

Programme Content 課程內容

1

- \$ HK\$860** per person 每位
- 4 hours** 小時
- Select 2 dishes from the same category
從同一類別中選擇2個菜
- Include Chinese set lunch prepared by students
包括學生準備的中式午餐

2

- \$ HK\$700** per person 每位
- 3 hours** 小時
- Select 1 dish
選擇1個菜
- Include Chinese set lunch prepared by students
包括學生準備的中式午餐

3

- \$ HK\$550** per person 每位
- 3 hours** 小時
- Select 2 dishes from the same category
從同一類別中選擇2個菜

Entry Requirement 入學條件

Applicants must be aged 12 or above
報讀人士須年滿12歲

Optional 其他選項

To enrich your culinary experience, special demonstration of "Noodle-Pulling" can be arranged to meet your needs at an additional fee.

除以上標準課程外，學院可按閣下需要提供拉麵製作示範(須另行收費)。

Time 時間

Between 09:30 - 16:30
Weekdays only 星期一至五
Except weekend and public holidays 週末及公眾假期除外

Certificate 證書

Institute will present Certificate of Attendance to all participants
學院將頒發出席證書予所有課程學員

Language 語言

Cantonese 粵語

Contact Us 聯絡我們

For enquiries, please contact us at (852) 2538-2200 or via fax (852) 2550-0476 or email cci@vtc.edu.hk. 如欲查詢詳情，請致電(852) 2538-2200 或傳真至(852) 2550-0476 或電郵至 cci@vtc.edu.hk。

Remarks 備註

- The medium of instruction will be in Cantonese. English and other language translation service can be arranged at an extra fee with 4-weeks advance notice. 課程將以廣東話教授。如需要英語及其他語言翻譯，請四個星期前提出，將額外收費。
- A minimum of 10 persons per class. 每班最少10人。
- A 2-month advance booking is recommended. Reservation will be subjected to the availability of the venue. 上述活動請於2個月前預約，申請接納與否視乎場地供應而定。
- The above information is subject to change without prior notice. 上述資料如有修改，恕不作另行通知。

參加者每堂可從同一類別中 (南廚、北廚、南方點心或北方點心)，選擇學習兩款菜式。請在□ 內✓兩款。

Please select ✓ 2 items from any one category — Southern Wok-cooking, Northern Wok-cooking, Southern Dim Sum or Northern Dim Sum.

Southern Wok-cooking 南廚

- | | |
|---|-----------|
| <input type="checkbox"/> (Guangdong) Deep-fried boneless chicken with lemon sauce | (粵) 西檸煎軟雞 |
| <input type="checkbox"/> (Guangdong) Deep-fried paper-wrapped chicken fillets | (粵) 香炸紙包雞 |
| <input type="checkbox"/> (Guangdong) Fried fish fillets with sliced pickles in sweet and sour sauce | (粵) 五柳石斑塊 |
| <input type="checkbox"/> (Guangdong) Hand shredded chicken with oyster sauce | (粵) 蠔油手撕雞 |
| <input type="checkbox"/> (Guangdong) Sweet and sour pork with pineapple | (粵) 菠蘿咕嚕肉 |

Northern Wok-cooking 北廚

- | | |
|---|------------|
| <input type="checkbox"/> (Shanghai) Braised river shrimps in tomato sauce with rice cracker | (滬) 茄汁蝦仁鍋粬 |
| <input type="checkbox"/> (Beijing) Deep fried pork loin in black vinegar sauce | (京) 糖醋里脊 |
| <input type="checkbox"/> (Beijing) Deep fried prawns with cashew in sweet and spicy sauce | (京) 宮保明蝦球 |
| <input type="checkbox"/> (Sichuan) Sautéed diced chicken with garlic, chilli, peppers and peanuts | (川) 宮保雞丁 |
| <input type="checkbox"/> (Sichuan) Stir-fried "Mapo" tofu with minced beef and chilli | (川) 麻婆豆腐 |
| <input type="checkbox"/> (Zhejiang) Sautéed beef fillets with green pepper | (浙) 杭椒牛柳條 |

Southern Dim Sum 南方點心

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|---|-------|
| <input type="checkbox"/> Deep-fried glutinous rice dumplings filled with dried shrimp and pork | 脆炸咸水角 |
| <input type="checkbox"/> Deep-fried pork and bamboo shoot dumplings served with supreme chicken broth | 上湯煎粉粿 |
| <input type="checkbox"/> Deep-fried scallop and ham dumplings | 帶子雲腿盒 |
| <input type="checkbox"/> Deep-fried seafood wontons served with sweet and sour sauce | 炸海鮮雲吞 |
| <input type="checkbox"/> Pan-fried beancurd sheets filled with shrimps, black mushrooms and bamboo shoots | 鮮蝦腐皮卷 |
| <input type="checkbox"/> Steamed glutinous rice dumplings filled with sesame paste | 麻蓉糯米糍 |
| <input type="checkbox"/> Steamed pork and black mushroom dumplings | 北菇蒸燒賣 |
| <input type="checkbox"/> Steamed shrimp and bamboo shoot dumplings | 冬筍鮮蝦餃 |

Northern Dim Sum 北方點心

- | | |
|--|--------|
| <input type="checkbox"/> Glutinous rice dumplings coated with sesame and peanuts flour | 搗沙湯圓 |
| <input type="checkbox"/> Deep-fried soufflé balls stuffed with red bean paste and banana | 高力豆沙香蕉 |
| <input type="checkbox"/> Pan-fried pork and vegetable buns | 生煎菜肉包 |
| <input type="checkbox"/> Pan-fried pork and vegetables dumplings | 生煎菜肉鍋貼 |
| <input type="checkbox"/> Pan-fried red bean paste cakes | 豆沙煎鍋餅 |
| <input type="checkbox"/> Pan-fried scallion cakes | 家常蔥油餅 |
| <input type="checkbox"/> Poached pork wonton in chilli oil | 紅油抄手 |
| <input type="checkbox"/> Steamed Shanghai pork dumplings | 上海小籠包 |