



THE BLISSFUL TRIP!

**MACAU
"TRAVEL +
LEARNING"
ITINERARY
DESIGN
COMPETITION**

"Experience Macau · Creative Travel"

-CWCC

Itinerary Theme and Concept

行程主題和概念

Core Narrative: We use Macau's iconic "Portuguese Egg Tart" as a unique thread that runs through the entire learning journey.

核心敘事：我們以澳門標誌性的「葡式蛋撻」為貫穿整個學習之旅的獨特線索。

Theme Integration: This pastry is not just a delicious snack, but a cultural vessel that guides us through four competition themes:

主題融合：這款糕點不僅美味可口，更是文化載體，引領我們探索四大競賽主題：

- **Culinary Culture:** As one of Macau's most representative foods
- **Historical & Cultural Heritage:** Its origin reflects the historical fusion of Portuguese and Chinese cultures
- **Industrial Heritage:** The evolution from handmade workshops to modern factory production
- **Integrated Resorts & Non-Gaming Projects:** Its potential as creative workshops and cultural experiences within resorts

· 美食文化：作為澳門最具代表性的美食之一

· 歷史文化遺產：其起源體現了葡萄牙式和中式文化的歷史融合

· 工業遺產：從手工工作坊到現代工廠生產的演變

· 綜合度假村及非博彩項目：其作為度假村內創意工作坊和文化體驗的潛力

Key Feature – Halal-Friendly: This itinerary is specially designed as a "Halal-Friendly" version, ensuring all dining options comply with Halal requirements, demonstrating cultural sensitivity and inclusivity for participants from all backgrounds.

亮點 – 清真友好：本次行程特別設計為「清真友善」版本，確保所有餐飲選擇均符合清真要求，展現對不同文化背景的參與者的尊重和包容。

Journey Vision: This is a "Deep Tasting Tour" that uses the palate to decode Macau's cultural DNA and industrial innovation.

旅程願景：這是一次“深度品嚐之旅”，透過味蕾解讀澳門的文化基因和工業創新。

Two-Day Itinerary

(Day 1 – Halal Friendly)

兩日行程（第一天 – 清真友善）

第一天：追溯源流·從歷史到工業

(Day 1: Tracing the Roots – From History to Industry)

時間 Time	地點 Location	學習目標&清真備註 Learning Objectives & Halal Notes
09:00 – 10:30	香港 澳門（外港客運碼頭） Hong Kong & Macau (Outer Harbour Ferry Terminal)	認識澳門的港口歷史與地理連結。 Learn about the port history and geographical connections of Macau.
11:00 – 12:30	Lord Stow's Bakery (氹仔旗艦店)	【美食文化】了解葡撻的起源故事，觀察傳統烘焙過程。 【清真安排】品嚐其原味葡撻，已確認該產品使用牛油而非豬油製作。 [Food Culture] Learn about the origin story of Portuguese egg tarts and observe the traditional baking process. [Halal Arrangement] Taste the original flavor of Portuguese egg tarts. It has been confirmed that this product is made with butter, not lard.
01:30 – 02:30	午餐 @清真認證餐廳 (30 : Esfiha Musa Islamic Food)	【美食文化】於澳門知名的清真餐廳享用午餐，體驗清真飲食文化在澳門的多元性。 [Food Culture] Enjoy lunch at a well-known halal restaurant in Macau and experience the diversity of halal food culture in Macau.
03:00 – 04:30	龍環葡韻住宅式博物館 Taipa Houses Museum	【歷史文化遺產】透過土生葡人住宅，理解葡萄牙文化如何融入澳門社區生活。 [Historical and Cultural Heritage] Through the Macanese houses, understand how Portuguese culture is integrated into the community life of Macau.
05:00 – 06:00	參觀現代化食品廠（如：鉅記餅家生產工場） Visit a modern food factory (e.g., the production plant of Ju Kee Bakery).	【工業遺產】認識食品生產的工業化流程、質量控制與包裝物流。重點觀察清真生產線的隔離與管理（如適用）。 [Industrial Heritage] Understand the industrial processes of food production, quality control, and packaging logistics. Focus on observing the isolation and management of halal production lines (if applicable).
07:00 – 08:30	入住及晚餐 @澳門銀河綜合度假村 Check-in and Dinner @ Galaxy Macau Integrated Resort	【綜合度假村】體驗綜合度假村的多元化非博彩設施。晚餐於度假城內的「奈和」清真認證印度餐廳或其他合資格外賣店。 [Integrated Resort] Experience the diverse non-gaming facilities of the integrated resort. Dinner will be at the “Nai Ho” halal-certified Indian restaurant or other qualified takeaway options within the resort.

Two-Day Itinerary

(Day 2 – Halal Friendly)

兩日行程（第二天 – 清真友善）

第二天： 創意昇華·從品味到創造

(Day 2: Creative Elevation – From

Tasting to Creating)

時間 Time	地點 Location	學習目標&清真備註 Learning Objectives & Halal Notes
09:00 – 11:30	澳門銀河「時尚匯」購物中心 Galaxy Macau Fashion Walk Shopping Mall	【綜合度假村與非博彩項目】完成小組任務：分析三家將「美食」與「零售」或「藝術」結合的商店，探討其創意營銷策略。 [Integrated Resorts and Non-Gaming Projects] Complete the group task: Analyze three stores that combine "food" with "retail" or "art" and explore their creative marketing strategies.
12:00 – 01:30	議事亭前地 & 大三巴牌坊 Senado Square & Ruins of St. Paul's	【歷史文化遺產】沿著世界遺產「歷史城區」路線，尋找中西文化在建築、宗教和街道佈局上的融合證據。 [Historical and Cultural Heritage] Follow the World Heritage "Historic District" route to find evidence of the fusion of Chinese and Western cultures in architecture, religion and street layout.
02:00 – 03:00	午餐 @大三巴附近清真友善餐廳（如：Mak's Halal Food 或 義順鮮奶-純鮮奶/燉奶品） Lunch at a halal-friendly restaurant near the Ruins of St. Paul's (e.g., Mak's Halal Food or Yee Shun Milk Company – pure fresh milk/stewed milk dishes).	【美食文化】於歷史城區附近享用清真認證餐點或100%純鮮奶製品，方便行程安排。 [Food Culture] Enjoy halal certified meals or 100% pure fresh dairy products near the historic city center for your convenience.
03:30 – 05:00	創意葡撻工作坊 @度假村內 Creative Portuguese Egg Tart Workshop @ Resort	【創意亮點】【關鍵清真安排】參與特別安排的「清真創意葡撻工作坊」。確保使用清真認證的食材（如植物性牛油、清真認證雞蛋與奶製品），由糕點師指導學生製作並設計創意口味。 [Creative Highlights] [Key Halal Arrangements] Participate in the specially arranged "Halal Creative Portuguese Tart Workshop". Ensuring the use of halal-certified ingredients (such as vegetable butter, halal-certified eggs and dairy products), students will be guided by pastry chefs to create and design creative flavors.
05:30 – 06:30	成果展示與分享會 Results Presentation and Sharing Session	各小組展示其創意葡撻設計、商業分析報告，並分享兩日學習的見解。 Each group presented their creative Portuguese egg tart designs, business analysis reports, and shared insights gained from the two-day learning experience.
07:00 – 08:30	澳門 香港（氹仔客運碼頭） Macau to Hong Kong (Taipa Ferry Terminal)	總結旅程，鞏固所學。 Summarize the journey and consolidate what you have learned.

Learning Elements & Creative Highlights

學習要素與創意亮點

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Learning Elements:

學習要素：

- **Culture:** Understanding Macau's cultural fusion through food and heritage sites.
- **Science:** Exploring food science and industrial production in a modern factory.
- **Art:** Appreciating Portuguese architecture and practicing food & graphic design.
- **Career Exposure:** Encountering roles in pastry arts, food production, and tourism management.

- 文化：透過美食和歷史遺跡了解澳門的文化融合。
- 科學：在現代工廠探索食品科學和工業生產。
- 藝術：欣賞葡萄牙建築，並實踐食物和平面設計。

- 職業體驗：了解糕點藝術、食品生產和旅遊管理等領域的職業角色。

Creative Highlights:

創意亮點：

- **Thematic & Inclusive:** Unifying narrative via the egg tart, enhanced by Halal-friendly focus.
- **Comparative Learning:** Contrasting traditional vs. industrial production, including Halal compliance.
- **Hands-on Business:** "Halal Egg Tart Workshop" combines safe culinary practice with market-specific innovation.
- **Interdisciplinary:** Blends history, economics, science, art, and cultural studies.

- 主題鮮明且包容性強：以蛋撻為主題，貫穿始終，並著重於清真食品的適用性。
- 對比學習：比較傳統生產方式與工業化生產方式，包括清真食品的合規性。
- 實務操作：「清真蛋塔工作坊」將安全的烹飪實踐與針對市場的創新相結合。

- 跨領域：融合歷史、經濟、科學、藝術與文化研究。

（插圖：流程圖，廚房和工作坊附近有清真圖示）



Thank You :)

謝謝：)

- **Najya 6B**
 - **Soyfa 6B**
 - **Sana 6B**
 - **XiaoXiao 6A**
 - **Allie 5A**
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