

2018

兼讀制課程 Part-time Programmes



**Hotel and
Tourism Institute**
酒店及旅遊學院



**Chinese Culinary
Institute**
中華廚藝學院



**International
Culinary Institute**
國際廚藝學院

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**Hotel and
Tourism Institute**
酒店及旅遊學院



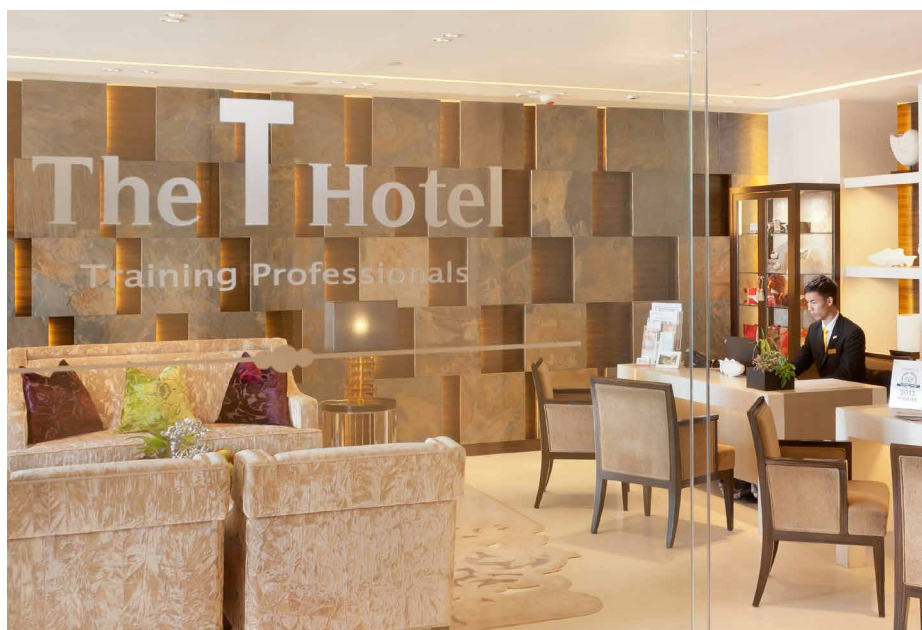
酒店及旅遊學院於1984年成立，致力成為卓越的酒店及旅遊培訓機構，為業界提供人力資源，以鞏固香港作為亞洲旅遊樞紐的領導地位。

課程多元化、與時並進及貼近行業需要，內容包括餐飲服務、客務營運、房務、酒店水療、酒店項目管理、旅遊服務及旅行社營運等，理論與實踐並重，鞏固學員根基。此外，酒店亦為業內人士提供督導及技能提升證書課程，讓他們裝備自己以迎接未來的晉升機會及提升競爭力。

Established in 1984, the Hotel and Tourism Institute (HTI) was set up to fulfill the growing demand for trained manpower in the hotel and tourism industry. The Institute aims to be the leading institution in hotel and tourism training in Hong Kong in order to uphold Hong Kong's status as a premier travel destination in Asia.

HTI offers all-rounded and practical training to suit industry needs. The programmes cover various aspects of the industry

including Food and Beverage Service, Front Office Operations, Housekeeping Operations, Hotel Spa Therapies, Hotel Event Management, Tour Service and Travel Agency Operations, etc. Emphasis is placed on both theoretical knowledge and practical skills which lay a good foundation for students to enter into the professions. HTI also offers supervisory and skills upgrading programmes to in-service professionals to enhance their competitiveness as they work through the ranks.





**Chinese Culinary
Institute**
中華廚藝學院

中華廚藝學院於2000年成立，乃香港特別行政區政府千禧項目之一。學院旨在提供系統化的中廚培訓學習階梯，讓有志投身中菜行業的年青人及銳意進修的在職廚師獲取或提升專業資格；冀提升中廚的專業水平及地位，以鞏固香港「亞洲美食之都」的美譽。學院透過「一試兩證」技能測試，銳意使香港成為區內卓越的中廚資歷評審中心。學院亦肩負起宏揚中華飲食文化的使命，為海外旅客提供廚藝興趣班。

The Chinese Culinary Institute (CCI) was established in 2000 as one of the Millennium Projects of the HKSAR Government. CCI endeavours to provide systematic training in Chinese cuisine for beginners and practicing chefs who wish to obtain or upgrade their professional qualifications. It also aims to elevate the professional standard and status of Chinese Chefs in order to strengthen Hong Kong's

reputation as the "Culinary Capital of Asia". Furthermore, CCI strives to establish Hong Kong as a regional accreditation centre in Chinese cuisine by introducing "One Trade Test, Two Qualifications" trade test system. To promote the deep-rooted heritage of the Chinese culinary art, CCI offers culinary interest courses for overseas tourists.





**International
Culinary Institute**
國際廚藝學院

國際廚藝學院旨在為香港培育優秀廚藝、葡萄酒及項目管理人才，鞏固香港作為「亞洲美酒佳餚之都」的地位。學院除開辦多元專業廚藝課程，涵蓋歐洲、地中海、美洲、亞洲及中東等菜系外，亦提供關於葡萄酒、食品科學和主題樂園及項目管理課程，培育有志加入相關行業的青年，助他們拓展事業。



國際廚藝學院與The German Culinary and Restaurant Academy of the German Chamber of Industry and Commerce Koblenz, Germany 及Handwerkskammer (HwK) Koblenz合作，為業界提供技能測試及相關輔助課程，讓他們提升專業水平。



The International Culinary Institute (ICI) aims at training and developing talent in culinary arts, wine and event management to sustain Hong Kong's status as "Asia's wine-and-dine" destination. The ICI offers a wide range of quality professional culinary programmes covering European, Mediterranean, American, Asian and Middle Eastern cuisines. It also provides wine, culinary science and international theme park and event management programmes to groom aspiring youths for career development in the culinary, wine and hospitality industry.

In collaboration with The German Culinary and Restaurant Academy of the German Chamber of Industry and Commerce Koblenz, Germany and Handwerkskammer (HwK)

Koblenz, ICI provides related programmes and examinations for industry practitioners in Hong Kong to undergo trade testing.





鄧彼德
香港半島酒店 宴會部經理
2012年餐飲業管理高級證書課程畢業生

Peter Tang
Banquet Manager, The Peninsula Hong Kong
2012 Graduate of Advanced Certificate in
Food and Beverage Management Programme



蔡若琦
香港金城假日酒店 客戶服務中心經理
2013年客務督導管理證書課程畢業生

Zoe Choi
Guest Service Centre Manager, Holiday Inn Golden Mile Hong Kong
2013 Graduate of Certificate in Front Office Supervision Programme



曾蘇文
香港諾富特世紀酒店 行政管家
2011年房務管理高級證書課程畢業生

Man Tsang
Executive Housekeeper, Novotel Century Hong Kong
2011 Graduate of Advanced Certificate in
Housekeeping Management Programme



饒璧臣
香港怡東酒店怡東軒 總廚
2016年大師級中廚師課程畢業生

Yiu Bik Sun
Chef de Cuisine, Yee Tung Heen The Excelsior, Hong Kong
2016 Graduate of Master Chef Course in Chinese Cuisine



簡俊偉
大公館 廚師
2017年高級中廚師證書課程畢業生

Kan Chun Wai
Chef, Greater China Club
2017 Graduate of Advanced Certificate in Chinese Cuisine Programme



楊日紅
香港迪士尼樂園 廚師長
2015年大師級西廚師課程畢業生

Stephen Yeung
Chef de Cuisine, Park Restaurants Hong Kong Disneyland
2015 Graduate of Master Chef in Western Cuisine Programme



蔡俊輝
香港洲際酒店 資深副主廚
2015年培訓級西廚師課程畢業生

Calvin Choi
Senior Sous Chef, InterContinental Hong Kong
2015 Graduate of Trainer Chef in Western Cuisine Programme

編號	課程名稱	課程特色	上課時間及安排	入學要求
HI410403	餐廳及調酒服務 基礎證書	<ul style="list-style-type: none"> 款待業架構及酒店行業的簡介 餐桌擺設及服務程序 酒水認識及調酒服務 宴會廳基本運作 個人衛生與安全 飲食用具的認識 銀器、玻璃器皿及瓷器的清潔常識 飲食業常用詞彙、行業專用英語 	<ul style="list-style-type: none"> 8星期 逢星期一、二及四 晚上6時30分至9時30分 	<ul style="list-style-type: none"> 年滿十七歲半 完成中三程度 面試合格
HI410405	客房服務 基礎證書	<ul style="list-style-type: none"> 款待業架構及酒店行業的簡介 客房衛生及安全知識 各類客房的陳設標準 清潔劑、器材及布草（酒店布類）的使用 各類客房的整理程序及基本保養知識 客房服務技巧個案研討 待客禮儀 行業專用英語 	<ul style="list-style-type: none"> 3個月 逢星期一、四 晚上6時30分至9時30分 	<ul style="list-style-type: none"> 年滿十七歲半 完成中三程度 面試合格
HI310620	衛生經理證書	<ul style="list-style-type: none"> 基本食物安全和衛生 微生物特性和食物中毒危機 食物污染的源頭、正確衛生操守和處理食物方法 環境衛生、清潔及消毒知識 蟲害管理 香港食物法例 「食物安全重點控制」系統原則及個案研究 <p>備註： 學員考試成績達50%或以上及出席率不低於80%，便可獲頒發香港食物環境衛生署認可之衛生經理證書。</p>	<ul style="list-style-type: none"> 3天 逢星期二、四 第1、2天： 上午9時30分至下午5時30分 第3天： 上午9時30分至下午4時30分 	<ul style="list-style-type: none"> 餐飲業業內人士
HI310624	衛生經理證書 (衛生督導 銜接課程)	<ul style="list-style-type: none"> 衛生操守和處理食物方法 環境衛生、清潔及消毒知識 蟲害管理 香港食物法例 「食物安全重點控制」系統原則及個案研究 <p>備註： 學員考試成績達50%或以上及出席率達到100%，便可獲頒發香港食物環境衛生署認可之衛生經理證書。申請人於遞交申請表時，須連同食物環境衛生署認可衛生督導員證書或英國皇家公共衛生學會的基礎食物衛生及安全證書副本。</p>	<ul style="list-style-type: none"> 2天 逢星期二、四 上午9時30分至下午4時30分 	<ul style="list-style-type: none"> 餐飲業業內人士 持衛生督導員證書

- 課程內容包括名稱、上課時間及收費等，一切以報名時為準。

- 職業訓練局會每年檢討學費水平。學費會根據通脹、課程架構等因素釐定，如有任何更改，恕不另行通知。

Hotel and Tourism Programmes

Code	Programme Title	Programme Features	Duration and Class Arrangement	Entry Requirement
HI410403	Foundation Certificate in Restaurant and Bartending Service	<ul style="list-style-type: none"> Introduction to the hospitality industry and hotel organisation Table setting and service procedures Beverage and bartending service Basic operation of dining room Personal hygiene and safety Usage of utensils and equipment Methods of polishing and cleaning silverware, glassware and chinaware Common food and beverage terminologies and vocational English 	<ul style="list-style-type: none"> 8 weeks Every Mon, Tue & Thu 6:30pm - 9:30pm 	<ul style="list-style-type: none"> At least 17.5 years of age Completion of S3 Pass in the interview
HI410405	Foundation Certificate in Accommodation Service	<ul style="list-style-type: none"> Introduction to the hospitality industry and hotel organisation Work sanitation and safety Types of set up standards of hotel accommodation Usage of cleaning chemicals, equipment and linens Accommodation service procedures Customer service case study Service attitude Vocational English 	<ul style="list-style-type: none"> 3 months Every Mon & Thu 6:30pm - 9:30pm 	<ul style="list-style-type: none"> At least 17.5 years of age Completion of S3 Pass in the interview
HI310620	Basic Food Hygiene Certificate for Hygiene Managers	<ul style="list-style-type: none"> Basic Food safety and hygiene Characteristics of Microorganisms and crisis of food poisoning Food contamination, hygiene practices and proper food handling Environmental hygiene, cleaning and sanitation Pest management Hong Kong food laws Principles of Hazard Analysis Critical Control Points (HACCP) and case study <p><i>Remarks:</i> Those with an attendance of 80% or more and achieved a minimum score of 50% in the examination will be awarded a Basic Food Hygiene Certificate for Hygiene Managers recognized by the Food and Environmental Hygiene Department.</p>	<ul style="list-style-type: none"> 3 days Every Tue and Thu 9:30am - 5:30pm (Day 1&2) 9:30am - 4:30pm (Day 3) 	<ul style="list-style-type: none"> In-service personnel of the catering industry
HI310624	Basic Food Hygiene Certificate for Hygiene Managers (Bridging Course)	<ul style="list-style-type: none"> Hygiene practices and proper food handling Environmental hygiene, cleaning and sanitation Pest management Hong Kong food laws Principles of Hazard Analysis Critical Control Points (HACCP) and case study <p><i>Remarks:</i> Those with an attendance of 100% and achieved a minimum score of 50% in the examination will be awarded a Basic Food Hygiene Certificate for Hygiene Managers recognized by the Food and Environmental Hygiene Department. Please also bring along a copy of the Basic Food Hygiene Certificate for Hygiene Supervisors recognized by the Food and Environmental Hygiene Department or Foundation Certificate in Food Hygiene recognized by the Royal Society for Public Health upon submission of the application.</p>	<ul style="list-style-type: none"> 2 days Every Tue and Thu 9:30am - 4:30pm 	<ul style="list-style-type: none"> In-service personnel of the catering industry Possess Basic Food Hygiene Certificate for Hygiene Supervisors

- The information including programme titles, duration, class arrangement and tuition fees are subject to change. Updated information should be obtained at registration.

- The Tuition fees are subject to annual review. These are determined taking into account inflation, curriculum structure and other relevant factors. The Tuition fees are subject to change without prior notice.

編號	課程名稱	課程特色	上課時間及安排	入學要求
HI520217	初級品酒師證書	<ul style="list-style-type: none"> • 葡萄酒知識的基礎研究 • 不同國家的葡萄酒法律 • 葡萄品種之基本特徵 • 開瓶和服務葡萄酒技巧 • 基本品酒技巧 	<ul style="list-style-type: none"> • 4星期 • 逢星期五或星期六 • 晚上7時至9時或上午10時至中午12時 	<ul style="list-style-type: none"> • 年滿十八歲
HI320218	中級品酒師證書	<ul style="list-style-type: none"> • 影響葡萄酒質量的主要因素 • 世界主要葡萄酒產區的特點 • 新世界和傳統釀酒之分別 • 進階的品酒技巧 • 葡萄酒營銷研究 	<ul style="list-style-type: none"> • 8星期 • 逢星期五或星期六 • 晚上7時至9時或上午10時至中午12時 	<ul style="list-style-type: none"> • 修畢初級品酒師證書課程
HI310601	餐飲督導管理證書	<ul style="list-style-type: none"> • 督導管理技巧 • 餐飲營業管理 • 成本及利潤控制 • 人力資源管理 • 優質服務管理 • 餐酒研究及菜譜設計 • 行業專用英語 	<ul style="list-style-type: none"> • 20星期 • 每星期上課一節 • 下午3時至6時或晚上6時至9時 (視乎課程安排) 	<ul style="list-style-type: none"> • 年滿十八歲 • 具有相關工作經驗
HI310602	客務督導管理證書	<ul style="list-style-type: none"> • 督導管理技巧 • 客務行政及優質服務管理 • 客房營業策略及效益管理 • 人力資源管理 • 優質服務管理 • 旅業保安及危機管理 • 收益管理 • 行業專用英語 	<ul style="list-style-type: none"> • 20星期 • 每星期上課一節 • 晚上6時至9時 	<ul style="list-style-type: none"> • 年滿十八歲 • 具有相關工作經驗
HI310603	房務督導管理證書	<ul style="list-style-type: none"> • 督導管理技巧 • 房務管理 • 行業知識及專業技巧 • 人力資源管理 • 行業專用英語 	<ul style="list-style-type: none"> • 20星期 • 每星期上課一節 • 晚上6時至9時 	<ul style="list-style-type: none"> • 年滿十八歲 • 具有相關工作經驗

- 課程內容包括名稱、上課時間及收費等，一切以報名時為準。

- 職業訓練局會每年檢討學費水平。學費會根據通脹、課程架構等因素釐定，如有任何更改，恕不另行通知。

Hotel and Tourism Programmes

Code	Programme Title	Programme Features	Duration and Class Arrangement	Entry Requirement
HI520217	Elementary Certificate in Sommelier Studies	<ul style="list-style-type: none"> • Fundamental study in wine knowledge • Wine laws in different countries • Grape variety and basic characteristics • Opening and serving wine technique • Basic wine tasting technique 	<ul style="list-style-type: none"> • 4 weeks • Every Fri or Sat • 7:00pm - 9:00pm or 10:00am - 12:00nn 	<ul style="list-style-type: none"> • At least 18 years of age
HI320218	Intermediate Certificate in Sommelier Studies	<ul style="list-style-type: none"> • Factors affecting winemaking • Characteristics of major wine regions in the world • Difference between new world and traditional winemaking • Advanced wine tasting techniques • Wine marketing studies 	<ul style="list-style-type: none"> • 8 weeks • Every Fri or Sat • 7:00pm - 9:00pm or 10:00am - 12:00nn 	<ul style="list-style-type: none"> • Completion of Elementary Certificate in Sommelier Study
HI310601	Certificate in Food and Beverage Supervision	<ul style="list-style-type: none"> • Introduction to supervisory management • Food and beverage management in trade knowledge • Introduction to food and beverage financial management • Human resources management • Quality service management • Wine knowledge and menu design • Vocational English 	<ul style="list-style-type: none"> • 20 weeks • 1 session per week • 3:00pm - 6:00pm or 6:00pm - 9:00pm (subject to programme arrangement) 	<ul style="list-style-type: none"> • At least 18 years of age • Relevant work experience
HI310602	Certificate in Front Office Supervision	<ul style="list-style-type: none"> • Introduction to supervisory management • Front office management and operations • Rooms and financial management • Human resources management • Total quality management • Hospitality security management and crisis management • Yield management • Vocational English 	<ul style="list-style-type: none"> • 20 weeks • 1 session per week • 6:00pm - 9:00pm 	<ul style="list-style-type: none"> • At least 18 years of age • Relevant work experience
HI310603	Certificate in Housekeeping Supervision	<ul style="list-style-type: none"> • Introduction to supervisory management • Housekeeping management • Trade knowledge and technical skills • Human resources management • Vocational English 	<ul style="list-style-type: none"> • 20 weeks • 1 session per week • 6:00pm - 9:00pm 	<ul style="list-style-type: none"> • At least 18 years of age • Relevant work experience

- The information including programme titles, duration, class arrangement and tuition fees are subject to change. Updated information should be obtained at registration.

- The Tuition fees are subject to annual review. These are determined taking into account inflation, curriculum structure and other relevant factors. The Tuition fees are subject to change without prior notice.

編號	課程名稱	課程特色	上課時間及安排	入學要求
HI310631	餐飲業管理 高級證書	<ul style="list-style-type: none"> • 優質服務之量化與指標訂定 • 人力資源效益管理 • 飲食業市場推廣概要 • 葡萄酒商機 • 營業預算設定 • 會議、獎勵旅遊、大型活動及展覽 (MICE) 之管理概要 • 飲食業管理英語 	<ul style="list-style-type: none"> • 20星期 • 每星期上課一節 • 下午3時至6時 	<ul style="list-style-type: none"> • 須修畢餐飲督導管理證書或酒店營運督導高級證書 - 餐飲服務單元
HI310632	客務管理 高級證書	<ul style="list-style-type: none"> • 高效團隊管理 • 績效管理 • 改革管理 • 顧客體驗管理 • 收益管理 • 客務管理英語 	<ul style="list-style-type: none"> • 20星期 • 每星期上課一節 • 晚上6時至9時 	<ul style="list-style-type: none"> • 須修畢客務督導管理證書或酒店營運督導高級證書 - 客務單元
HI310633	房務管理 高級證書	<ul style="list-style-type: none"> • 房務管理的專門技能 • 行業專用知識 • 房務財務管理 • 房務衛生管理 • 房務管理英語 	<ul style="list-style-type: none"> • 20星期 • 每星期上課一節 • 晚上6時至9時 	<ul style="list-style-type: none"> • 須修畢房務督導管理證書或酒店營運督導高級證書 - 房務單元
HI320219	高級品酒師 證書	<ul style="list-style-type: none"> • 主要葡萄酒產區的知識與品味 • 食品和葡萄酒配對之實踐經驗 • 專業品酒技巧及盲品體驗 • 加度葡萄酒和烈酒專業研究 • 認證侍酒師的基本技術 	<ul style="list-style-type: none"> • 12星期 • 逢星期五或星期六 • 晚上7時至9時或上午10時至正午12時 	<ul style="list-style-type: none"> • 修畢中級品酒師證書課程

- 課程內容包括名稱、上課時間及收費等，一切以報名時為準。

- 職業訓練局會每年檢討學費水平。學費會根據通脹、課程架構等因素釐定，如有任何更改，恕不另行通知。

Hotel and Tourism Programmes

Code	Programme Title	Programme Features	Duration and Class Arrangement	Entry Requirement
HI310631	Advanced Certificate in Food and Beverage Management	<ul style="list-style-type: none"> Quantitative method in measuring service quality and setting standard Manpower management Restaurant marketing Enhance restaurant business with wine Budgeting and financial management MICE management Managerial English for Food & Beverage 	<ul style="list-style-type: none"> 20 weeks 1 session per week 3:00pm - 6:00pm 	<ul style="list-style-type: none"> Completion of Certificate in Food & Beverage Supervision / Food and Beverage Supervisory Certificate Programme OR Advanced Certificate in Supervisory Hospitality Operations - Food and Beverage Module
HI310632	Advanced Certificate in Front Office Management	<ul style="list-style-type: none"> Managing a winning team Performance management Managing change and adversity Customer experience management Revenue management Managerial English for Front Office 	<ul style="list-style-type: none"> 20 weeks 1 session per week 6:00pm - 9:00pm 	<ul style="list-style-type: none"> Completion of Certificate in Front Office Supervision / Front Office Supervisory Certificate Programme OR Advanced Certificate in Supervisory Hospitality Operations - Front Office Module
HI310633	Advanced Certificate in Housekeeping Management	<ul style="list-style-type: none"> Technical skills for Housekeeping Management Professional trade knowledge Housekeeping financial management Housekeeping sanitation management Managerial English for Housekeeping 	<ul style="list-style-type: none"> 20 weeks 1 session per week 6:00pm - 9:00pm 	<ul style="list-style-type: none"> Completion of Certificate in Housekeeping Supervision / Housekeeping Supervisory Certificate Programme OR Advanced Certificate in Supervisory Hospitality Operations - Housekeeping Module
HI320219	Advanced Certificate in Sommelier Studies	<ul style="list-style-type: none"> Knowledge of major wine regions Food and wine pairing practical experience Professional wine tasting technique and blind tasting experience Fortified wines and spirits study Basic technique of a certified sommelier 	<ul style="list-style-type: none"> 12 weeks Every Fri or Sat 7:00pm - 9:00pm or 10:00am - 12:00nn 	<ul style="list-style-type: none"> Completion of Intermediate Certificate in Sommelier Study Programme

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編號	課程名稱	課程特色	上課時間及安排	入學要求
CC310808	中華健康美食及營養	<ul style="list-style-type: none"> 中醫營養學理論基礎 食療原則 食物的性能 常用食物功能與禁忌 中醫體質分類與飲食 常見疾病的忌口 四季食療菜譜的製作原理及示範 現代營養學理論基礎 	<ul style="list-style-type: none"> 4星期 每星期上課一節 上午9時至下午5時30分 	<ul style="list-style-type: none"> 各界有興趣之人士
CC310806	衛生經理證書	<ul style="list-style-type: none"> 基本食物安全和衛生的重要 微生物特性和食物中毒危機 食物污染的源頭、正確衛生操守和處理食物方法 環境衛生、清潔及消毒知識 蟲害管理 香港食物法例 「食物安全重點控制」系統原則及個案研究 <p>備註： 學員考試成績達50%或以上及出席率不低於80%，便可獲頒發香港食物環境衛生署認可之衛生經理證書。</p>	<ul style="list-style-type: none"> 3天 逢星期二及四 第1、2天： 上午9時30分至下午5時30分 第3天： 上午9時30分至下午4時30分 	<ul style="list-style-type: none"> 餐飲業業內人士
CC310810	衛生經理證書 (衛生督導 銜接課程)	<ul style="list-style-type: none"> 衛生操守和處理食物方法 環境衛生、清潔及消毒知識 蟲害管理 香港食物法例 「食物安全重點控制」系統原則及個案研究 <p>備註： 學員考試成績達50%或以上及出席率達到100%，便可獲頒發香港食物環境衛生署認可之衛生經理證書。申請人於遞交申請表時，須連同食物環境衛生署認可衛生督導員證書或英國皇家公共衛生學會的基礎食物衛生及安全證書副本。</p>	<ul style="list-style-type: none"> 2天 逢星期二及四 上午9時30分至下午4時30分 	<ul style="list-style-type: none"> 餐飲業業內人士 持認可衛生督導員證書
CC313890	中式廚藝文憑 (QF級別3)*	<ul style="list-style-type: none"> 粵式烹飪 南北麵點製作 外省菜烹飪 燒味及冷盤製作 食物衛生 食物成本控制 職業英語及普通話 	<ul style="list-style-type: none"> 2年 每星期上課一節 上午9時至下午4時 	<ul style="list-style-type: none"> 面試合格及具備以下其中一項入學條件： <ul style="list-style-type: none"> - 完成新高中學制的中六、舊高中學制的中五或具同等學歷及擁有一年或以上相關餐飲工作經驗；或 - 修畢獲廚藝課程委員會認可的QF級別2課程及擁有一年或以上相關餐飲工作經驗；或 - 獲相關過往資歷認可資格達QF級別2級或以上；或 - 擁有一年或以上中菜烹調工作經驗及入學技能評估

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- 職業訓練局會每年檢討學費水平。學費會根據通脹、課程架構等因素釐定，如有任何更改，恕不另行通知。

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Chinese Culinary Programmes

Code	Programme Title	Programme Features	Duration and Class Arrangement	Entry Requirement
CC310808	Chinese Tonic Food	<ul style="list-style-type: none"> Theory of Chinese dietetics Principles of food therapy Food properties Food functions and contraindication Body-build classifications and Chinese tonic food Forbidden food for common ailments Principles on preparation of dietary menu and demonstration Theory of modern dietetics 	<ul style="list-style-type: none"> 4 weeks 1 session per week 9:00am - 5:30pm 	<ul style="list-style-type: none"> All interested parties
CC310806	Basic Food Hygiene Certificate for Hygiene Managers	<ul style="list-style-type: none"> Basic food safety and hygiene Characteristics of Microorganisms and crisis of food poisoning Food contamination, hygiene practices and proper food handling Environmental hygiene, cleaning and sanitation Pest management Hong Kong food laws Principles of Hazard Analysis Critical Control Points (HACCP) and case study <p><i>Remarks:</i> Those with an attendance of 80% or more and achieved a minimum score of 50% in the examination will be awarded a Basic Food Hygiene Certificate for Hygiene Managers recognized by the Food and Environmental Hygiene Department.</p>	<ul style="list-style-type: none"> 3 days Every Tue and Thu 9:30am - 5:30pm (Day 1&2) 9:30am - 4:30pm (Day 3) 	<ul style="list-style-type: none"> In-service personnel of the catering industry
CC310810	Basic Food Hygiene Certificate for Hygiene Managers (Bridging Course)	<ul style="list-style-type: none"> Hygiene practices and proper food handling Environmental hygiene, cleaning and sanitation Pest management Hong Kong food laws Principles of Hazard Analysis Critical Control Points (HACCP) and case study <p><i>Remarks:</i> Those with an attendance of 100% and achieved a minimum score of 50% in the examination will be awarded a Basic Food Hygiene Certificate for Hygiene Managers recognized by the Food and Environmental Hygiene Department. Please also bring along a copy of the Basic Food Hygiene Certificate for Hygiene Supervisors recognized by the Food and Environmental Hygiene Department or Foundation Certificate in Food Hygiene recognized by the Royal Society for Public Health upon submission of the application.</p>	<ul style="list-style-type: none"> 2 days Every Tue and Thu 9:30am - 4:30pm 	<ul style="list-style-type: none"> In-service personnel of the catering industry Possess Basic Food Hygiene Certificate for Hygiene Supervisors
CC313890	Diploma in Chinese Culinary Arts (QF Level 3)*	<ul style="list-style-type: none"> Guangdong cuisine preparations Noodles and Dim Sum preparations Chinese regional cuisine preparations Guangdong barbecue and Chinese cold dishes preparations Food hygiene Food cost control Vocational English and Putonghua 	<ul style="list-style-type: none"> 2 years 1 session per week 9:00am - 4:00pm 	<ul style="list-style-type: none"> Pass in the interview and fulfill one of the below requirements: <ul style="list-style-type: none"> Completion of S6 under the New Senior Secondary academic structure / S5 under the old academic structure, or equivalent, 1 year or above relevant catering work experience OR Completion of a QF Level 2 programme that is deemed acceptable to the respective Programme Board, 1 year or above relevant catering work experience OR Relevant Recognition of Prior Learning (RPL) qualification(s) at QF Level 2 or above OR One year or above Chinese kitchen work experience and a pass in a practical evaluation

編號	課程名稱	課程特色	上課時間及安排	入學要求
CC314817P	中式廚藝專業證書 (QF級別4)*	<ul style="list-style-type: none"> 課程由以下三個單元證書組成： <ul style="list-style-type: none"> 中式廚藝證書-高級中式廚藝單元 (QF級別3) 高級食材認知及應用 高級中式廚藝烹調技術 中式廚藝證書-菜式開發單元 (QF級別4) 菜式概念研發 創新煮意 中式廚藝證書-中式宴會廚務運作與管理單元 (QF級別4) 中式宴會菜餚製作 中式宴會廚務計劃及管理 	<ul style="list-style-type: none"> 30星期 (每單元為10星期) 每星期上課一節 中午12時至下午5時 	<ul style="list-style-type: none"> 現職業內人士，並持有中華廚藝學院頒授之初級技能測試資格、「中華人民共和國中式烹調師職業資格證書」(四級/中級)及「食物環境衛生署」衛生督導員資格，及具備以下其中一項入學條件： <ul style="list-style-type: none"> 完成香港中學文憑考試/香港中學會考，並考獲五科成績達第二級/E級或以上包括中國語文及英國語文科目或同等學歷；或 完成由中華廚藝學院頒授之「中華廚藝文憑 (QF級別3)」課程後，再累積不少於一年相關工作經驗；或 修畢獲廚藝課程委員會認可的QF級別3課程；或 獲相關過往資歷認可資格達QF級別3或以上；或 具備不少於六年中廚行業經驗的現職業內人士 面試合格
CC310812	高級中廚師證書	<ul style="list-style-type: none"> 烹調理論知識 高級原材料的特點、用途、質量鑑別及保存常識 飲食業行政管理 中式菜譜編制 切配技藝及冷盤拼裝 廚房設計及設備 人力資源管理 食物科學 飲食成本計算 職業語言及電腦培訓 	<ul style="list-style-type: none"> 2年 每星期上課一節 上午8時30分至下午4時45分 	<ul style="list-style-type: none"> 現職中式廚務之業內人士 取得中級中廚師資格後累積不少於兩年之工作經驗或不少於九年中廚行業經驗的業內人士及考獲中級技能測試資格，並持有「中華人民共和國中式烹調師職業資格證書」(三級/高級技能) 持認可衛生經理證書 面試合格
CC310813	大師級中廚師課程	<ul style="list-style-type: none"> 中華飲食文化及歷史發展 新派烹調概念及製作 西式與東南亞烹調及廚藝製作 新派菜餚製作設計 中菜與葡萄酒搭配 中式廚房設計及流程 食物科學及安全管理之執行及認證 市場營銷管理 財務控制及預算 媒體應對技巧 餐飲業行政技巧與危機管理概念 精英客席講師專題講座 	<ul style="list-style-type: none"> 6個月 每星期上課一節 上午8時30分至下午5時 	<ul style="list-style-type: none"> 具備不少於十二年相關廚務工作經驗之現職業內人士 需持有認可的食物衛生及安全之有關證書 獲有關專業團體推薦 申請人須通過審核及面試選拔

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Chinese Culinary Programmes

Code	Programme Title	Programme Features	Duration and Class Arrangement	Entry Requirement
CC314817P	Professional Certificate in Chinese Culinary Arts (QF Level 4)*	<ul style="list-style-type: none"> This programme comprises the below modules from three certificate programmes: <ul style="list-style-type: none"> Certificate in Chinese Culinary Arts - Advanced Chinese Culinary Arts module (QF level 3) Understanding and application of advanced food commodity Advance Chinese culinary skills Certificate in Chinese Culinary Arts - Development of New Dishes module (QF level 4) Culinary concept development Culinary innovation Certificate in Chinese Culinary Arts - Kitchen Operations and Management for Chinese Banquets module (QF Level 4) Food production in Chinese banquet Chinese banquet planning and management 	<ul style="list-style-type: none"> 30 weeks (10 weeks per module) 1 session per week 12:00nn - 5:00pm 	<ul style="list-style-type: none"> In-service practitioners with CCI's Professional Qualification Certificate of Trade Test in Chinese Cuisine (Elementary Level), Occupational Qualification Certificate- Chinese Cook (Medium Skill Level/Level 4) AND the Hygiene Supervisor Certificate recognised by the Food and Environmental Hygiene Department of HKSAR, AND fulfill one of the below requirements: <ul style="list-style-type: none"> Five HKDSE/HKCEE subjects at Level 2/Grade E or above, including Chinese and English Languages or equivalent OR Completion of a Diploma in Chinese Cuisine programme QF Level 3 offered by CCI and with at least 1 year's relevant work experience OR Completion of a QF Level 3 or above programme that is deemed acceptable to the Culinary Arts Programme Board OR Relevant Recognition of Prior Learning (RPL) qualification(s) at QF Level 3 or above OR In-service personnel with at least 6 years' relevant work experience Pass in the interview
CC310812	Advanced Certificate in Chinese Cuisine	<ul style="list-style-type: none"> Culinary theoretical knowledge Characteristic, usage and storage of high-value ingredients Food and beverage management Techniques of Chinese menu preparation and writing Cutting skills for Chinese cold cuts preparation Kitchen design and facilities Human resources management Food science Food costing and control Vocational language and basic computer usage 	<ul style="list-style-type: none"> 2 years 1 session per week 8:30am - 4:45pm 	<ul style="list-style-type: none"> In-service personnel of the Chinese culinary industry At least 2 years' relevant work experience after obtaining the intermediate certificate in Chinese Cuisine OR at least 9 years' relevant work experience and have passed the intermediate trade test Possess a valid Basic Food Hygiene Certificate for Hygiene Managers Pass in the interview
CC310813	Master Chef Course in Chinese Cuisine	<ul style="list-style-type: none"> Historical overview of Chinese culinary culture Contemporary culinary concept and production Western and Asian culinary production and demonstration Contemporary dishes design and production Chinese food and wine pairing Chinese kitchen design and facilities Food hygiene and safety management Marketing management Financial control and budgeting Techniques of social media handling Administration skill and risk management concept in catering industry Guest speaker Seminar 	<ul style="list-style-type: none"> 6 months 1 session per week 8:30am to 5:00pm 	<ul style="list-style-type: none"> Current practicing chef with at least 12 years' relevant culinary work experience Holding relevant recognized hygiene and safety certificate Nominated by relevant industry professional bodies Pass in the interview and profile review

編號	課程名稱	課程特色	上課時間及安排	入學要求
IC322367	西式糕餅及麵包證書 (QF級別2)*	<ul style="list-style-type: none"> 包點食材及製備的特點 各地傳統的特式麵包和工藝麵包、糕點、麵皮、餡餅、蛋糕、慕斯和蛋奶甜點製備和生產技術 	<ul style="list-style-type: none"> 1個月 每星期上課四節 上午9時至下午5時 	<ul style="list-style-type: none"> 年滿二十一歲 完成中三程度 完成課程委員會認為適合的QF級別1課程或具行業相關工作經驗
IC322372	意大利菜烹飪證書 (QF級別2)*	<ul style="list-style-type: none"> 意大利菜烹飪的特點 意大利頭盤、湯、澱粉類、蔬菜類、主菜及甜點的烹調原則和技巧 	<ul style="list-style-type: none"> 3個月 每星期上課一節 上午9時至下午5時 	<ul style="list-style-type: none"> 年滿二十一歲 完成中三程度 完成課程委員會認為適合的QF級別1課程或具行業相關工作經驗
IC314380P	國際廚藝及廚務管理專業文憑 (QF級別4)*	<ul style="list-style-type: none"> 美食趨勢、技術與創新 菜譜策劃及設計 餐飲項目及服務管理 餐飲項目廚務營運及品質保證 管理會計 創業原理 	<ul style="list-style-type: none"> 1年 每星期上課一節 上午10時至下午5時 	<ul style="list-style-type: none"> 須具備以下其中一項入學條件： <ul style="list-style-type: none"> - 香港中學文憑考試五科成績達第二級或以上，包括中國語文及英國語文或同等學歷，並具至少兩年全職相關工作經驗；或 - 香港中學會考五科成績達第二級/E級或以上，包括中國語文及英國語文或同等學歷，並具至少三年全職相關工作經驗；或 - 完成國際廚藝學院/旅遊服務業培訓發展中心之兩年全日制廚藝文憑課程，並具至少兩年全職相關工作經驗；或 - 完成課程委員會認可的其他QF級別3課程，並具至少三年全職相關工作經驗及面試合格；或 - 獲過往資歷認可資格達QF級別3或以上，並持有相關衛生及安全證書（衛生督導員證書）及面試合格；或 - 年滿二十一歲以上，具有至少三年全職相關的餐飲業工作經驗，並通過入學評估，包括筆試和面試

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International Culinary Programmes

Code	Programme Title	Programme Features	Duration and Class Arrangement	Entry Requirement
IC322367	Certificate in Pastry and Bakery (QF level 2)*	<ul style="list-style-type: none"> Characteristics of pastry and bakery Traditional and regional bread; artisan and International bread; gateaux, pastries, pies, tarts, cakes, mousse and custards desserts preparation and production 	<ul style="list-style-type: none"> 1 month 4 sessions per week 9:00am - 5:00pm 	<ul style="list-style-type: none"> At least 21 years of age Completion of S3 Completion of a QF Level 1 programme that is deemed acceptable to the respective programme board or relevant work experience in the catering industry
IC322372	Certificate in Italian Cuisine (QF level 2)*	<ul style="list-style-type: none"> Characteristics of Italian cuisine Principles and techniques of Italian Antipasto, soups, starches, vegetables dishes, main dishes and desserts 	<ul style="list-style-type: none"> 3 months 1 session per week 9:00am - 5:00pm 	<ul style="list-style-type: none"> At least 21 years of age Completion of S3 Completion of a QF Level 1 programme that is deemed acceptable to the respective Programme Board or relevant work experience in the catering industry
IC314380P	Professional Diploma in International Culinary Arts and Management (QF level 4)*	<ul style="list-style-type: none"> Gastronomy Trends, Techniques and Innovation Menu Planning and Design Catering Events and Service Management Culinary Operations and Quality Assurance for Catering Events Managerial Accounting Principles of Entrepreneurship 	<ul style="list-style-type: none"> 1 year 1 session per week 10:00am - 5:00pm 	<ul style="list-style-type: none"> Fulfill one of below requirements: <ul style="list-style-type: none"> - Five HKDSE subjects at Level 2 or above, including Chinese and English Languages, or equivalent, with a minimum of 2 years' relevant full-time work experience OR - Five HKCEE subjects at Grade E / Level 2 or above, including Chinese and English Languages, or equivalent, with a minimum of 3 years' relevant full-time work experience OR - Completion of 2-year full-time culinary diploma programme at QF Level 3 at the International Culinary Institute / Hospitality Industry Training and Development Centre and a minimum of 2 years' full-time work experience OR - Completion of other QF Level 3 programme that is deemed acceptable to the respective Programme Board with a minimum of 3 years' full-time work experience AND a pass in an interview OR - Relevant Recognition of Prior Learning at QF Level 3 or above, with a pass in the interview and possess relevant Certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Supervisor) - Minimum 21 years of age, with at least 3 years' relevant full-time work experience in the catering industry AND a pass in the entrance assessments, which include a written test and an oral interview

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編號	課程名稱	課程特色	上課時間及安排	入學要求
IC310392	認可西廚師技能 測試輔助班	<ul style="list-style-type: none"> • 酒店及餐飲業的體制 • 食品衛生與安全 • 食物營養 • 「食物安全重點控制」系統原則 • 食物採購及成本控制 • 一般就業要求 	<ul style="list-style-type: none"> • 一天 • 上午8時30分至 下午5時30分 	<ul style="list-style-type: none"> • 年滿二十二歲及具備以下其中一項入學條件： <ul style="list-style-type: none"> - 完成由旅遊服務業培訓發展中心或國際廚藝學院開辦之一年全日制食品製作（西式）證書及具最少三年相關工作經驗；或 - 完成由旅遊服務業培訓發展中心或國際廚藝學院開辦之兩年全日制文憑或高級文憑及具最少一年相關工作經驗；或 - 具最少六年相關工作經驗 • 具有相關廚房衛生及安全證書（衛生督導員證書）
IC310395	認可包餅師技能 測試輔助班	<ul style="list-style-type: none"> • 西式包餅師技能考核簡介 • 基礎食品衛生與安全 • 食品成本控制 • 參觀技能考核廚房 • 食物危害分析重點控制體系 	<ul style="list-style-type: none"> • 一天 • 上午8時30分至 下午5時30分 	<ul style="list-style-type: none"> • 年滿二十二歲及具備以下其中一項入學條件： <ul style="list-style-type: none"> - 完成由旅遊服務業培訓發展中心或國際廚藝學院開辦之一年全日制食品製作（西式）證書及具最少三年相關工作經驗；或 - 完成由旅遊服務業培訓發展中心或國際廚藝學院開辦之兩年全日制西式包餅及糖藝文憑，並具最少兩年相關工作經驗；或 - 具最少六年相關工作經驗 • 具有相關廚房衛生及安全證書（衛生督導員證書）

- 課程內容包括名稱、上課時間及收費等，一切以報名時為準。

- 職業訓練局會每年檢討學費水平。學費會根據通脹、課程架構等因素釐定，如有任何更改，恕不另行通知。

International Culinary Programmes

Code	Programme Title	Programme Features	Duration and Class Arrangement	Entry Requirement
IC310392	Workshop for Certified Cook in Western Cuisine Trade Test	<ul style="list-style-type: none"> • General organisation of hotel and catering establishments • Food hygiene and safety • Food nutrition • Principles of Hazard Analysis Critical Control Points (HACCP) • Food Purchasing and costing • General employment requirements 	<ul style="list-style-type: none"> • 1 day • 8:30am - 5:30pm 	<ul style="list-style-type: none"> • At least 22 years of age and fulfill one of the below requirements: <ul style="list-style-type: none"> - Completion of 1-year full-time Hospitality Industry Training and Development Centre / International Culinary Institute Certificate in Food Preparation (Western) with a minimum of 3 years' relevant work experience OR - Completion of 2-year full-time Diploma / Higher Diploma programme of Hospitality Industry Training and Development Centre / International Culinary Institute and a minimum of 1 year's relevant work experience OR - At least 6 years' relevant work experience • Possess relevant Certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Supervisor)
IC310395	Workshop for Certified Pastry Cook Trade Test	<ul style="list-style-type: none"> • Introduction to Western Pastry Cook Trade Test System • Fundamental knowledge of Food Safety and Hygiene • Fundamental knowledge in Food Cost Control • Site Inspection of the Trade Test Kitchen • Principles of Hazard Analysis Critical Control Points (HACCP) 	<ul style="list-style-type: none"> • 1 day • 8:30am - 5:30pm 	<ul style="list-style-type: none"> • At least 22 years of age and fulfill one of the below requirements: <ul style="list-style-type: none"> - Completion of 1-year full-time Certificate in Food Preparation (Western) programme of the Hospitality Industry Training and Development Centre / International Culinary Institute or equivalent programme with a minimum of 3 years' relevant work experience OR - Completion of 2-year full-time Diploma in Bakery, Pastry and Confectionery of the Hospitality Industry Training and Development Centre / International Culinary Institute and a minimum of 2 years' relevant work experience OR - At least 6 years' relevant work experience • Possess relevant Certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Supervisor)

- The information including programme titles, duration, class arrangement and tuition fees are subject to change. Updated information should be obtained at registration.

- The Tuition fees are subject to annual review. These are determined taking into account inflation, curriculum structure and other relevant factors. The Tuition fees are subject to change without prior notice.

編號	課程名稱	課程特色	上課時間及安排	入學要求
IC310393	認可西廚師技能測試培訓	<ul style="list-style-type: none"> 酒店及餐飲業的體制 餐飲服務 食物衛生與安全 食物營養 「食物安全重點控制」系統原則 烹飪歷史 廚房架構組織 採購及成本控制 烹調技巧及方法 食品知識：基本原湯、汁、湯類和麵糰；香草、香料及調味料的認知等 一般就業要求 	<ul style="list-style-type: none"> 15星期 每星期上課一節 下午2時30分至5時30分 	<ul style="list-style-type: none"> 年滿二十二歲及以下其中一項入學條件： <ul style="list-style-type: none"> - 完成由旅遊服務業培訓發展中心或國際廚藝學院開辦之一年全日制食品製作（西式）證書及具最少三年相關工作經驗；或 - 完成由旅遊服務業培訓發展中心或國際廚藝學院開辦之兩年全日制文憑或高級文憑，及具最少一年相關工作經驗；或 - 具最少六年相關工作經驗 具有相關廚房衛生及安全證書（衛生督導員證書）
IC310394	訓練級西廚師技能測試培訓	<ul style="list-style-type: none"> 制定培訓課程的一般要求與基本方法 培訓計劃的大綱和編制 招聘與迎新的制定 工場運作的一般要求和程序 展示與評估方法 互動式教學、培訓方法與溝通 進一步的發展和終身學習 	<ul style="list-style-type: none"> 6個月 每星期上課一節 下午2時30分至6時30分 	<ul style="list-style-type: none"> 年滿二十四歲 具認可訓練級西廚師資格並持有相關廚房衛生及安全證書（衛生經理證書）
IC310396	大師級西廚師技能測試培訓	<ul style="list-style-type: none"> 經濟和商業研究 基本稅務與權利 商業組織和管理 公司管理和控制、會計及財務 人力資源管理與勞工法例 訊息管理、通訊管理 員工管理和發展 規劃與組織 食品成本計算、採購 方便食品 and 烹飪技術 營養和健康意識 衛生和生態學 預算制定和規劃 客戶關係 產品營銷和銷售技巧 儀容與外觀 實務示範和工作坊 	<ul style="list-style-type: none"> 1年 每星期上課一節 上午9時30分至下午6時30分 	<ul style="list-style-type: none"> 年滿二十四歲 八年相關工作經驗 具訓練級西廚師資格，並持有相關廚房衛生及安全證書（衛生經理證書）

- 課程內容包括名稱、上課時間及收費等，一切以報名時為準。

- 職業訓練局會每年檢討學費水平。學費會根據通脹、課程架構等因素釐定，如有任何更改，恕不另行通知。

International Culinary Programmes

Code	Programme Title	Programme Features	Duration and Class Arrangement	Entry Requirement
IC310393	Certified Cook in Western Cuisine	<ul style="list-style-type: none"> General organisation of hotel and catering establishments Food & beverage service Food hygiene and safety Food nutrition Principles of Hazard Analysis Critical Control Points (HACCP) Culinary history Kitchen organisation Purchasing and costing Cooking techniques and methods Food knowledge - Basic stocks, sauces, soups and doughs; herbs and spices and seasonings, etc. General employment requirements 	<ul style="list-style-type: none"> 15 weeks 1 session per week 2:30pm - 5:30pm 	<ul style="list-style-type: none"> At least 22 years of age and fulfill one of the below requirements: <ul style="list-style-type: none"> - Completion of 1-year full-time Hospitality Industry Training and Development Centre / International Culinary Institute Certificate in Food Preparation (Western) with a minimum of 3 years' relevant work experience OR - Completion of 2-year full-time Diploma / Higher Diploma programme of the Hospitality Industry Training and Development Centre / International Culinary Institute and a minimum of 1 year's relevant work experience OR - At least 6 years' relevant work experience Possess relevant Certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Supervisor)
IC310394	Trainer Chef in Western Cuisine	<ul style="list-style-type: none"> General requirements and basic methods for conducting training programme Outline and preparation of training plan Hiring and orientation General requirements and working procedures at work place Presentation and evaluation methods Interactive teaching and training methods and communication Further development and lifelong learning 	<ul style="list-style-type: none"> 6 months 1 session per week 2:30pm - 6:30pm 	<ul style="list-style-type: none"> At least 24 years of age Possess a certified cook qualification and relevant Certificate in hygiene and safety (Basic Food Hygiene Certificate for Hygiene Manager)
IC310396	Master Chef in Western Cuisine	<ul style="list-style-type: none"> Aspects of economic and business studies Basics about rights and taxes Business organisation and management Company management and control; accounting and finance Human resources management and Information management and labour law Communication management Staff management and development Planning and organisation Food costing, purchasing Convenience food and culinary technology Nutrition and health consciousness Hygiene and ecology Budgeting and planning Guest relations Product marketing and sales techniques Grooming and appearance Practical demonstration and workshop 	<ul style="list-style-type: none"> 1 year 1 session per week 9:30am - 6:30pm 	<ul style="list-style-type: none"> At least 24 years of age 8 years' relevant work experience Possess Trainer Chef qualification and relevant Certificate in hygiene and safety (Basic Food Hygiene Certificate for Hygiene Managers)

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學費 Tuition Fee

課程編號 Programme Code	課程名稱 Programme Title	AY2017/2018 學費 Tuition fee	AY2018/2019 學費 Tuition fee
酒店及旅遊課程 Hotel and Tourism Programmes			
HI410403	餐廳及調酒服務基礎證書 Foundation Certificate in Restaurant and Bartending Service	\$1,280	\$1,330
HI410405	客房服務基礎證書 Foundation Certificate in Accommodation Service	\$1,280	\$1,330
HI310620	衛生經理證書 Basic Food Hygiene Certificate for Hygiene Managers	\$1,070	\$1,100
HI310624	衛生經理證書 (衛生督導銜接課程) Basic Food Hygiene Certificate for Hygiene Managers (Bridging Course)	\$680	\$710
HI520217	初級品酒師證書 Elementary Certificate in Sommelier Studies	\$2,200	\$2,200
HI320218	中級品酒師證書 Intermediate Certificate in Sommelier Studies	\$5,200	\$5,200
HI310601	餐飲督導管理證書 Certificate in Food and Beverage Supervision	\$940	\$970
HI310602	客務督導管理證書 Certificate in Front Office Supervision	\$940	\$970
HI310603	房務督導管理證書 Certificate in Housekeeping Supervision	\$940	\$970
HI310631	餐飲業管理高級證書 Advanced Certificate in Food & Beverage Management	\$1,250	\$1,290
HI310632	客務管理高級證書 Advanced Certificate in Front Office Management	\$1,250	\$1,290
HI310633	房務管理高級證書 Advanced Certificate in Housekeeping Management	\$1,250	\$1,290
HI320219	高級品酒師證書 Advanced Certificate in Sommelier Studies	\$6,200	\$6,200
中華廚藝課程 Chinese Culinary Programmes			
CC310808	中華健康美食及營養 Chinese Tonic Food	\$1,100	\$1,130
CC310806	衛生經理證書 Basic Food Hygiene Certificate for Hygiene Managers	\$1,070	\$1,100
CC310810	衛生經理證書 (衛生督導銜接課程) Basic Food Hygiene Certificate for Hygiene Managers (Bridging Course)	\$680	\$710
CC313890	中式廚藝文憑 (QF級別3) Diploma in Chinese Culinary Arts (QF Level 3)	\$6,830	\$7,060
CC314817P	中式廚藝專業證書 (QF級別4) Professional Certificate in Chinese Culinary Arts (QF Level 4)	\$3,600	\$3,730
CC310812	高級中廚師證書 Advanced Certificate in Chinese Cuisine	\$9,000	\$9,310
CC310813	大師級中廚師課程 Master Chef Course in Chinese Cuisine	\$53,560	\$55,370
國際廚藝課程 International Culinary Programmes			
IC322367	西式糕餅及麵包證書 (QF級別2) Certificate in Pastry and Bakery (QF Level 2)	\$3,160	\$3,270
IC322372	意大利菜烹飪證書 (QF級別2) Certificate in Italian Cuisine (QF Level 2)	\$3,150	\$3,250
IC314380P	國際廚藝及廚務管理專業文憑 (QF級別4) Professional Diploma in International Culinary Arts & Management (QF Level 4)	\$5,300	\$5,490
IC310392	認可西廚師技能測試輔助班 Workshop for Certified Cook in Western Cuisine Trade Test	\$4,280	\$4,430
IC310395	認可包餅師技能測試輔助班 Workshop for Certified Pastry Cook Trade Test	\$12,650	\$13,200
IC310393	認可西廚師技能測試培訓 Certified Cook in Western Cuisine	\$9,210	\$9,520
IC310394	訓練級西廚師技能測試培訓 Trainer Chef in Western Cuisine	\$9,110	\$9,420
IC310396	大師級西廚師技能測試培訓 Master Chef in Western Cuisine	\$69,630	\$71,990

- 課程內容包括名稱、上課時間及收費等，一切以報名時為準。

The information including programme titles, duration, class arrangement and tuition fees are subject to change. Updated information should be obtained at registration.

- 職業訓練局會每年檢討學費水平。學費會根據通脹、課程架構等因素釐定，如有任何更改，恕不另行通知。

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部份時間制課程報名表 Part-time Programme Application Form

課程編號 Programme Code

課程名稱 Programme Title

第一選擇 1st Choice		
第二選擇 2nd Choice		
第三選擇 3rd Choice		

姓名 Name (先生 Mr / 太太 Mrs / 女士 Ms) _____ (_____)

中文 Chinese

出生日期 Date of Birth _____ 身份證號碼 H.K.I.D. No. _____

聯絡電話 Contact Tel. No. _____

通訊地址 Correspondence Address _____

電郵 Email _____

學歷 ACADEMIC QUALIFICATIONS

大學 / 學院 / 學校 University / College / School	最高學歷 Highest Qualification Attained	由 (日期) From (Date)	至 (日期) To (Date)

如申請人持有以下證書，請劃上“√”並於註冊時遞交證書的正本以便核對。Please tick (√) the appropriate box if you are the holder of the following certificates and bring the original certificates for validation upon programme registration.

- 英國皇家公共健康學院的基礎食物衛生證書 Royal Institute of Public Health Foundation Certificate in Food Hygiene
 食物環境衛生署認可衛生督導員證書 Basic Food Hygiene Certificate for Hygiene Supervisors recognized by Food and Environmental Hygiene Department

工作經驗 WORKING EXPERIENCE

機構 Organization	職位 Position	部門 Department	由 (日期) From (Date)	至 (日期) To (Date)

提名人 NOMINATED BY (如適用 if applicable):

公司名稱 Name of Company: _____

地址 Address: _____

電郵 Email: _____ 電話 Tel. No.: _____

授權 Authorised by (姓名 Name): _____ (職位 Title): _____

簽名 Signature [公司蓋印(如適用) with Company chop if applicable]: _____

回郵地址 MAILING LABEL (申請人必須填寫下列三欄 Please fill in all 3 labels)

姓名 Name _____	姓名 Name _____	姓名 Name _____
地址 Address _____	地址 Address _____	地址 Address _____
_____	_____	_____
_____	_____	_____

你從何得知本學院課程資料? How did you learn about our programmes?

- 公司推薦 老師/親友推薦 學院網頁 (HTI CCI ICI VTC) 開放日 (九龍灣 薄扶林 天水圍) 報章廣告 網上通訊
 網上廣告 傳媒報導 展覽 社交媒體 (HTI, CCI, ICI 面書 VTC面書) 戶外廣告 青年/社區中心 其他請註明 _____
 Companys Referrals Teachers / Friends Referrals Website (HTI CCI ICI VTC) Open Day (Kowloon Bay Pokfulam
 Tin Shui Wai) Print Advertisement Industry Newsletter Online Advertisement Media Articles Exhibition / Roadshow
 Social Media (HTI, CCI, ICI Facebook VTC Facebook) Outdoor Advertisement Youth Center/Community Centre Others _____

監護人聲明 (十八歲或以下申請人適用) Declaration from Guardian (For applicants aged below 18 years of age)

本人 I, _____ 身份證號碼 HKID No. _____ 同意 consent _____ (Name of applicant)

於貴 學院接受訓練 to attend training in your Institute.

與申請人關係 Relationship to Applicant _____

監護人簽署 Guardian's Signature _____ 聯絡電話 Contact Tel. No. _____

申請人須知 / 個人資料

- 申請人須為香港永久居民或無工作限制之合法香港居民。
- 課程費用不可連同申請表一同郵寄, 申請人若能成功入讀, 將獲通知付款方式。
- 如申請人在註冊後不能依期入讀課程, 已繳交之學費或有關費用概不發還, 亦不可轉換上課日期及更改其他課程。
- 酒店及旅遊學院/中華廚藝學院/國際廚藝學院可因應情況而取消任何課程、修正課程名稱/內容/年期及更改開辦課程的院校/分校/上課地點。
- 以上內容包括課程名稱, 上課時間/安排及收費, 一切以報名時為準。
- 職業訓練局會每年檢討學費水平, 學費會根據通脹、課程架構等因素釐定, 如有任何更改, 恕不另行通知。
- 本人所提供的資料完整真確, 並同意可按照 貴局個人資料政策作有關用途。

個人資料之使用

職業訓練局及其機構成員擬使用閣下提供的個人資料, 包括姓名、電話號碼、手機號碼、電郵地址、通訊地址及教育程度, 提供有關職業訓練局及其機構成員的任何課程、招生及活動資訊作市場推廣之用。惟我們必須先得到你的同意, 否則不能如此使用你的個人資料。如你不同意上述安排, 請在以下方格加上剔號。

- 本人不同意職業訓練局及其機構成員使用我提供的個人資料, 包括姓名、電話號碼、手機號碼、電郵地址、通訊地址及教育程度, 提供有關職業訓練局及其機構成員的任何課程、招生及活動推廣資訊。如你日後希望停止接收上述資訊, 或更改個人資料, 請連同你已登記的姓名、電話號碼、手機號碼、電郵地址、通訊地址及教育程度資料, 電郵至 hti@vtc.edu.hk / cci@vtc.edu.hk / ici@vtc.edu.hk 或傳真至 2538 2765 通知我們。

收集個人資料聲明

- 申請人入學申請所填報的資料, 包括姓名、電話號碼、手機號碼、電郵地址、通訊地址及教育程度, 其用途如下:
 - 處理一切有關職業訓練局課程的入學申請及甄選事宜; 及相關用途;
 - 向香港考試及評核局索取申請人的公開考試成績, 以及向本港或以外的有關院校, 索取申請人的公開試及校內試修業成績;
 - 索取申請人在職業訓練局轄下院校及中心的成績;
 - 核對申請人申請紀錄, 以及核對申請人在職業訓練局轄下院校及中心就讀的紀錄;
 - 儲存獲取錄的申請人資料於學生紀錄系統
- 職業訓練局會對申請人的資料絕對保密, 但可將申請人的個人資料, 給予對本局有保密承諾的任何人士或其代表, 用於(1)段所述的用途。如申請人日後希望停止接收上述的資訊, 或更改個人資料, 請連同已登記的姓名、電話號碼、手機號碼、電郵地址、通訊地址及教育程度資料, 電郵至 hti@vtc.edu.hk / cci@vtc.edu.hk / ici@vtc.edu.hk 或傳真至 2538 2765 通知本局。
- 根據個人資料(私隱)條例, 申請人有權:
 - 查閱職業訓練局是否持有他的個人資料;
 - 要求獲得上述資料的副本; 及
 - 要求職業訓練局更正他的個人資料。申請人必須提供足夠資料予職業訓練局以識別身份, 否則本局有權拒絕上述要求。
- 申請人如欲查閱個人資料, 須以書面形式向酒店及旅遊學院 / 中華廚藝學院 / 國際廚藝學院個人資料(私隱)主任提出, 地址: 香港薄扶林道145號職業訓練局薄扶林大樓7樓
- 本局保留權利收取查閱資料所需行政費用。

申請人姓名 Name of Applicant: _____

簽署 Signature: _____

日期 Date: _____

請傳真、電郵或郵寄申請表至: Please fax, email or mail the application form to:

酒店及旅遊學院 / 中華廚藝學院 / 國際廚藝學院 Hotel and Tourism Institute / Chinese Culinary Institute / International Culinary Institute

香港薄扶林道145號職業訓練局薄扶林大樓7樓 7/F VTC Pokfulam Complex 145 Pokfulam Road, Hong Kong 傳真 Fax: 2538 2765 電話 Tel: 2538 2200	九龍九龍灣大業街46號職業訓練局九龍灣大樓7樓 7/F VTC Kowloon Bay Complex 46 Tai Yip Street, Kowloon Bay, Kowloon 傳真 Fax: 2795 1533 電話 Tel: 2751 5808	新界天水圍天河路11號6樓 6/F, 11 Tin Ho Road, Tin Shui Wai, New Territories 傳真 Fax: 3713 4666 電話 Tel: 3713 4600
電郵 Email: hti@vtc.edu.hk (HTI) / cci@vtc.edu.hk (CCI) / ici@vtc.edu.hk (ICI)		

IMPORTANT NOTICE / POLICY ON PERSONAL DATA:

- The applicant should be a permanent resident of Hong Kong eligible to stay and work in Hong Kong without limitations by the Immigration Department.
- Do not send tuition fee with application form. Successful applicants will be notified with regard to payment of tuition fee.
- Tuition fee will not be refunded nor can it be transferred to another programme or other schedule of the same programme.
- Hotel and Tourism Institute / Chinese Culinary Institute / International Culinary Institute reserve the right to cancel any programme, revise programme title / content / duration and change offering campus(es).
- The above information including programme titles, duration / class arrangement and tuition fees are subject to change. Updated information should be obtained at registration.
- The tuition fees are subject to annual review. These are determined taking into account inflation, curriculum structure and other relevant factors. The tuition fees are subject to change without prior notice.
- I declare that the data given in this form are accurate and complete, and consent that the data can be used in accordance with the Council's Policy on Personal Data.

USE OF PERSONAL DATA

VTC and its member institutions intend to use the personal data you provided, including your name, phone number, mobile number, email address, correspondence address and education level, to provide direct marketing information in relation to any programmes, admission and events of VTC and its member institutions, but we cannot so use your personal data without your consent. If you do not agree the arrangement stated above, please put a tick in the following box.

- I do not agree that my personal data provided, including my name, phone number, mobile number, email address, correspondence address and education level may be used by VTC and its member institutions for providing direct marketing information in relation to any programmes, admission and events of VTC and its member institutions. If you would like to unsubscribe from receiving the said information or update your personal data, please send your request with registered name, phone number, mobile number, email address, correspondence address and education level to hti@vtc.edu.hk / cci@vtc.edu.hk / ici@vtc.edu.hk or by fax to 2538 2765.

PERSONAL INFORMATION COLLECTION STATEMENT

- The information collected from the application, including the name, phone number, mobile number, email address, correspondence address and education level, will be used for the following purposes:
 - for processing and selection of applications for admission to VTC programmes; and related purposes;
 - for obtaining the results of public examinations from the HKEAA, and obtaining information from relevant institutions about your candidature in public examinations and studies in institutions in Hong Kong and elsewhere;
 - for obtaining records of your examination results attained in the programmes provided by member institutions under the VTC;
 - for checking of application records and the study records of the programmes provided by member institutions under the VTC;
 - for storage of information on the successful applicants in the Student Records System
- VTC undertakes to keep personal data provided by applicants confidential. However, VTC may provide such information to any other persons or agents for the purposes described in (1) under a duty of confidentiality to VTC. If an applicant would like to unsubscribe from receiving the said information or update his / her personal data, please send the request with registered name, phone number, mobile number, email address, correspondence address and education level to hti@vtc.edu.hk / cci@vtc.edu.hk / ici@vtc.edu.hk or by fax to 2538 2765.
- In accordance with the Personal Data (Privacy) Ordinance, an applicant has the right:
 - to check whether VTC holds his / her personal data;
 - to request a copy of such data; and
 - to require VTC to correct any of the personal data which is inaccurate.Sufficient information will need to be provided to establish identity, otherwise VTC shall refuse to comply with the request.
- Request for access to data should be submitted in writing to the Personal Data (Privacy) Compliance Officer of Hotel and Tourism Institute / Chinese Culinary Institute / International Culinary Institute at 7/F, VTC Pokfulam Complex 145 Pokfulam Road, Pokfulam, Hong Kong
- In accordance with the terms of the Ordinance, VTC reserves the right to charge a fee for the processing of data access request.

For Official Use Only

- A R CI _____ Date _____
 L EAll _____ Date _____
 R&T EAll _____ Date _____



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