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VTC culinary graduates make their mark in the global arena

Students and alumni of the Chinese Culinary Institute (CCI) and International Culinary Institute (ICI), member institutions of the Vocational Training Council (VTC), have been honoured in several recent international culinary competitions including the Chinese Cuisine World Championships 2016 in Beijing and 8th World Championship of Chinese Cuisines in Rotterdam, impressing the world with the high standard of culinary talent in Hong Kong.

Last September, LEUNG Ka-ho, a graduate of CCI's Diploma in Chinese Cuisine programme, travelled to Rotterdam, the Netherlands to participate in the 8th World Championship of Chinese Cuisines, which is recognised as the "Chinese Culinary Olympics". Besides winning a team Silver Award, Ka-ho earned an individual Gold Award with his beautiful cold dish. He then joined the Hong Kong culinary team again for the Chinese Cuisine World Championships 2016 and was awarded a bronze medal in the young chefs category with his hot dish. Ka-ho is currently working as a junior chef at The Ritz-Carlton Hong Kong. Aspiring to become a Michelin-star chef in the future, he believes his achievements can be partly attributed to his agility in facing unforeseen situations during the competition. "I am delighted to have the opportunity to join competitions and learn from other experienced CCI alumni," he says, expressing special thanks to the instructors who provided him guidance. "I need to keep improving myself after seeing how strong our contestants were." Ka-ho is not only a talented young chef, but also a skilled athlete. He was once a member of the Hong Kong cycling team. His training helped him develop a persevering spirit, which makes him enjoy the challenges of these competitions.

KAN Chun-wai is one of the youngest CCI alumni to have completed the elementary, intermediate and advanced certificate courses in Chinese cuisine. He joined the Hong Kong culinary team competing in the Chinese Cuisine World Championships 2016 and won the Most Creative Appetiser award and a bronze award of the hot dish group in the young chefs category. His winning appetiser "Fresh Abalone & Pomelo Lime Sauce" fully showcases his distinctive knife-carving skills. Growing up in a traditional walled village, Chun-wai was determined to be a successful chef. He spent his pocket money on cookbooks and ingredients when he was still a secondary school student. He is not new in the competition world, as he was previously champion of the Hong Kong Young Chefs Chinese Culinary Competition twice in a row. Chun-wai plans to join more international competitions to enhance his culinary skills and widen his career path. "Just the same as taking part in a competition, running a kitchen is all about teamwork," he believes. "When I join a team, I always think how we can achieve the best result together."



A graduate of ICI's Diploma in Western Food Preparation, Wallace LI joined the Alen Thong Young Chefs Golden Coffee Pot Challenge in Abu Dhabi, UAE, last November as a member of the Hong Kong Culinary Team. They finished first runner-up out of nine competing teams from around the world. "During the competition, we worked 48 hours non-stop and in between only managed to take an hour's nap," Wallace recalls. "It was really tough, but what we achieved as a team was very rewarding. It was overall a wonderful experience." He is now keen to take on the challenge of joining more individual categories in international competitions in the future. He proudly presented his winning dessert "Coconut Pineapple Passion Fruit Puff", inspired by a Chinese traditional snack, with very creative presentation in western style.

These three young chefs are not only shining in the international arena but also showcasing the excellence of Hong Kong culinary industry. CCI and ICI will endeavour to nurture more local culinary talent to sustain Hong Kong's reputation as Asia's wine-and-dine capital.

Please find high resolutions picture in this link:

<https://drive.google.com/drive/folders/0B06e9GeI925AVVFXWlc1WGVSWTA?usp=sharing>



	<p>Image 1: LEUNG Ka-ho, a graduate of CCI's Diploma in Chinese Cuisine, explains how to slow-cook pigeon breast, one of his award-winning dishes in the hot dish, young chefs category of the Chinese Cuisine World Championships 2016.</p>
	<p>Image 2: LEUNG Ka-ho (second left), a graduate of CCI's Diploma in Chinese Cuisine, takes part in the 8th World Championship of Chinese Cuisines last September, which is recognised as the "Chinese Culinary Olympics". Apart from helping Hong Kong win the team Silver Award, Ka-ho earned an individual Gold Award for his cold dish.</p>



Image 3:
KAN Chun-wai, a student of the Advanced Certificate in Chinese Cuisine, demonstrates his distinctive knife-carving skills with his award-winning appetiser “Fresh Abalone & Pomelo Lime Sauce”.



Image 4:
KAN Chun-wai (centre) was Champion of the Hong Kong Young Chefs Chinese Culinary Competition in both 2014 and 2016.



Image 5:
Graduate of ICI’s Diploma in Western Food Preparation Wallace Li loves baking, especially with chocolate. His creative dessert is inspired by a traditional Chinese snack.



Image 6:

A graduate of ICI's Diploma in Western Food Preparation, Wallace Li (third from right) joined the Alen Thong Young Chefs Golden Coffee Pot Challenge last year and was first runner-up.

Image 7:

(From left) Pierre LAU, Programme Manager (Chinese Catering & Operations) of CCI; KAN Chun-wai, student of CCI's Advanced Certificate in Chinese Cuisine; Wallace LI, graduate of ICI's Diploma in Western Food Preparation; LEUNG Ka-ho, graduate of CCI's Diploma in Chinese Cuisine; and Anita CHENG from the Hong Kong Chefs Association.

Image 8:

(From left) LEUNG Ka-ho, KAN Chun-wai and Wallace LI have shone in the international culinary arena with their recent achievements.

Chinese Culinary Institute (CCI)

The Chinese Culinary Institute (CCI, formerly known as the Chinese Cuisine Training Institute) is a member of the VTC Group. CCI was established in 2000 to provide training courses from elementary to master chef levels and endeavour to create a systematic training system in Chinese Cuisine; elevate the professional status of Chinese Chefs as well as the quality and hygiene standard of Chinese Cuisine in Hong Kong; and establish Hong Kong as a regional training and accreditation centre in Chinese Cuisine by introducing trade testing to the industry. Website: www.cci.edu.hk

International Culinary Institute (ICI)

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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