

Chinese Cook (Cantonese Cuisine - Elementary)

中式烹調師(港澳粵菜) - 初級

- 1. Design of the Food Service Organization**
廚房及餐飲部結構組織
- 2. Kitchen Orientation, Essential Hygiene and Safety Issues**
基本廚房工作、安全及衛生常識
- 3. Usage of Facilities and Utensils**
廚房設施及工具的運用
- 4. Basic Cutting Techniques**
刀工技巧
- 5. Meat Seasoning**
肉類醃製
- 6. Garnishing and Food Presentation**
菜餚配料
- 7. Use of Sauces and Seasoning**
醬料及調味運用
- 8. Basic Cooking Techniques**
烹調技巧