



<b>Course Category</b>	Food and Beverage			
<b>Course Title</b>	Le Cordon Bleu® Master Chef Workshop - French Summer Cakes and Tarts			
<b>Course Code</b>	CA222			
<b>Medium of Instruction</b>	English (With Cantonese Translation)			
<b>Duration</b>	5.0 hour(s)			
<b>Pre-requisites</b>	Current IFTM Culinary Arts Management degree programme student			
<b>Course Fee</b>	Macao Resident: MOP2,200 Non-Macao Resident: MOP2,200 Current IFTM Culinary Arts Management degree programme student discount: MOP1,100 <a href="#">Application link</a>			
<b>Certificate</b>	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
	CA222	2301	2023/06/06	2023/06/06
<b>Objective</b>	After the workshop, participants will be able to have a further understanding about French Summer Cakes and Tarts 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 French Summer Cakes and Tarts making technique learnt, to successfully produce the final desired products.			
<b>Outline</b>	<ul style="list-style-type: none"><li>• Introduction to the French Summer Cakes and Tarts and related food ingredients</li><li>• Recipe and mise-en-place</li><li>• Key issues in the production of the French Summer Cakes and Tarts items</li><li>• Making Process Demonstration</li><li>• Product Tasting Session</li><li>• Student Hands-on practical session</li></ul> <p>Workshop time: 6th June (18:00-23:00) Class code: CA222-2301 Item of demonstration: Tarte tatin/ quenelles Chantilly; and Tarte Plougastel</p> <p>Item of demonstration and practical making item: Tarte Passion/Framboise After the chef demonstration, participants will hands on practice to make one item in groups(5 persons each group).</p>			
<b>Teacher</b>	Chef Alain Michel Caminade (Le Cordon Bleu Shanghai Pastry Chef)  EXPERIENCES PROFESSIONALS <ul 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> EDUCATION <p>Lycee Hotelier de Toulouse: 1974 to 1977—BTH (Graduate) Leyme (Lot): C.A.P Patissier, Glacier, Confiseur 1979 CDC Atlanta, Georgia: Managing Vessel Sanitation Program (5 days)</p>			





Remarks	<a href="#">Application link</a>
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