
International Culinary Institute
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ICI students to learn from a lineup of distinguished chefs serving as Honorary Advisors

(28 April, 2017) International Culinary Institute (ICI), a member institution of the Vocational Training Council (VTC), is honoured to have a team of world-acclaimed Master Chefs serving in the capacity of the Institute's Honorary Advisors joining hands in the nurture of local young culinary talents. Among "The World's 50 Best Restaurants 2017", our Honorary Advisors, **Chef Joan ROCA's restaurant, El Cellar de Can Roca, ranks third** and **Chef Virgilio MARTÍNEZ's restaurant, Central ranks fifth** respectively. The other 2 Honorary Advisors' restaurants are also on the list of "Asia's 50 Best Restaurants 2017". **Chef BOMBANA Umberto's restaurant, 8½ Otto e Mezzo BOMBANA, ranks fourth** while **Chef Lan-shu CHEN's restaurant, Le Moût ranks number 28th**.

More about ICI's Honorary Advisors :

(1) Joan ROCA, Executive Chef of El Cellar de Can Roca

No. 3 of "The World's 50 Best Restaurants 2017"

Joan ROCA is known for his early work in research and promotion of sous-vide cooking and the development of 'techno-emotional' dishes. Chef Joan partners with his brothers Josep and Jordi ROCA forming the legendary trio behind the acclaimed El Cellar de Can Roca, having been recognised as the World's Best Restaurant and awarded the first Michelin star in 1995 and three Michelin stars in 2009. The brothers believe strongly that vocational and professional education and training is critical for chefs, and they seize every opportunity to share their know-how. Last August, they conducted a culinary demonstration and wine workshop at ICI, and led a group of students to perform a gala dinner in Hong Kong. Two outstanding students were selected to receive a 4-month scholarship to be trained at El Cellar de Can Roca in Girona, Spain.

(2) Virgilio MARTÍNEZ, Executive Chef of Central

No. 5 of "The World's 50 Best Restaurants 2017"

Chef **Virgilio MARTÍNEZ**, the Executive Chef of Central in Peru and the winner of "Chefs' Choice Award 2017", whose restaurant crowned number 1 of "The Latin America's 50 Best Restaurant Awards 2016" and number 5 in "The World's 50 Best Restaurant Awards 2017", is famous for his food philosophy stemming from exploration of Peru's ecosystem and rich biodiversity. He is renowned for his pioneering use of ingredients and presentation of dishes

according to the vertical altitude at which each element is found. Last November, he visited ICI and shared his culinary philosophy and unique ingredients with the students, which was a valuable opportunity for them to learn more about respecting the environment and the Peruvian culinary culture.

(3) BOMBANA Umberto, Executive Chef of 8½ Otto e Mezzo BOMBANA

No. 4 of “Asia’s 50 Best Restaurants 2017”

Chef BOMBANA Umberto is an iconic figure in the international culinary industry and his 8½ Otto e Mezzo BOMBANA ranks 60th in the list of “The World’s 50 Best Restaurants 2017”. The restaurant was awarded two Michelin stars in December 2010 and three stars from 2012 and became the first and only Italian restaurant outside Italy to receive such distinguished recognition. Chef BOMBANA and his team performed an interactive culinary demonstration of three innovative Italian classics including Confit Abalone Carpaccio, Veal Shank Agnolotti and Marinated Wild Strawberry to the students at ICI in March.

(4) Lanshu CHEN, Le Moût, Taiwan

No.28 of “Asia’s 50 Best Restaurants 2017”

A graduate of Ferrandi School of Culinary Arts, **Chef Lanshu CHEN** embarked on her career as a professional chef under guidance of famous chefs including Pierre Hermé and Thomas Keller. Since 2014, Le Moût has been consistently listed in “Asia’s 50 Best Restaurants” and Chef CHEN was awarded “Asia’s Best Female Chef” of Grand Chef Relais & Châteaux in 2011. She is the first female chef in Asia with such an exemplary achievement in the international culinary scene.

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) Roca Brothers, the soul of El Celler de Can Roca which ranks third in “The World’s Best Restaurant 2017”, conducted culinary demonstration and wine workshop at ICI and led a group of students to perform a gala dinner last August.</p>
	<p>(Image 2) The eldest brother, Joan ROCA (left), is the Executive Chef as well as ICI Honorary Advisor.</p>
	<p>(Image 3) ICI student from Diploma in European Cuisine, Tony AU, assisted Roca Brother in a gala dinner in Hong Kong. He is also selected to undergo a 4-month internship at El Celler de Can Roca in Spain in late April.</p>



(Image 4) Central in Lima, Peru ranks fifth in “The World’s Best Restaurant 2017”. The Executive Chef Virgilio MARTÍNEZ visited ICI and shared his culinary philosophy with the students last November.



(Image 5) During the seminar, ICI students had a chance to examine by hand and taste the unique Peruvian ingredients brought by Chef Virgilio MARTÍNEZ.



(Image 6) Chef BOMBANA Umberto and his team conducted Italian culinary demonstration for ICI students in March and presented his contemporary signature cuisines with excellent skills and creativity.