

102-2 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	中式點心加工與實習	Serial No. / ID	1859 / HOG2012
Dept.	餐旅管理學士學位學程	School System / Class	大學日間部2年1班
Lecturer	彭建治	Full or Part-time	專任
Required / Credit	Optinal / 4	Graduate Class	No
Time / Place	(四)123 / M#113 (四)4N / M#113	Language	Chinese

Introduction
<p>1 Learning Chinese dim sum and cultural origins. 2 Skilled dim sum equipment and tools proper operation. 3. Understand the characteristics of the various dim sum materials. 4 learning basic skills of Chinese dim sum. 5. Enhance students' professional ethics and develop the concept of conservation materials. 6 cultivate students' interest in learning and to appreciate the merits of all kinds of snacks.</p>

Outline
<p>1 Introduction dim sum machinery and equipment. 2 dim sum allusions. 3. Implement an Oil Leather snacks, 2 baking class snacks, 3. Water transfer (and) pasta snacks, 4 grains Chinese dim sum.</p>

Prerequisite
1. Food Science 2. Food Safety and Health