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| Course Category       | Food and Beverage  |          |                   |                 |
| Course Title          | Le Cordon Bleu® Master Chef Workshop - Summer French Entremet & Delicacy   |          |                   |                 |
| Course Code           | CA220  |          |                   |                 |
| Medium of Instruction | English (With Cantonese Translation)   |          |                   |                 |
| Duration              | 5.0 hour(s)  |          |                   |                 |
| Course Fee            | Macao Resident: MOP2,200<br>Non-Macao Resident: MOP2,200   |          |                   |                 |
| Certificate           | Students who have attended 100% of the class sessions will be issued a Certificate by Le Cordon Bleu as well as UTM attendance certificate.  |          |                   |                 |
|                       | Course Code  | Sub Code | Course Start Date | Course End Date |
|                       | CA220  | 2304     | 2023/06/06        | 2023/06/06      |
| Objective             | After the workshop, participants will be able to have a further understanding about Summer French Entremet & Delicacy making technique and concept. Through the Master chef personal explanation and making process demo, plus the participant hands-on practical session, participants will be able to use the Summer French Entremet & Delicacy making technique learnt, to successfully produce the final desired products.   |          |                   |                 |
| Outline               | <ul style="list-style-type: none"><li>• Introduction to the Summer French Entremet &amp; Delicacy items and related food ingredients</li><li>• Recipe and mise-en-place</li><li>• Key issues in the production of the Summer French Entremet &amp; Delicacy items</li><li>• Making Process Demonstration</li><li>• Product Tasting Session</li><li>• Student Hands-on practical session</li></ul> <p>After the chef demonstration, participants will hands on practice to make one item in groups(5 persons each group).</p> <p>Workshop time: 6th June (18:00-23:00)<br/>Class code: CA220-2304<br/>Item of demonstration: Tarte tatin/ quenelles Chantilly &amp; Tarte Plougastel<br/>Item of demonstration and practical making item: Tarte Passion/Framboise</p> <p>-----</p> <p>Workshop time: 9th June (18:00-23:00)<br/>Class code: CA220-2301<br/>Item of demonstration: Macaron Chocolat lait/ Yuzu<br/>Item of demonstration and practical making item: Roulée Verticale Fraises/Framboises</p> <p>-----</p> <p>Workshop time: 10th June (10:00-13:00; 14:30-16:30, self arrangment for lunch break)<br/>Class code: CA220-2302<br/>Item of demonstration: Caramel mou beurre salé noisettes/airelles<br/>Item of demonstration and practical making item: Triomphe aux Pommes</p> |          |                   |                 |



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| <b>Teacher</b> | <p data-bbox="256 237 1065 268">Chef Alain Michel Caminade (Le Cordon Bleu Shanghai Pastry Chef)</p> <p data-bbox="256 300 675 327"><b>EXPERIENCES PROFESSIONALS</b></p> <ul data-bbox="256 327 1227 478" style="list-style-type: none"><li>• 2001 - 2004 Executive Pastry chef in Hotel Intercontinental Amman Jordan</li><li>• 2004 - 2012 Executive Pastry chef in Royal Family Bahrain</li><li>• 2012 - 2015 Culinary Instructor in H.T.M.I Swiss Hotelier School Bahrain Campus</li><li>• 2015 - 2018 Executive Pastry chef in Nile Ritz Carlton</li><li>• 2018 - present Pastry Chef Instructor in Le Cordon Bleu Seoul and Shanghai</li></ul> <p data-bbox="256 506 412 533"><b>EDUCATION</b></p> <p data-bbox="256 533 964 562">Lycee Hotelier de Toulouse: 1974 to 1977—BTH (Graduate)</p> <p data-bbox="256 562 883 592">Leyme (Lot): C.A.P Patissier, Glacier, Confiseur 1979</p> <p data-bbox="256 592 1065 621">CDC Atlanta, Georgia: Managing Vessel Sanitation Program (5 days)</p> |
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