

Chinese Cook (Cantonese Dim Sum - Elementary)

中式烹調師(港澳點心) - 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. Use of Sauces and Seasoning

醬料及調味運用

5. Modeling Dumplings Techniques

點心雛型基本製作及手工成形

6. Making Stuffing for Dumplings

餡料的製作

7. Basic Cooking Techniques

基本製作技巧