
International Culinary Institute
1F, VTC Pokfulam Complex, 145 Pokfulam Road, Pokfulam, Hong Kong
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**The First Ever Summer Programme of Junior Chef Academy
by the International Culinary Institute (ICI)**

(Hong Kong, 26 April 2017) The International Culinary Institute (ICI), a member institution of the Vocational Training Council (VTC), invites young culinary talents to explore the world of culinary arts at the Junior Chef Academy and try cooking cuisines of different styles this summer.

Led by ICI's experienced instructors, the programme of Junior Chef Academy in July will be conducted in English and is composed of 3 modules: Italian Cuisine, Japanese Cuisine and Pastry Art. For the module of Italian Cuisine, our young participants will learn how to prepare selected appetiser, hot dish, Italian pasta and sauce; and a list of Japanese classics such as salmon and scallop sushi, tempura bento, pickled turnip and dipping sauce for the module of Japanese Cuisine. Sweet lovers should not miss the module of Pastry Art which brings you the classical and mouthwatering Chocolate Éclair and Marble Glazed Rainbow Cake which are popular in recent years.

The course is suitable **for youngsters aged between 12 and 18**, who are interested in cooking. Participants can take one or all modules according to their interests. Certificate of Attendance will be issued upon completion of all modules. Please find details as below:

Module 1 : Italian Cuisine	8 July (Sat)	10:00am – 1:00pm & 2:00pm – 4:00pm	1/F, VTC Pokfulam Complex, 145 Pokfulam Road, Hong Kong
Module 2: Japanese Cuisine	15 July (Sat)		
Module 3: Pastry Art	18 July (Tue)		

Fees: Per module HK\$700
3 modules (Full course) HK\$1,950

Language: English

The application is open now. For inquiry or enrolment, please contact 2538 2200 or email to ici@vtc.edu.hk. For more details, please visit our website: <http://ici.edu.hk/html/en/programmes.html>

International Culinary Institute

The International Culinary Institute (ICI) is a member of the VTC group. It aims at developing and training quality talents in culinary art to elevate and sustain Hong Kong's status as Asia's wine-and-dine capital. The ICI offers a wide range of high-quality and professional culinary programmes covering European, Mediterranean, American, Asian and Middle Eastern cuisines. With its state-of-the-art facilities, the ICI helps to groom aspiring culinarians to be well versed in international culinary art and skills, supporting their career development in the industry. Website: www.ici.edu.hk

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Captions:

	<p>(Image 1) The International Culinary Institute (ICI) invites young culinary talents to explore the world of culinary arts at the Junior Chef Academy and try cooking cuisines of different styles.</p>
	<p>(Image 2) The young participants will learn a list of Japanese classics including salmon sushi in the module of Japanese Cuisine.</p>



(Image 3) The young participants will learn different cuisines and desserts in a professional kitchen.