Diploma Programme

Diploma in Western Culinary Skills
Diploma in Pastry and Bakery
Diploma in Western Culinary Skills

**Duration**
- Classes conducted at IFT – 206 hours
- Internship – 384 hours

**Target participants**
- Secondary school graduates who would like to pursue a professional diploma in order to be able to start a career in this field
- Professionals who would like to gain more culinary skills in order to further develop their career

**Teaching media**
- Chinese and English

**Outcomes**
- Upon completion of the programme and passing relevant exams, students will be able to:
  - produce modern western appetisers, soups, sauces, vegetables, meat, fish, seafood, pasta and desserts dishes
  - plan and prepare breakfasts, lunches and dinners for every occasion
  - understand the importance of food hygiene and follow proper procedures when preparing food

**Course fee**
- Students in China (including Macau, Mainland China, Hong Kong and Chinese Taiwan) MOP9,900 (to be settled in two installments)
- Overseas Students MOP9,000 (to be settled in two installments)

**Pre-requisites**
- Secondary school graduation or 25 years old or above and passed the admission exam
- Applicants have to pass the medical check (IFT will arrange the schedule but participants have to settle their own payment)

**Course Outline**
- Occupational Health and Safety (14 hours)
- Nutrition (14 hours)
- Essential Food Hygiene (28 hours)
- T&P Culinary Skills: Cold dishes (24 hours)
- T&P Culinary Skills: Soups and vegetables (24 hours)
- T&P Culinary Skills: Meat, game and poultry (24 hours)
- T&P Culinary Skills: Fish and seafood (24 hours)
- T&P Culinary Skills: Pasta and rice dishes (24 hours)
- T&P Culinary Skills: Desserts (30 hours)
- Internship (384 hours)
麵包及西餅製作文憑課程

課程簡介

> 完成中學課程或年滿25歲並通過學術測試
> 須通過身體檢查(旅遊學院將代為安排時間，但學員須自付費用)

課程內容

> 工業衛生與安全 (14小時)
> 瞭解（14小時）
> 食物衛生基礎課程 (28小時)
> 瞭解與理論:基礎 (39時)
> 瞭解與理論:中式糕點 (9時)
> 瞭解與理論:電器、機器及清潔工具 (45小時)
> 瞭解與理論:冷凍食品 (27時)
> 瞭解與理論:烘焙及糕點製作 (15時)
> 實習 (384小時)

Diploma in Pastry & Bakery

Duration
> Classes conducted at IFT – 206 hours
> Internship - 384 hours

Target participants
> Secondary school graduates who would like to pursue a professional diploma in order to be able to start a career in this field
> Professionals who would like to gain more culinary skills in order to further develop their career

Teaching media
> Chinese and English

Outcomes
Upon completion of the programme and passing relevant exams, students will be able to:
> produce modern plated desserts, cakes, pastries, tarts, pies and assorted breads
> understand the importance of food hygiene and follow proper procedures when preparing food
> choose high quality food using food labels
> understand the importance of nutrition

Course fee
> Students in China (including Macau, Mainland China, Hong Kong and Chinese Taiwan): MOP6,900 (to be settled in two installments)
> Overseas students: MOP9,000 (to be settled in two installments)

Pre-requisites
> Secondary school graduation or 25 years old or above and passed the admission exam
> Applicants have to pass the medical check (IFT will arrange the schedule but participants have to settle their own payment)

Course Outline
> Occupational Health and Safety (14 hours)
> Nutrition (14 hours)
> Essential Food Hygiene (28 hours)
> T&P Pastry/Bakery: The basics (39 hours)
> T&P Pastry/Bakery: Asian desserts (9 hours)
> T&P Pastry/Bakery: Cakes, pies, tarts and other nice things (45 hours)
> T&P Pastry/Bakery: Frozen desserts (27 hours)
> T&P Pastry/Bakery: Hot desserts (15 hours)
> T&P Pastry/Bakery: Breads and Danish pastry (15 hours)
> Internship (384 hours)
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<tr>
<th><strong>Application Period</strong></th>
<th>02-13/05/2011</th>
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<tr>
<td><strong>Office Hour</strong></td>
<td>0900-1900</td>
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<td>Monday to Friday (except public holidays)</td>
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<td><strong>Application Method</strong></td>
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<tr>
<td>1. 網上報名 Online application: <a href="http://www.ift.edu.mo">www.ift.edu.mo</a></td>
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<td>2. 還交報名表格至： 望廈山旅遊學院 教務處（啓思樓地下）或 澳門創福豪庭旅遊學院 教務處  Submit application form to Registry at Main Campus or Taipa Campus</td>
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<td><strong>Documents to be Submitted upon Application</strong></td>
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<td>1. 相片一張 one photo</td>
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<td>2. 中學畢業證書正副本 original and photocopy of secondary school certificate</td>
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<td>3. 身份證明文件正副本 original and photocopy of personal ID card</td>
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<td><strong>Application Fee</strong></td>
<td>澳門幣 MOP 200 (不設退款 Non-refundable)</td>
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<td><strong>Admission Exam</strong></td>
<td>1900-2100</td>
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<td>23/05/2011 (星期一 Monday)</td>
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<td><strong>Enquiries</strong></td>
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<tr>
<td>教務處</td>
<td>Registry</td>
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<tr>
<td>1. Tel 85983-041 / 85061-370</td>
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<tr>
<td>2. Fax 2851-9058</td>
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<tr>
<td>E-mail <a href="mailto:registry@ift.edu.mo">registry@ift.edu.mo</a></td>
<td></td>
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<tr>
<td>Address 中國澳門望廈山 Colina de Mong-Ha, Macao, China</td>
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