(7 October 2013) Other than theory class and practice in training kitchens, trainees from the Hospitality Industry Training and Development Centre (HITDC), member institution of Vocational Training Council (VTC) also learn their culinary knowledge from overseas master chefs from time to time. On 27 September 2013, they were privileged to have a private session with celebrated chef and host of one of Italy’s most watched cooking programs “Personal Chef” of Gambero Rosso channel, Andreas Golino, while he was promoting Liguria, one of Italy’s regional cuisines, with the support of Italian Trade Commission in Hong Kong.

Demonstrating his culinary talent since the age of 6, chef Golino developed his culinary skills at some elite restaurants and cemented himself as one of the most creative chefs on TV by hosting a series of cooking shows. Nicknamed “Cookmedian”, chef Golino not only shared his cooking techniques through 2 recipes “Tartar Prawns and Puree of Beans in Mortar” and “Pansoti with Cheese Potato, Bean and Garlic on Cream of Pine Nuts and Pesto” at the demonstration, but also showcased his stage charisma through interaction with young chefs, allowing them to learn more about Ligurian cuisine in a dynamic yet authentic way.

HITDC has been offering hospitality related programmes since 1984 and is the forerunner in the field of hospitality training. The range of programmes goes from operational skills to managerial expertise, covering a wide spectrum of disciplines including Western Food Preparation, Western Bakery and Pastry, Food & Beverage Service, Wine & Bartending, Catering and Events, Front Office, Housekeeping, Hotel Spa Beauty and Body Therapies as well as Tour Guide and Service Culture. Each year, over 3,500 full time and part time graduates are trained in its three campuses in Pokfulam, Kowloon Bay and Tin Shui Wai. In order to broaden the horizon of the students, HITDC has been proactively inviting guest chefs and experts from various disciplines for demonstrations and seminars, so that students can reach out for topics out of their syllabus and obtain more insights from masters.
Culinary trainees learnt in a dynamic way under the guidance of Chef Golino (right)

Chef Golino shared his techniques in cooking Ligurian cuisine with the culinary trainees

For media enquiries:
Winny Mui
Public Relations Manager
Tel: 2538 2229 / 9095 3185
Fax: 2550 0476
Email: winnymui@vtc.edu.hk

Gloria Kong
Officer (Public Relations)
Tel: 2538 2792 / 9853 0892
Fax: 2550 0476
Email: gloriactkong@vtc.edu.hk