



# 澳門科技大學

MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY

本課程已納入  
教育局  
持續進修發展計劃

## 持續教育學院 School of Continuing Studies

### 正宗葡國菜

#### 課程簡介

本課程主要教授學員烹調正宗葡國菜，這與澳門土生菜有所不同。學員將會學到 5 道結合了南方及北方的葡國菜式。其中包括：

1. Chickpeas with chorizo and pork ribs (鷹嘴豆煮香腸、排骨)
2. Small fish from the garden (Peixinhos da Horta) with rice and beans (從花園的魚)
3. Octopus rice (章魚飯)
4. Count cod-fish (鱈魚)
5. Sardines with tomato rice (沙甸魚蕃茄飯)



#### 教學目標

- 學員將學會烹調正宗葡國菜
- 學員將學會烹調的技巧
- 學員將學會如何烹調美味的葡國菜

#### 教學對象

任何有興趣之人士。



#### 導師簡介 Mr. Mario Fernando de Matos Fidalgo Morais

導師擁有多年於澳門餐飲業工作之經驗

導師有豐富的餐飲接待經驗

#### 授課語言 英文

**上課地點** 澳門提督馬路 39D-43B 祐適工業大廈 15 樓

#### 上課日期

A. 9月4日至10月9日	週三	18:30-21:00	課程編號：1304250347	總課時為 12.5 小時
B. 9月28日至10月26日	週六	18:00-20:30	課程編號：1304250348	
C. 11月16日至12月14日	週六	18:00-20:30	課程編號：1304250350	

**課程費用** 學費：澳門幣 1,100 元

**收生名額** 20 人

材料費：澳門幣 250 元（材料費不包括在資助範圍內，學員須自付）

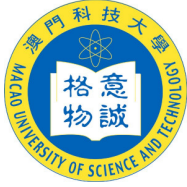
所有費用一經繳交，恕不退還或轉讓（本院取消開辦該課程除外）。因此，報讀者於報名前，請考慮清楚上課時間及視乎個人具體情況而決定報讀與否。

**查詢** 電話：8796 1999 / 8796 1998 電郵：[scs@must.edu.mo](mailto:scs@must.edu.mo)

網頁：<http://www.must.edu.mo/scs-tw/admission/diploma-certificate-programs/news>

持續教育學院致力開拓終身學習機會，如欲收到本學院之課程資料，可發電郵至 [scs@must.edu.mo](mailto:scs@must.edu.mo)，並提供閣下之電郵地址，標題主旨為“加入通知群組”。

我們亦為機構/政府部門/學校等提供內部培訓，按各機構不同之要求(主題/時間/地點/對象)而訂定培訓內容。請與我們聯絡。



# 澳門科技大學

MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY

## 持續教育學院

School of Continuing Studies

# Authentic Portuguese Cuisine

This course is under  
DSEJ Continuing  
Education Scheme

### Course Outline

This course is designed to teach learners how to cook authentic Portuguese food. Unlike Macanese cuisine, this course will teach various Portuguese cuisines which include northern and southern cuisine in Portugal. Learners will learn to cook 5 dishes. As shown below:

1. Chickpeas with chorizo and pork ribs (鷹嘴豆煮香腸·排骨)
2. Small fish from the garden (Peixinhos da Horta) with rice and beans (從花園的魚)
3. Octopus rice (章魚飯)
4. Count cod-fish (鱈魚)
5. Sardines with tomato rice (沙甸魚蕃茄飯)

### Learning Objectives

By the end of the course, learners will be able to:

- know how to cook Portuguese food and make dessert
- identify cooking tips
- learn the skills to cooking delicious Portuguese food



### Target & Entry requirement

This course is suitable for individuals who are interested in learning authentic Portuguese food.



**Instructor** Mr. Mario Fernando de Matos Fidalgo Morais

Has a number of working experiences at Macau local restaurants.

Extensive knowledge in reception.

**Medium of Instruction** English

**Venue** Avenida do Almirante Lacerda, No. 39D-43B

Edifício Industrial Yau Sek, 15'andar, Macau

### Course date & time

A. 4 Sep - 9 Oct, 2013	Every Wed 18:30-21:00	Course code: 1304250347	(Total hrs: 12.5)
B. 28 Sep - 26 Oct, 2013	Every Sat 18:00-20:30	Course code: 1304250348	
C. 16 Nov -14 Dec, 2013	Every Sat 18:00-20:30	Course code: 1304250350	

**Tuition Fee** MOP 1,100

**Class Size** 20 people

**Material Fee** MOP 250 (Material fee is not qualified for DSEJ Continuing Education Scheme. Students are required to pay.)

All fees are non-refundable and non-transferable. (The school has full right to withdraw any course anytime).

Therefore, student is advised to consider carefully about the course time and personal situations before application

**Enquiries** Tel: 8796 1999 / 8796 1998 Email: [scs@must.edu.mo](mailto:scs@must.edu.mo)

Website: <http://www.must.edu.mo/scs-tw/admission/diploma-certificate-programs/news>

The School of Continuing Studies develops life-long learning opportunities. Should you wish to receive information on our programs / courses, please send us an email (to [scs@must.edu.mo](mailto:scs@must.edu.mo)) stating your email address in your email and "Join the mailing list" in the Subject line.

We also offer in-house training for corporations/Government Departments/schools, tailor-made with respect to your choices of topics, time, place, and group of attendees. Please contact us for more information.