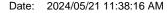


澳門旅遊大學 UNIVERSIDADE DE TURISMO DE MACAU

Macao University of Tourism



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Outline

Organisation chart of Chinese dim sum kitchen

Responsibilities of each area

Different positions of each area

Coordination of different areas

Kitchen equipment

Cooking equipment

Processing equipment

Holding and storage equipment

Culinary glossary

Common Chinese culinary terms

Basic culinary terms used in a Chinese kitchen

Food product knowledge

Flour and starches

Fat and dairy products

Grain products

Fresh and dried seafood

Meat and poultry

Vegetables

Chinese herbs and spices

Fruits

· Chinese dim sum kitchen hygiene and safety

The safe food handler

The flow of food

Food contamination

Occupational safety

Mise-en-place

Transporting and storing of products

Handling of food

Recognising processed and unprocessed food products

Reading recipes and measuring

Preparing fillings

Preparing raw and cooked fillings

Filling preparation techniques and related knowledge

Kneading position in dim sum kitchen

Dough making techniques

Water-based dough production

Puff pastry production

Yeast dough production

Sweet dough production

Techniques of wrapping dim sum

Cooking

Cooking methods for dim sum

Steaming, deep-frying, pan-frying and baking

Rice flour rolls

Techniques for rice flour roll production

Preparing soy sauce for rice flour rolls

Teacher

Please refer to the schedule

Remarks

*Participants are not allowed to enter the training kitchen without proper uniform. Please follow the <u>Uniform standard of culinary courses</u> to prepare the uniform.

*Students who have attended not less than 70% of the class sessions, can attend the written exam. Students who have passed the written exam, can participate the practical exam. The passing grade of each exam is 75.

The above schedule is the 90-hour training course. The exam schedule is as below:

Written exam time: 24th August, 2023 (1900-2000)

Practical exam time: Between 4th to 8th September 2023, 1900-2200 (3 hrs for each student)