



**WORLD OF
OPPORTUNITIES**
放眼世界 機遇無限

**INTERNATIONAL
CULINARY INSTITUTE**
國際廚藝學院

www.ici.edu.hk



Member of **VTC** Group

World City • World School

美食都會 國際學府



Hong Kong is considered a cosmopolitan capital, often referred to as Asia's World City. And part of what makes Hong Kong a world city is the fact that it is an international culinary and wine destination. Hong Kong is home to thousands of restaurants offering all types of cuisines. Not only is there quantity and diversity, there is quality as many restaurants enjoy international accolades and awards of all kinds. The International Culinary Institute (ICI) features prominently in this setting, striving to become a world-class culinary school for Asia's World City.

香港既是亞洲區內聞名遐邇的世界級大都會，亦是全球遊客為之嚮往的國際美酒佳餚之都，匯聚逾萬家食肆，菜系種類包羅萬有，品質超卓，色香味譽滿寰宇。國際廚藝學院(ICI)創立於這個亞洲國際都會，盡享地利之宜，矢志成為亞洲區的世界級廚藝培訓學府。

Centre of Excellence 廚藝培訓 卓越學府

As a member of the Vocational Training Council (VTC), ICI is an exciting training institute dedicated to producing professionals for career entry and advancement in the culinary arts, wine and event management industry.

國際廚藝學院作為職業訓練局 (VTC) 的機構成員，致力培育優秀的廚藝、葡萄酒及項目管理人才，締造晉升機會。

Drawing upon the resources and experience of fellow VTC member institutions, the Chinese Culinary Institute (CCI) and the Hotel and Tourism Institute (HTI), ICI offers a wide spectrum of quality and professional training programmes covering cuisines of Europe, Mediterranean, Americas, Middle East and Asia. It also provides wine and international theme park and event management programmes which lead to various professional qualifications.

ICI's purpose-built campus in Pokfulam with state-of-the-art learning facilities, together with CCI and HTI, form a vibrant environment with a hive of activities and collaboration.



學院受惠於VTC轄下兩間機構成員中華廚藝學院 (CCI) 及酒店及旅遊學院 (HTI) 的豐富教學資源與經驗，提供多項優質專業課程，包括歐洲、地中海、美洲、中東及亞洲等菜系，以及葡萄酒和國際主題樂園及項目管理課程，讓學員獲取各項專業認證。

國際廚藝學院備有先進的教學設備，為學員提供充滿活力的學習環境。學院大樓與毗連的中華廚藝學院及酒店及旅遊學院緊密合作，相輔相成，為學員提供全面而各具特色的餐飲及款待業培訓課程。

Promising Future Begins at ICI

優質課程 開創前景

Who We Are 學院定位

- We are an international culinary school located in one of the world's culinary destinations
- We and fellow VTC member institutions, CCI and HTI work as a unique trio to raise standards and professionalism of the industry
- We are partners with industry associations and culinary professionals in the community at large, as well as part of a network of renowned culinary institutes around the world
- 座落於世界美食之都的國際廚藝學校
- 與VTC機構成員CCI及HTI緊密協作，發揮協同效應，提升業界專業水平
- 與行業組織及專業人士攜手合作，積極融入及拓展世界知名廚藝培訓機構網絡

What We Offer 課程與服務

- An array of culinary courses encompassing cuisines of Europe, Mediterranean, Americas, Middle East and Asia
- Specialty programmes including baking and pastry arts
- Vocationally-oriented Higher Diploma programmes in Wine and Beverage Business Management, International Theme Park and Event Management
- 涵蓋歐洲、地中海、美洲、中東及亞洲等菜系的廚藝課程
- 提供西式包餅及糖藝特色培訓
- 開辦職業導向高級文憑課程包括葡萄酒及飲品商業管理和國際主題公園及項目管理

How We Deliver 教學方針

- Emphasis on the fundamental skills, which are core to all cuisine types, plus knowledge of the science of cooking and familiarity with the cultural context of a particular type of cuisine
- Hands-on learning in The T Hotel, as well as several training restaurants serving to guests
- Flexible modular programme structure with credit accumulation so students can study at their own pace
- Preparation for professional and EU-recognised trade tests
- Introduction and exposure to the world of culinary competitions at a local and international level including WorldSkills and the International Young Chef Challenge
- 著重對各大菜系的基本技巧，結合不同地域飲食文化，傳授烹調技巧與處理要訣
- 配備教學酒店T Hotel及培訓餐廳，提供堅實的職場學習體驗
- 靈活的課程組合及學分累積機制，讓學員按個人需要規劃學習進程
- 協助學員應考各類專業及歐盟認證技能測試
- 鼓勵及安排學員參與本地及國際技能比賽，如世界技能大赛和國際青年廚師挑戰賽等，施展才華，提升水準

What Students Get 學習前景

- A competitive edge for entry or advancement in a career in culinary arts, wine and event industries as a result of the integrated teaching approach
- Recognised qualifications, such as Higher Diploma, Diploma and Certificate in various culinary specialisations which facilitate employment or further studies
- 透過學院全面的培訓，為投身廚藝、葡萄酒及項目管理行業創造優勢，開拓廣闊的事業發展前景
- 高級文憑、文憑及證書課程具認受性，為投身行業及日後深造鋪路



Impactful Teaching 專業到位

ICI's practical approach combining real-world training with knowledge of cuisine, culture and science gives graduates a competitive edge while creating a pool of qualified talent to support the growth and sustainability of the hospitality and tourism sector in Asia's World City and the region.

國際廚藝學院採用糅合職場培訓、傳授菜系知識及相關文化及科學的教學方式，增強學員競爭優勢；透過培育大量高質素廚藝人才，鞏固香港以至亞洲地區款待及旅遊業的持續發展。



“With a solid foundation in culinary arts, students of the International Culinary Institute are empowered to pursue a rewarding career as a professional chef.

國際廚藝學院助學員在廚藝方面建立穩固的根基，成就他們成為專業廚師，發展豐盛事業。”

Dr Rick Stephen CMC
Continental Director - Asia
World Association of Chef Societies

Dr Rick Stephen CMC
世界廚師協會亞洲區總監



“I am delighted to be associated with the International Culinary Institute which is dedicated for the nurture of culinary talent well-versed in international cuisines.

我很高興能與國際廚藝學院合作，為培育精通國際美食的烹飪人才作出貢獻。”

Michelin-starred Chef Umberto BOMBANA
Honorary Advisor of ICI

米芝蓮星級廚師Umberto BOMBANA
國際廚藝學院榮譽顧問

About VTC

職業訓練局簡介

Vocational Training Council (VTC), established in 1982, has always been at the forefront of vocational and professional education and training (VPET). As a statutory body, we exist within Hong Kong education system to ensure the skills of the Hong Kong workforce remain fresh and future ready. Our mandate to provide VPET is vital in meeting industry needs, and in fulfilling the aspirations of some 200,000 young people and in-service workers who attend a programme every year across our 13 member institutions.

職業訓練局(VTC)於1982年成立，在職業專才教育發展道路上一直走在前沿。VTC作為香港法定機構，在香港教育體系中肩負重任，致力培育與時並進的專業人才。我們秉承一貫宗旨，提供切合行業發展需要的職業專才教育，透過轄下13個機構成員，每年為約20萬名年輕人及在職人士開啟機會之門。



Contact Information

International Culinary Institute
143 Pokfulam Road, Hong Kong
Tel: 2538 2200
Fax: 2538 2765
Email: ici@vtc.edu.hk

聯絡查詢

國際廚藝學院
香港薄扶林道143號
電話：2538 2200
傳真：2538 2765
電郵：ici@vtc.edu.hk