



September 2016

Recipe for success 成功秘訣

ICI Editorial Team

Follow this and additional works at: <https://repository.vtc.edu.hk/ive-hosts-ambrosia>



Part of the [Education Commons](#), and the [Food and Beverage Management Commons](#)

Recommended Citation

ICI Editorial Team (2016) "Recipe for success 成功秘訣," *AMBROSIA 客道 : The Magazine of The International Culinary Institute* , 61-.

Available at: <https://repository.vtc.edu.hk/ive-hosts-ambrosia/vol2/iss1/22>

This End Matter is brought to you for free and open access by the Hotel, Service & Tourism Studies at VTC Institutional Repository. It has been accepted for inclusion in AMBROSIA 客道 : The Magazine of The International Culinary Institute by an authorized editor of VTC Institutional Repository. For more information, please contact wchu@vtc.edu.hk.

Recipe for success 成功秘訣

The International Culinary Institute provides students an array of opportunities to enhance their knowledge, interact with experts, and participate in special events and competitions

國際廚藝學院提供學生開拓人生的良機，讓他們提升知識、與專家交流互動、參與特別活動及競賽

By ICI Editorial Team 國際廚藝學院編輯組



Tried and tested 專業認證

ICI, in partnership with the German Chamber of Industry and Commerce (IHK), administers the Western Cuisine Trade Test for aspiring chefs looking to further their technical skills and professional knowledge. Julian Kauke, Vice Consul, Culture and Press Affairs, from the German Consulate General Hong Kong was the guest of honour at a special ceremony held in August to present the latest group of 29 in-service chefs who passed the test with their certificates and congratulate them on obtaining EU-recognised professional qualifications in Western cuisine.

國際廚藝學院與德國工商總會 (IHK) 合作推行「西廚技能測試」，讓有抱負的本地廚師有機會提升廚藝水平、增進專業知識。德國駐香港總領事館副領事 (文化及新聞事務) Julian Kauke 於今年8月出席證書頒授典禮，聯同一眾嘉賓頒發證書給予29位通過測試的優秀在職廚師，並祝賀這些考獲證書的廚師獲得歐盟認可的西廚專業資格。

Taste of victory 技高一籌

Two ICI students put their skills to the test in June, travelling to Perth, Australia, for the International Culinary College Competition 2016. The Hong Kong team faced off against fellow culinary students from the US, UK, Taiwan, Australia and New Zealand in preparing a three-course menu with specified ingredients, and took home the award for Best Main Course.

國際廚藝學院的兩位學生在今年6月底前往澳洲珀斯，參加「國際廚藝學院大賽2016」。除了香港隊之外，同場競技的參賽隊伍還有來自美國、英國、台灣、澳洲及紐西蘭等地的廚藝學生。比賽規定參賽者必須使用大會指定的食材創作及烹調共三道菜，最後香港隊成功奪下「最佳主菜」獎項。



Learning from the best 名師高徒

As part of their annual World Culinary Tour supported by BBVA, the acclaimed Roca brothers of three-Michelin-star El Celler de Can Roca worked together with 13 VTC students to prepare a gala dinner at The Peninsula in August. The two most outstanding – Tony Au Ho-yin from ICI's Diploma in European Cuisine and Natalie Chan Man-ye from the Department of Hospitality Management of the Technological and Higher Education Institute of Hong Kong (THEI) – were selected for a four-month internship at the Rocas' restaurant. Chefs Joan and Jordi and sommelier Josep also held a culinary demonstration and wine workshop at ICI.

來自米芝蓮三星餐廳El Celler de Can Roca的羅加 (Roca) 三兄弟趁著BBVA銀行贊助的世界巡迴之旅訪港，連同13位職業訓練局的廚藝學生在半島酒店主理晚宴。表現出色的國際廚藝學院 (ICI) 歐陸廚藝文憑課程學生歐浩然及香港高等教育科技學院 (THEI) 廚藝及管理 (榮譽) 文學士課程學生陳文懿，獲選前往他們的餐廳實習四個月。此外，大廚Joan Roca、Jordi Roca及品酒師Josep Roca更在ICI舉行烹飪示範及葡萄酒工作坊。

Going global 走向全球

Following on from the success of International Fortnight 2014, the Vocational Training Council (VTC) launched a new version – Link Local, Go Global – this year to further promote cultural exchange. One of the highlights of the two-week programme was a culinary demonstration of British food by Max Fischer, owner and former chef of the UK's Michelin-starred Fischer's at Baslow Hall.



繼「國際雙周2014」成功舉辦之後，職業訓練局今年再接再厲續辦國際雙周，以「凝聚力量、邁向國際」為主題，推動文化交流。為期兩星期的活動中，英國名廚Max Fischer示範烹調英國菜備受矚目。Fischer是英國米芝蓮餐廳Fischer's at Baslow Hall的創辦人及前任總廚。