

The programme equips and prepares students to work in the catering industry and develops their intellectual and professional competencies to meet the industry's demand for professional work attitude, and classic western cuisine and fine dining focused techniques.

During the study period, students will undertake industrial attachment to gain practical experience.

Graduates can pursue further studies by applying for admission to relevant accredited degree programmes offered by local and overseas universities or develop a career in the hotel, restaurant and catering industries.

## INTERNATIONAL CULINARY INSTITUTE

國際廚藝學院





## 入學條件 Entry Requirements

- ·香港中學文憑考試五科成績達第二級或以上(包括英國語文及中國語文);或 Five HKDSE subjects at Level 2 or above, including English Language and Chinese Language; OR
- · VTC基礎文憑(級別三)/基礎課程文憑;或 VTC Foundation Diploma (Level 3) / Diploma of Foundation Studies; OR
- · VTC中專教育文憑 / 職專文憑 ; 或 VTC Diploma in Vocational Education / Diploma of Vocational Education; OR
- · 毅進文憑或同等學歷 Diploma Yi Jin or equivalent

## 核心單元 Core Modules

- 經典西式廚藝文化
   Classic Cuisines and Cultures
- 美食學及持續發展
   Sustainable Gastronomy
- 西式烹調基礎

Fundamentals in Classic Western Cooking

- 優質服務業基礎
  - Foundations of Hospitality
- 現代冷菜食品製作 Modern Cold Preparations
- 生肉處理基礎
  - Fundamentals in Butchery
- 新派法式廚藝

Nouvelle French Cuisine

- 法式雜餅
  - French Pastry
- 歐陸工匠麵包

Artisan Bread

• 北歐廚藝

Northern European Cuisine

- 廚務管理
  - Kitchen Management
- 餐酒及烈酒基礎

Wine and Spirits Fundamentals

• 職業英語及普通話

Vocational English & Putonghua

註 Remarks:

以上內容包括課程名稱,課程內容及學費等,一切以註冊資料為準。如有任何更改,恕不另行通知。

The validation of programme will be conducted in 2020.

The above information including programme titles, programme features and tuition fee etc. are subject to change without prior notice. Please refer to information available upon registration.

