



廚藝科學高級文憑 Higher Diploma in Culinary Science

編號：
Code IC114320

修讀期：
Duration 兩年制
2 Years

上課地點：
Venue 職業訓練局薄扶林大樓
VTC Pokfulam Complex

查詢：
Enquiries 2538 2200 / ici@vtc.edu.hk

網址：
Website www.ici.edu.hk

學費：
Fee **HK\$31,570**
(每學年/per academic year)



廚藝科學是一個獨特的範疇，結合了科學、食品生產技術及廚藝。透過融合食品科學和廚藝，學員能深入了解包裝食品的生產和管理、食品研發及感官科學等專門知識，並對食物營養、食品安全及食品生產技術有一定的認知。



就讀期間，學員會被安排到本地食品製造機構實習，獲取相關經驗。學員畢業後可選擇繼續升學、報讀本地或海外大學學位課程，或於食品製造及餐飲行業工作。

Culinary Science is a unique field that integrates science, food technology and culinary arts. Through the integration of food science and culinary skills, students will be equipped with an in-depth understanding of food manufacturing, product development and sensory science, and they will also be familiarized with nutrition, food safety and food technology.

During the study period, students will undertake industrial attachment at local food manufacturing brands to gain valuable 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 food manufacturing and catering industry.

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

第一學年 Year 1 :

- 中式廚藝烹調
Chinese Cuisine in Practice
- 廚藝烹調及理論基礎
Fundamental Culinary Studies
- 料理科學
Kitchen Science
- 現代烹調工藝
Modern and Industrial Cooking
- 廚師專修食品營養
Food Nutrition for Chefs
- 配料科學
Ingredient Science
- 食品化學
Food Chemistry
- 食品微生物與安全
Food Microbiology and Safety
- 管理與組織導論
Introduction to Management and Organisations
- 食物衛生及安全
Food Hygiene and Safety
- 管理與組織導論
Introduction to Management and Organisations
- 餐飲商業道德及法律
Law and Ethics for Catering Operations
- 資訊科技－數據分析及推廣出版
Information Technology: Data Analysis and Promotion
- 職業英語及普通話
Vocational English & Putonghua
- 工作實習*
Industrial Attachment*

第二學年 Year 2 :

- 食物發酵
Food Fermentation
- 產品研發
Product Development
- 感官科學與食品品評
Sensory Analysis and Product Evaluation
- 食品品質管理系統
Quality Management Systems for Food Processing
- 創意食品專案研習
Innovative Culinary Product Development Project
- 服務營銷
Service Marketing
- 旅遊服務業國際視野
Hospitality Industry in a Global Perspective
- 增潤單元
Enrichment Module
- 工作能力及事業發展
Workplace Competencies and Integrated Career Development
- 職業英語及普通話
Vocational English & Putonghua

* 視乎個別工作性質及課程的安排，工作實習將於課程修讀期內第二學年之適當時段進行。

Depending on the job nature and study programme, industrial attachment will be arranged at an appropriate time during the Year 2 period of study.

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 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.

