

Hospitality 酒店及旅遊

Wine & Food Pairing Workshop Series 葡萄酒與美食配搭工作坊系列

Wine and Oyster 葡萄酒與生蠔

HT4200011

In this workshop, we will provide a roadmap for matching various oyster types with wines that best suit them. Join us for a relaxing evening and enjoy a variety of wine tastings selected to complement the oysters. 本工作坊為愛酒愛蠔人士講授葡萄酒知識，生蠔的品種、挑選、處理等技巧和方法。課堂上即場實習開生蠔，配搭葡萄酒一起品嚐。

Content內容

- Introduction to Wine & Oyster Matching
葡萄酒與生蠔配搭的基本知識和要點
- Characteristics of Selected Wines for Oyster Pairings
葡萄酒的個性與生蠔的搭配
- Variety, Selection, Preparation and Storage of Oyster
生蠔的品種、挑選、處理和儲存方法
- Oyster Shucking
示範及實習開生蠔
- Wines and Oysters Pairing & Tasting
葡萄酒與生蠔配搭和品嚐



Date: 3 Dec 2019 (Tue)
日期: 2019年12月3日(星期二)

Time: 6:30 p.m. - 9:30 p.m.
時間: 下午6時30分至9時30分

Venue: Wine Lab, IVE (Haking Wong)
上課地點: 香港專業教育學院 (黃克競), 品酒工坊

Medium of Instruction: Cantonese (Supplemented with teaching materials in English)
授課語言: 廣東話(輔以英語教材)

Tuition Fee: HK\$600 per person
費用: 每位港幣600元
HK\$540 per person when you enroll on or before 18 Nov 2019
於2019年11月18日或之前報名只需每人港幣540元

Applicants must be aged over 18, with no allergy to wine and without any preexisting heart or cardiovascular medical conditions.
報讀人士須年滿18歲，沒有酒精過敏、沒有任何心臟或血管疾病紀錄。

Under the law of Hong Kong, intoxicating liquor must not be sold or supplied to a minor in the course of business.
根據香港法律，不得在業務過程中，向未成年人售賣或供應令人醺醉的酒類。

Application Deadline: 25 Nov 2019
截止報名日期: 2019年11月25日



www.ive.edu.hk/hosts

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VTC reserves the right to cancel any course, revise course content or change the offering venue(s) before class commencement if circumstances so warrant.
職業訓練局可因應情況於開課前取消任何課程、修正課程內容或更改開辦課程地點。