
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• Recipes and preparation procedures<ul style="list-style-type: none">- Explaining procedures- Preparation techniques• Production process<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• Demonstrations and practice<ul style="list-style-type: none">- Batter- Filling- Decoration <p>CA208-2401 Items included*: - Chouquette - Profiterole - Éclair - Paris Brest</p> <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>			