



<b>Course Category</b>	Food and Beverage			
<b>Course Title</b>	Classic French Pastries			
<b>Course Code</b>	CA230			
<b>Medium of Instruction</b>	Cantonese			
<b>Duration</b>	6.0 hour(s)			
<b>Course Fee</b>	Macao Resident: MOP800 Non-Macao Resident: MOP800			
<b>Certificate</b>	Students who have attended 100% of the class sessions will be issued a UTM attendance certificate.			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA230	2308	2023/12/07	2023/12/07
<b>Outline</b>	<p>Among the world of Western pastries, French pastries is one of the most popular and representative collections. This thematic training will introduce several classic French pastries, including the knowledge on preparation methods, ingredients and tools. Besides watching our instructor doing demonstrations, participants themselves will also be able to make desserts in groups, so as to enhance their preparation techniques.</p> <p>Items included:</p> <ol style="list-style-type: none"><li>1. Berries tart</li><li>2. Brownies cookies</li></ol>			
<b>Remarks</b>	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.			