

課程編號

Course Code **HI-212383**

西式糕餅基礎證書課程

Foundation Certificate in European Pastry

修讀年期：

四個月

Duration :

4 Months

開辦分校：

旅遊服務業培訓發展中心（天水圍）

Offering Campus(es) :

Hospitality Industry Training and Development Centre (Tin Shui Wai)

入學條件

中三或以上程度，須年滿十六歲半及面試合格。

Entrance Requirements

Secondary 3 or above; at least 16.5 years of age and with a pass in the interview.

課程宗旨

中心全日制證書課程為希望投身酒店業、飲食業及旅遊業的中三或以上程度畢業生，提供專業及相關的職前技巧培訓，確保全年為業界持續提供人力資源。學生所接受的培訓，著重各相關方面的實際知識，讓其獲得基本職業知識、實務技能，和正面的工作態度，以便在工作場所有效率地工作。

Course Aims

All full-time certificate courses aim to provide professional and responsive pre-employment skills training to school-leavers at or above S.3 level who wish to join the hotel, catering and tourism profession and ensure a continuous supply of manpower to the industry all the year round. Students undergo training with a strong practical focus in all related aspects to ensure they acquire basic vocational knowledge, practical skills and a positive attitude to perform effectively in the workplace.

就業

提供就業轉介協助，好讓學生投身酒店、飲食及旅遊行業。

Career Prospects

Job placement assistance is provided to facilitate our graduates to join the hotel, catering and tourism industries.

課程內容

廚房工作安全、衛生常識、認識烘焙爐具及用具、糕餅材料的認識、麵糰、酥皮的製作技巧、鹹甜餡料製作技術、糕餅裝飾技巧、烘焙溫度控制、食物成本控制。

Curriculum

Kitchen Safety and Hygiene Knowledge ; Knowledge of Baking Equipments and Kitchen Tools ; Knowledge of Food Commodities for Pastry Making ; Techniques in Making Dough & Pastry ; Techniques in Making Sweet & Salty Paste ; Techniques in Pastry Decoration ; Temperature's Control of Baking ; Food Cost Control

銜接安排／學分豁免

Articulation Arrangement / Credit Exemption

業界認可

Industrial Recognition

註解：

1. 課程以中文授課並輔以英語詞彙。
2. 職業訓練局有權取消任何課程、修正課程內容或更改課程開辦地點。
3. 學生在受訓期間，必須符合食物處理人員的健康水平，並須每年接受一次自費的健康檢查，包括大小便及照肺。
4. 申請人須擁有良好嗅覺。

Notes :

1. Medium of Instruction: Chinese supplemented with English Terminology.
2. The VTC reserves the right to cancel any course, to revise the course content or to change the offering campus(es) of the courses.
3. Students enrolling for this course must maintain the health standards required of a food handler throughout the duration of training. This encompasses taking a medical check, at student's own expenses which includes urine routine, stool routine and chest X-ray.
4. Applicants should have good sense of smell.