

全日制證書課程 (薄扶林/天水圍)

FULL-TIME CERTIFICATE PROGRAMMES (PKC/TSW)

地點: 香港薄扶林道 143 號
Venue: 143 Pokfulam Road, Hong Kong

新界元朗天水圍天河路 11 號
11 Tin Ho Road, Tin Shui Wai

修讀期: 兩個月

Duration: 2 months

查詢/報名: 2538 2200 / ici@vtc.edu.hk

Enquiries/
registration:

網址: www.ici.edu.hk

Website:

入學條件: 中三或以上程度

Entrance: S3 or above

Requirement:



HT212388 亞洲美食證書

HT212388 CERTIFICATE IN ASIAN CUISINE

課程特色: 課程旨在教授學生投身亞洲烹飪行業的技巧，學生可以透過課程獲得亞洲廚藝的進階理論知識、技能、正面的工作態度，將幫助學員發展有關之技能，成為一個專業的亞洲美食廚師，亦為學員提供不同的學習機會，探索自己的職業發展。課程涵蓋亞洲烹飪技能概要及廚房運營，亞洲廚藝基礎及技巧，新派亞洲美食。

**Programme
Features**

Aims to provide trade skills training to those who wish to pursue a career in the Asian cuisine industry. Enables students to gain theoretical knowledge, complex skills as well as positive working attitudes of advanced Asian cuisine which will help them develop their generic skills as a professional Asian cuisine chef. Provides students with the opportunities to explore their career development by becoming life-long learners. Programme covers overview of culinary practices and kitchen operations in Asian Cuisine, fundamentals of Asian cuisine and contemporary Asian cuisine.



**Photos are for reference only*

- 學生在受訓期間，必須符合食物處理人員的健康水平，並須於入學前接受一次自費的健康檢查，包括體能測試、小便常規、大便常規、大便細菌檢查、甲型肝炎病毒抗體IgG測試及胸部X光檢查。
- 學生須自費購買課程指定之制服及鞋，如學生未符合指定要求，本學院有權取消其入學資格。
- ^ 課程獲政府資助，合資格者可獲豁免學費。
- Students enrolling for this course must maintain the health standards required of a food handler throughout the duration of training. This encompasses taking a medical check, at students' own expenses, which includes physical examination, urine routine, stool routine, stool culture (salmonella spp), hepatitis A virus Ab IgG and chest X-ray.
- Students are required to purchase, at their own costs, and wear the designated uniform and shoes where applicable. The institute reserves the rights not to admit students who fail to follow this clause.
- ^ Programmes are funded by the Government, tuition fees are exempted for eligible applicants.