



# Western Cuisine

QF Level: 3 QR Registration No.: 15/002739/L3 Registration Validity Period: 01/09/2015 - 31/08/2021\*



## Course Features

### Course Aims

Through a simulated learning environment, students will acquire the knowledge and skills in western gastronomy, food commodities, food hygiene and safety as well as western food preparations. The course aims to develop students' interest in the hospitality and catering industry through practical training, and cultivate among them a service culture, self-discipline and team spirit as well as problem-solving, communication and presentation skills.

### Diversified Learning and Teaching Activities

For example, lectures with demonstrations, group discussions and presentations, microbiology testing, industrial visits, practical training and food tasting, project learning, Food Competition, etc.

### Professional Qualifications

Students will obtain a Qualifications Framework (QF) Level 3 certificate in addition to HKDSE qualification upon successful completion of the course. This course is endorsed by the Institute of Hospitality (IoH) of the U.K., graduates of this course can register as affiliate members of IoH at their own costs. Moreover, students passing the food hygiene related module and fulfilling certain specific requirements can obtain a professional certificate recognised by the Food and Environmental Hygiene Department of HKSAR Government. They can also attend a public examination offered by the Royal Society for Public Health, U.K. for an additional professional food hygiene qualification.

### Elective Streams

Two elective streams, viz "Culinary Arts Stream" and "Dessert, Baking and Pastry Arts Stream" are offered and students are required to select one of the streams at the time of application.



Highlights of Western Cuisine Skills Competition 2019

## Learning Modules

### Common Modules

- |                                                                                                                                   |                                                                                                        |
|-----------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|
| <b>1. Culinary Fundamentals (48 hours)</b>                                                                                        | <b>2. Food Hygiene and Occupational Safety (12 hours)</b>                                              |
| <ul style="list-style-type: none"> <li>Introduction to western food preparation</li> <li>Kitchen set-up and management</li> </ul> | <ul style="list-style-type: none"> <li>Food hygiene and safety</li> <li>Occupational safety</li> </ul> |

### Culinary Arts Stream

- 3. Food Fundamentals (30 hours)**
  - Food commodities
  - Food preservation and storage
  - Menu and recipe design
- 4. Basic Food Preparation (70 hours)**
  - Stock, soup and sauce
  - Appetisers and snacks
  - Main dishes
  - Greens and side dishes
  - Creative garnish and plate decoration

### 5. Project on Culinary Arts (20 hours)

- Planning and preparation of a menu for special diets

### OR Dessert, Baking and Pastry Arts Stream

- 3. Food Fundamentals (30 hours)**
  - Food commodities
  - Food preservation and storage
  - Menu and recipe design
- 4. Basic Food Preparation (70 hours)**
  - Bread and rolls
  - Gâteau and pastries
  - European desserts
  - Chocolates
  - Creative toppings and plate decoration

### 5. Project on Dessert, Baking and Pastry Arts (20 hours)

- Planning and preparation of a menu for special diets

\*The re-accreditation will be conducted in 2021.

2022-24 Cohort (S4 Entry in Sept/Oct 2021)



Mr. Lam Ching-wa, Executive Sous Chef, InterContinental Grand Stanford Hong Kong

"The continuous rapid development of the tourism industry in Hong Kong, including the major infrastructure projects, new hotels and facilities for conventions and exhibitions definitely requires additional manpower with professional knowledge on western cuisine to meet the need of the hospitality and catering industry. This ApL course not only enables students to acquire basic/essential skills in preparing different types of western dishes in industry-standard training kitchens but also fosters their development of self-esteem, team work and communication skills which are essential in workplace."

## Articulation Pathways

### Further Studies

Courses related to food production and services, leisure and tourism, hotel management, etc. For example, there are several related courses offered by the Technological and Higher Education Institute of Hong Kong (THEi) / the Hong Kong Institute of Vocational Education (IVE) / International Culinary Institute (ICI) :

- Bachelor of Arts (Honours) in Culinary Arts and Management
- Higher Diploma in Culinary Arts / Baking and Pastry Arts / Classic Western Cuisine / Hotel and Catering Management / International Hospitality and Tourism Management / Wine and Beverage Business Management
- Diploma in Bakery, Pastry and Confectionery / International Culinary Arts
- Diploma of Foundation Studies – Hospitality



### Employment

Careers in the fields of catering services, airline catering, fast food production, mass food production, bakery and pastry production, hotel services, etc.

## Class Arrangement

### Mode 1

- Saturdays 9:00 - 12:00 / 13:00 OR
- Saturdays 14:00 - 17:00 / 18:00 OR
- Wednesdays 14:00 - 17:00 / 18:00 (at Tin Shui Wai only) 3 or 4 hours per lesson

### Venue:

- Hotel and Tourism Institute (Tin Shui Wai) 11 Tin Ho Road, Tin Shui Wai, Yuen long, N.T. OR
- Integrated Vocational Development Centre (Ma On Shan) 2 Hang Hong Street, Yiu On Estate, Ma On Shan, Shatin, N.T.

Remark: Final class venue / time may be subject to change with respect to the confirmed number of enrolment and other special circumstances.

### Mode 2

Subject to mutual agreement between the school and the VTC.

## Selection Arrangement

Students are required to attend a group interview or an online interview / assessment. Selection is based on student's interest in the course and the industry, grooming standard, attitude and enthusiasm, communication and language skills. Assignment of class (including stream, lesson time and location) is based on students' performance in the interview.

## Course Fee

\$16,050 (Course fee is fully subsidised by the EDB.)