



Course Category	Food and Beverage			
Course Title	Traditional Cantonese Dim Sum			
Course Code	CA229			
Medium of Instruction	Cantonese			
Duration	30.0 hour(s)			
Course Fee	Macao Resident: Tuition Fee MOP2,280; Material Fee MOP720** Non-Macao Resident: Tuition Fee MOP2,280; Material Fee MOP720**			
Certificate	Students who have obtained an overall passing grade of the course and met the attendance requirement 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
	CA229	2403	2024/05/09	2024/06/07



Objective	<p>Cooking tools and ingredients</p> <ul style="list-style-type: none">• Ingredient handling• Functions and use of different tools <p>Recipes and preparation procedures</p> <ul style="list-style-type: none">• Explaining procedures• Preparation techniques <p>Production process</p> <ul style="list-style-type: none">• Preparation of ingredients, equipment and prep table• Things to pay attention to during the production process <ul style="list-style-type: none">- Safety- Hygiene- Tidiness- Efficiency <p>Demonstration and practice</p> <ul style="list-style-type: none">• Dough• Fillings• Shaping• Cooking <p>Items included*(Chinese only):</p> <ol style="list-style-type: none">1. 時菜鯪魚球2. 臘味蘿蔔糕3. 蟹籽燒賣皇4. 家鄉咸水角5. 鮮竹牛肉球6. 潮州蒸粉果7. 蛋黃糯米雞8. 迷你皮蛋酥9. 蛋黃流沙飽10. 香芋蒸排骨11. 鼓汁蒸鳳爪12. 蔥花叉燒腸13. 蠔油叉燒包14. 韭王炸春卷15. 韭菜煎窩貼16. 傳統馬拉糕17. 簡易雞蛋撻18. 蘆筍鮮蝦餃19. 韭王鮮蝦腸20. 蜂巢香芋角 <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> <p>**No subsidy for Material Fee</p>