



<b>Course Category</b>	Food and Beverage
<b>Course Title</b>	Basic 3D Glutinous Rice Balls
<b>Course Code</b>	CA235
<b>Medium of Instruction</b>	Cantonese
<b>Duration</b>	16.0 hour(s)
<b>Course Fee</b>	Macao Resident: Tuition Fee MOP1,400; Material Fee MOP350** Non-Macao Resident: Tuition Fee MOP1,400; Material Fee MOP350**
<b>Certificate</b>	Students who have obtained a passing grade of the course and attended no less than 70% of the class sessions will be issued a course certificate by UTM. The passing grade of the course is 50.
<b>Objective</b>	<ul style="list-style-type: none"><li>• Formulating design concepts and applying them to glutinous rice ball making</li><li>• Basic ingredients and equipment</li><li>• Making glutinous rice paste for modelling</li><li>• Making basic fillings and wrapping rice paste</li><li>• Toning, colour matching and painting</li><li>• Shaping techniques of glutinous rice balls</li><li>• Cooking and storing glutinous rice balls</li></ul>
<b>Teacher</b>	Please refer to the schedule
<b>Remarks</b>	<p>*Participants are not allowed to enter the training kitchen without proper uniform. Please follow the <a href="#">Uniform standard of culinary courses</a> 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>