



Course Category	Food and Beverage			
Course Title	Macao Occupational Skills Recognition System - Chinese Chef (Dim Sum) - Elementary			
Course Code	CA216			
Medium of Instruction	Cantonese			
Duration	90.0 hour(s)			
Course Fee	Macao Resident: MOP10,800 Non-Macao Resident: MOP10,800			
Certificate	Students who have passed both the written and practical examinations and attended no less than 70% of the class sessions will be issued a "Macao Occupational Skills Recognition System - Chinese Chef(Dim Sum) - Elementary" certificate by UTM. The passing grade of each exam is 75.			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA216	2301	2023/05/02	2023/08/17



Outline	<ul style="list-style-type: none">• 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	<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>*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.</p> <p>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)</p>