



Hospitality Industry Training and Development Centre
旅遊服務業培訓發展中心

Module Certificate Courses in Confectionary 糖藝製作單元證書課程



Module Certificate in
Chocolate Preparation
巧克力基本製作技巧
單元證書課程

Module Certificate in
Jellied and Aerated Confectionary
凝膠與含氣類糖果製作
單元證書課程

Module Certificate in
Techniques in Hard and
Soft Confectionary
硬糖果及軟糖果製作技巧
單元證書課程

Module Certificate in
Baked and Frozen Confectionary
烘焗與冷凍糖果製作
單元證書課程

Module Certificate in
Techniques in Boiled Sugar Confectionary
煮糖的技巧及製作
單元證書課程

Module Certificate in
Artistic Confectionary Techniques
藝術糖果裝飾技巧
單元證書課程



Pastry production made easy when you learn from experts at the
Hospitality Industry Training and Development Centre
正宗糕餅製作課程盡在旅遊服務業培訓發展中心

Pastry lovers or beginners will pick up all great tips and pastry production skills from pastry professionals in a well-equipped setting. You will learn and practice a variety of techniques in confectionary production. Each attendee who meets accessment and attendance requirement will receive a Module Certificate upon successful completion of the course.

糕點愛好者或製作糕點的新手，在設施完善的環境下，由專業的糕餅廚師指導，學習糕點製作的技巧及訣竅。於本課程中，你將認識並進行各式糖藝製作練習。在完成每個單元課程後，達到習作及出席率要求的學員更可獲頒單元證書。

Hands-on practice guaranteed
保證每位學員均有機會實習

按單元修讀時間收費(詳情見下頁)，費用已包括所有講義、爐具使用及所有材料

Medium of instruction 授課語言：

Cantonese supplemented
by English
廣東話教授，輔以英文

Fees 學費：

Tuition fees vary and are based on
individual module course
please refer to p.3-5
學費視乎課程單元而定，
詳情請參閱第3至5頁

(Tuition fee includes handout notes, use of cooking station
and ingredients for all recipes taught in class)
(學費已包括所有講義、爐具使用以及所有材料)

Venue 上課地點：

1/F Demonstration Kitchen
Hospitality Industry Training and
Development Centre
VTC Pokfulam Complex
145 Pokfulam Road, Hong Kong
香港薄扶林道145號
職業訓練局薄扶林大樓1樓示範廚房



Notes to applicants 申請人須知:

- Trainee who studies food handling course should meet and maintain health standards required of a food handler throughout the duration of the course. This encompasses taking a medical check, at the applicant's own expenses, which includes urine routine, stool routine, stool culture (salmonella spp), hepatitis A virus Ab IgG and chest x-ray.
- Tuition fees and related fees cannot be refunded nor can it be transferred to other courses or other schedule of the same course or other trainees
- Trainees are required to purchase, at their own costs, and wear the designated uniform and safety shoes where applicable, while attending food preparation related courses. The Hospitality Industry Training and Development Centre (HITDC) reserves the rights not to admit individuals who fails to follow this clause
- Course contents and schedules are subject to change without prior notice
- 學員在入學時及受訓期間，必須符合食物處理人員的健康水平，並須接受一次自費的健康檢查，包括小便常規、大便常規、大便(沙門氏菌屬種菌檢查)、甲型肝炎病毒抗體 IgG測試及照肺。
- 申請人如在註冊後不能依期入讀課程，已繳交的學費或有關費用概不發還，也不可轉換上課日期、更改其他課程或轉讓他人。
- 學員必須自費購買課程指定的制服及鋼頭工業安全鞋。如學員制服未符合旅遊服務業培訓發展中心(HITDC)的要求，中心有權取消其入學資格。
- 本中心有權更改課程內容或上課時間而無須另行通知。

	Course Name 課程名稱	Commencement Date and Time # 開課日期及時間 #	Course Content # 課程綱要 #	Fee 學費 (HK\$)
I	Module 1 Basic Techniques in Chocolate Preparation (Pre Requisites) 單元一 巧克力基本製作技巧 (必須選讀單元)	6 February 2014 (Every Thursday from 9:00 am to 4:00 pm) Total 7 classes 2014年2月6日 (逢星期四上午9時至下午4時) 共7節	<ul style="list-style-type: none"> • Introduction of the history, culture, religious aspects, nutrition value and varieties of chocolate and its core usage in confectionary production • Identify and practice correct techniques on personal and kitchen safety and sanitation • Fundamental principles of chocolate varieties, classifications, types, melting temperate and their usage application • Identify and apply principles of kitchen utensils, their application in the preparation of chocolate production • Apply techniques in chocolate tempering for the usage of a variety of confectionary • Apply techniques in chocolate dipping, filling, molding, cutting, spraying and decorating • Demonstrate techniques and skills in chocolate show-piece production for display purpose • Apply techniques, produce and evaluate chocolate confectionary items such as truffles, gianduja, cut and piped chocolates • Project Work (text book readings, online resource, project report), written and practical assessment • 巧克力的歷史, 文化, 宗教背景及營養價值簡介; 巧克力種類及其在糖果製造業的主要用途 • 識別和實踐正確的技巧於個人及廚房安全和衛生 • 巧克力的品種, 類別, 類型, 溶解溫度及其功能應用的基本原則 • 廚具認知與實際應用原則及其於巧克力製作的功能 • 巧克力調溫的技術的及於各類糖果的運用 • 應用巧克力製作技術, 如浸漬, 餡料製作, 倒模造型, 切割, 噴塗和裝飾 • 展示製作巧克力擺設的手法與技術 • 製作軟心巧克力, 果仁巧克力, 切割和擠按造型巧克力的應用技術 • 研習報告(課本閱讀、網上資料, 研習文檔)、筆試和實操考核 	\$4,200
II	Module 2 Baked and Frozen Confectionary 單元二 烘焗與冷凍糖果製作	27 March 2014 (Every Thursday from 9:00 am to 4:00 pm, except 2 May) Total 7 classes 2014年3月27日 (逢星期四上午9時至下午4時, 5月2日除外) 共7節	<ul style="list-style-type: none"> • Overview of varieties of macaroons, ice cream, caramels in the confectionary sector • Analyze, compare and distinguish the varieties, its techniques and production of ice creams and fruit sherbets • Demonstrate and apply techniques in preparation of wine and fruit sherbets and its accomplishments • Preparation techniques, storage and usage of macaroons variety • Demonstrate, produce and evaluate basic baking skills, techniques and cooling-off procedures of various macaroon products • Preparation of a variety of macaroons - almond based, coconut based, cashew nut based and assembling in décor show pieces • Project Work (text book readings, online resource, project report), written and practical assessment • 概述於糖果製造業不同類型的馬卡龍、雪糕及焦糖類產品 • 分析, 比較和區別不同類型雪糕、雪芭的生產方法與技巧 • 應用及展示使用葡萄酒和水果去製作雪芭的技巧與技能 • 製作不同類型馬卡龍的技巧、貯存與應用方法 • 示範、生產、評估烘焗不同類型馬卡龍的技巧及冷卻方法 • 製作不同類型的馬卡龍, 如杏仁餡底、椰子餡底、腰果餡底及用於裝飾擺設的方法 • 研習報告(課本閱讀、網上資料, 研習文檔)、筆試和實操考核 	\$2,900
III	Module 3 Jellied and Aerated Confectionary 單元三 凝膠與含氣類糖果製作	15 May 2014 (Every Thursday from 9:00 am to 4:00 pm) Total 7 classes 2014年5月15日 (逢星期四上午9時至下午4時) 共7節	<ul style="list-style-type: none"> • Overview and introduction of jellied and aerated confectionary, its specification and usage • Introduction and application of work hygiene standards and tolerance of working with hot food ingredients • Basic knowledge, techniques and usage of jelly agent in preparing, molding and finishing of jellied and aerated confectionary • Identify and prepare a variety of basic jellied and aerated confectionary such as marshmallow, fruit drops, Turkish delight, rice crisp, boiled candies-rock sugar • Demonstrate, make comparison and prepare a variety of jellied and aerated confectionary • Design, prepare and demonstrate obtained skills in preparing jellied and aerated confectionary as decor elements • Project Work (text book readings, online resource, project report), written and practical assessment • 概述凝膠及含氣類糖果的規範及用途 • 介紹和應用於工作的衛生標準和食材的耐熱性 • 凝膠劑用於製作凝膠、含氣類糖果造型、加工的知識與製作技巧 • 鑑定與製作不同類型的基本凝膠及含氣類糖果, 如棉花糖、水果糖、土耳其軟糖、脆米糖、煮糖果等 • 示範、比較及製作多系列的凝膠及含氣類糖果 • 設計, 準備和展示所學的技能, 製作凝膠及含氣類糖果作裝飾元素 • 研習報告(課本閱讀、網上資料, 研習文檔)、筆試和實操考核 	\$3,550

Note 1備註1

The following topics are integrated into every Module Certificate Course in Confectionary:

- Study history, culture, terminology and applications
- Practice techniques in personal and kitchen safety and sanitation
- Learn how to use machineries and kitchen utensils for Confectionary production
- Carry out project work

每個糖藝製作單元證書課程的內容均包含以下的課題:

- 研習歷史、文化、專有名詞及其應用
- 訓練個人、廚房安全及環境衛生技巧
- 識別製作糖藝的機器及廚房用具
- 完成所需習作

	Course Name 課程名稱	Commencement Date and Time # 開課日期及時間 #	Course Content # 課程綱要 #	Fee 學費 (HK\$)
IV	Module 4 Techniques in Boiled Sugar Confectionary 單元四 煮糖的技巧及製作	3 July 2014 (Every Thursday from 9:00 am to 4:00 pm, except 11 Aug) Total 7 classes 2014年7月3日 (逢星期四上午9時至下午4時，8月11日除外) 共7節	<ul style="list-style-type: none"> Overview and introduction of various types of sugars, their molecular structure and digestion symptoms Introduction and application of work hygiene standards and tolerance of working with hot food ingredients Basic information of kitchen utensils and machineries used for sugar confectionary and art Understand, demonstrate and prepare basic boiled sugars for pouring, molding and pulling methods used in confectionary Demonstrate skills in preparing sugar art work of pressed and poured sugar for molded decoration Demonstrate and apply obtained skills in preparing sugar art work using the blowing method and create décor pieces Project Work (text book readings, online resource, project report), written and practical assessment 概述和介紹各種類型的糖，其分子結構和消化症狀 介紹和應用於工作的衛生標準和食材的耐受熱性 應用於製作糖果和糖藝擺設的工具及機器的基本認知 理解，展示和準備用作倒糖、注模及拉糖的基本煮糖方法 展示製作糖藝擺設的覆糖及倒糖裝飾及造型技巧 展示及應用所學的吹糖技巧，製作糖藝擺設及創作裝飾 研習報告（課本閱讀、網上資料，研習文檔）、筆試和實操考核 	\$4,520
V	Module 5 Techniques in Hard and Soft Confectionary 單元五 硬糖果及軟糖果製作技巧	4 September 2014 (Every Thursday from 9:00 am to 4:00 pm, except 3 Oct) Total 7 classes 2014年9月4日 (逢星期四上午9時至下午4時，10月3日除外) 共7節	<ul style="list-style-type: none"> Overview and fundamental terminology, history, culture and characteristics of hard and soft confectionary Develop and apply skillful cooking and baking methods, usage of utensils and machineries in the production of hard and soft confectionaries Practice and apply techniques, skills and procedures in preparing a varieties of hard and soft confectionaries e.g. nougats, toffees, marzipan, caramel Demonstrate and produce quality product and techniques in filling, glazing and coating of marzipan and brittle confectionary Identify and demonstrate skills and produce with provided recipes in the formulation of the production of caramel, nougat, toffees and fudge Confectionary Produce quality products of various hard and soft confectionary, evaluate texture and apply wrapping techniques Project Work (text book readings, online resource, project report), written and practical assessment 概述硬糖果和軟糖果的基礎術語，歷史，文化及特點 擴展和應用熟練的烹調技巧與烘焗方法，配合工具和機器去製作硬糖果及軟糖果 實踐、運用技巧及適當工序製作硬和軟糖果，如牛軋糖，太妃糖，杏仁糕及焦糖 展示製作及生產優質餡料技巧，如杏仁糕塗層、餡料和脆糖果 識別、展示技能並使用提供的配方製作焦糖、牛軋糖、太妃糖及奶油糖 製作優質硬糖果及軟糖果產品，評估糖果質地和應用包裝技術 研習報告(課本閱讀、網上資料，研習文檔)、筆試和實操考核 	\$3,980
VI	Module 6 Artistic Confectionary Techniques 單元六 藝術糖果裝飾技巧	23 October 2014 (Every Thursday from 9:00 am to 4:00 pm) Total 7 classes 2014年10月23日 (逢星期四上午9時至下午4時)共7節	<ul style="list-style-type: none"> Understand the terminology, functional requirements and skills involved in preparing artistic show pieces Identify and practice correct techniques on personal and kitchen safety and sanitation Identify and define the fundamental knowledge of artistic display of confectionary food ingredients Practice and demonstrate various formulation of artistic confectionary art, e.g. spraying, molding, assembling, pastillage decoration Showcase, display and assembling of confectionary art show pieces Project Work (text book readings, online resource, project report), written and practical assessment 理解及製作糖果藝術擺設的行業術語，必要條件及技巧 識別和實踐正確的技巧於個人及廚房安全和衛生 識別和了解用於糖果食品藝術擺設的基本知識 實踐和展示各種藝術糖的組合擺設技術，如噴塗，造型，組裝及塑糖裝飾 展示，陳列和裝配糖果藝術的擺設 研習報告（課本閱讀、網上資料，研習文檔）、筆試和實操考核 	\$5,350

Introduction of the Centre 中心簡介

Hospitality Industry Training and Development Centre

The Hospitality Industry Training and Development Centre (HITDC), a member of Vocational Training Council (VTC), was set up to fulfil the growing demand for professional training in the increasingly prominent tourism and hospitality industry. As such, it forms part of the Hong Kong S.A.R. Government's dedication to strengthen Hong Kong's appeal as a premier hospitality and tourism destination in the region.

The HITDC introduced its first hospitality programme in 1984 and is the forerunner in the field of hospitality training. Each year, over 2,000 graduates are trained in our campuses in Pokfulam, Kowloon Bay and Tin Shui Wai and have found challenging careers in the hotel and hospitality-related industries.

The three centres are fully furnished with advanced training equipment for practical training in Western Food Preparation, Western Bakery and Pastry, Japanese Cuisine, Asian Cuisine, Food & Beverage Service, Wine & Bartending, Front Office, Housekeeping, Tour Guide and Service Culture, as well as Travel Consultancy Service.



旅遊服務業培訓發展中心

作為職業訓練局轄下的機構成員，旅遊服務業培訓發展中心（中心）的成立，旨在為日趨重要的旅遊服務業提供源源不絕的專業培訓。對政府致力鞏固香港旅遊服務業在亞洲的領導地位，扮演著重要角色。

中心於1984年開辦首個旅遊服務業課程，乃業界的培訓先導。每年，有超過2,000名畢業生在我們位於薄扶林、九龍灣及天水圍的校舍接受培訓，畢業後積極投身有前途及富挑戰性的有關行業。

本中心三間校舍提供的課程多元化，包括西式廚務、西式包餅、日式廚務、亞洲美食、餐飲服務、餐酒及調酒服務、客務、房務、導遊及卓越服務文化和旅遊顧問服務等，著重入行基本知識，理論與實踐配合，鞏固學生根基。



For enquiry, please contact 2538 2200 or email to hitdc@vtc.edu.hk

查詢有關詳情，請致電2538 2200或電郵至hitdc@vtc.edu.hk

For more information or to download additional application forms, please visit www.hitdc.vtc.edu.hk

如欲索取更多資訊，或下載報名表格，請瀏覽www.hitdc.vtc.edu.hk

Application Form 報名表格

Course Name : 課程名稱 :	<input type="checkbox"/> I Module 1 Basic Techniques in Chocolate Preparation (Pre Requisites) 單元一 巧克力基本製作技巧 (必須選讀單元)	<input type="checkbox"/> IV Module 4 Techniques in Boiled Sugar Confectionary 單元四 煮糖的技巧及製作
	<input type="checkbox"/> II Module 2 Baked and Frozen Confectionary 單元二 烘焗與冷凍糖果製作	<input type="checkbox"/> V Module 5 Techniques in Hard and Soft Confectionary 單元五 硬糖果及軟糖果製作技巧
	<input type="checkbox"/> III Module 3 Jellied and Aerated Confectionary 單元三 凝膠與含氣類糖果製作	<input type="checkbox"/> VI Module 6 Artistic Confectionary Techniques 單元六 藝術糖果裝飾技巧

(more than 1 choice can be made 可選擇多於一項)

Salutation 稱謂 : Mr./Ms./Mrs./Dr. 先生 / 小姐 / 女士 / 博士

First Name 名稱 : _____ Last Name 姓氏 : _____

Tel Number 電話號碼 : _____ E-mail address 電郵 : _____

Postal address 郵寄地址 : _____

Total amount to be charged 總學費 : _____

Please choose one of the following 請選擇其中一項付款方法 :

Crossed Cheque 劃線支票
Cheques should be made payable to "Vocational Training Council", and to be attached to this form for registration either in person or by post to 7/F, VTC Pokfulam Complex, 145 Pokfulam Road, Hong Kong. Please mark "Confectionary Course" on the envelope. 劃線支票，抬頭請寫上「職業訓練局」，並連同此申請表一併親自遞交或郵寄至香港薄扶林道145號職業訓練局薄扶林大樓7樓。信封上請註明「糖藝班」。

Credit Card 信用卡
We accept 本中心接受 VISA MASTERCARD 萬事達卡
Name of card holder 持卡人姓名 : _____
Credit card number 信用卡號碼 : ---
Expiry Date 信用卡到期日 : / /
Month 月 Year 年 CVV 號碼 :
(CVV code is the last 3 digits of numbers printed in the signature field on the back side of your credit card CVV 號碼乃卡背簽名欄上右面最後三個號碼)

Cash (Please pay in-person at our centre) 現金 (請親臨本中心繳交)

- 1) Where did you learn about this course 閣下是透過什麼途徑得知這個課程?
 E-mail 電郵 Newspaper/ Magazine 報紙雜誌 Friends/ Relatives 親戚朋友 TDS 英語餐飲學會
 Others 其他, Please specify 請註明 _____
- 2) Have you enrolled in any other courses (paid/ free) at HITDC before 閣下曾否報讀旅遊服務業培訓發展中心之課程 (包括須繳費或免費)?
 Yes 有 Please specify 請闡明 : _____ No 否
- 3) Are you a member of The English Speaking Dining Society (TDS) 閣下是否「英語餐飲學會」之會員?
 Yes 是 My membership number is 我的會員號碼是 _____ No 否
- 4) Are you interested to receive further information on Vocational Diploma in Bakery, Pastry and Confectionary?
 閣下是否有興趣收取關於專業麵包、糕餅及糖藝專業文憑課程資料?
 Yes 是 No 否

Signature of applicant 申請人簽署 : _____

Declaration from Applicant 申請人聲明

I declare that all the particulars entered in this form are true and correct to the best of my knowledge and understand that any false information entered will lead to disqualification of my application or any subsequent registration. I consent that the data can be used in accordance with the Council's Policy on Personal Data.

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。如蒙接納申請，本人定當遵守中心章則。