



November 2018

## A New Era 邁向新里程

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### Recommended Citation

Duffell, Rachel (2018) "A New Era 邁向新里程," *AMBROSIA 客道 : The Magazine of The International Culinary Institute*: , 14-23.

Available at: <https://repository.vtc.edu.hk/ive-hosts-ambrosia/vol6/iss1/13>

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Duffell: A New Era ?????

The International Culinary Institute's new campus combines professional culinary training with practical facilities, in a design that is in harmony with the historic surroundings. 隨著位於牛奶公司舊址的新校舍投入運作，國際廚藝學院將繼往開來，為香港款待服務及餐飲業培育人才。 **By Rachel Duffell**



# A new era

邁向新里程

## Design Flavour

A new structure punctuates the Pokfulam skyline. The attractive asymmetry of the International Culinary Institute's (ICI) new campus building is a striking sight, with more to it than initially meets the eye.

ICI's new campus is inspired by the irregular but structured shape of a salt crystal. And it embodies the spirit of the training institute that inhabits it.

"The ICI is a commitment of the Vocational Training Council (VTC) to providing quality development opportunities for young people who aspire to be professional chefs. Proficient in practical skills and the requisite knowledge, ICI graduates will provide valuable support to the growth and development of the hospitality and culinary industry," says VTC Chairman Dr Roy Chung.

"The distinctive design of this building is reflective of the role of the VTC and the ICI," adds Dr Andrew Leung, Chairman of the ICI Steering Committee. "Salt is indispensable. Likewise, vocational education plays a pivotal role in nurturing talent to support the culinary and hospitality industries. Salt also brings out the best in our food, just as vocational education can provide a path that can allow youngsters to realise their full potential."

As well as this inspired design, the building's surroundings have also been carefully considered, and the new campus strives to be environmentally conscious. It contributes positively to the ecological value of the site, for example, by ensuring that the site area features soft landscaping and a green roof. Renewable-energy systems have been adopted, including solar hot-water panels. Additionally, all of the power appliances and equipment are certified energy efficient and water-saving measures are in place.

## A Storied Past

The new ICI campus not only marks the starting point of many a promising future, as its programmes seek to unleash potential, but its very site harks back to a storied history. In the 1880s, onlookers who caught a glimpse of the site from the sea might have been surprised to see cows grazing on the green, steep and rocky slopes of Pokfulam. The site was previously home to Dairy Farm, a milk-producing establishment together with a farm founded in 1886 by the parasitologist Sir Patrick Manson.

At its height, the Pokfulam site was home to more than 3,000 farm animals and, at various stages, also reared pigs and chickens. But it was for milk that the farm was originally founded, as Manson considered the dairy product nutritionally essential for Hong Kong's residents, particularly as a means to fighting infectious diseases, a subject on which he was a pioneer and an expert.

Hong Kong was not the most hospitable of places for herds of cows. The farm's very realisation was a challenge to begin with – the site lay hundreds of



THE DAIRY FARM GROUP

## 設計靈感

新落成的國際廚藝學校舍外型設計別具匠心，其不對稱的形狀為薄扶林添上一份獨特的氣息。

新校舍的設計靈感源於鹽結晶不規則的形態，不僅外表亮麗，更承載著國際廚藝學院作育英才的理念。

職業訓練局主席鍾志平博士表示：「國際廚藝學院秉承職業訓練局的宗旨，為有志投身廚藝行業的年輕人提供機會。學院的畢業生可投身款待及餐飲業，發揮在學院學到的實用技巧及知識，成為行業發展的重要支柱。」

國際廚藝學院督導委員會主席梁君彥博士亦補充：「新校舍別出心裁的設計正好反映職業訓練局和國際廚藝學院的角色。鹽是烹調佳餚重要的調味料，正如職業教育在培養餐飲及款待業人才方面一樣，也扮演著舉足輕重的角色；鹽能帶出食物的鮮味，而職業教育則為年輕人提供機會，讓他們盡展所長。」

新校園的設計糅合了環保節能的概念，除了栽種植物、設置綠色天台、配備太陽能熱水板等再生能源系統及節水設施外，所有電器和設備一律採用節能產品，顧及環保責任、兼顧校園周邊的環境。

## 歷史扉頁

國際廚藝學院憑著各項專業課程，助年輕人發揮潛能，開展美好前程，其新校址更是牛奶公司的舊址，滿載歷史。1880年代，該處一片青蔥翠綠，牧養的牛群在草石夾雜的山坡上漫步吃草，一派和諧景象。1886年，蘇格蘭外科醫生兼傳染病學先驅文遜爵士成立牛奶公司，並於這裡設立農場，為香港人提供牛奶，因為他相信乳製品可有效對抗傳染病，是香港人必需的營養品。薄扶林農場高峰時期曾飼有3,000多頭牲畜，當中主要是母牛，亦曾一度飼養少量的豬和雞。農場建立初期曾面對不少挑戰：首先是農場位於海拔數百呎高的地方，一切物資必須由海邊用人力運上山腰，後來才興建了纜車系統；另由於氣候關係，農場螞蟻為患，亦受颱風和火災等威脅；此外，香港夏天炎熱，即使所在地理位置有海風送爽，仍然不適合飼養牛隻。



ICI aims to create a pool of qualified talent to support the growth of the hospitality and tourism sector in the region

國際廚藝學院矢志培育優質人才，以支援香港以至區內款待服務和旅遊業的持續發展

– David Udell

**This page, clockwise from left:** Dairy Farm's original octagonal cowsheds; VTC Chairman Dr Roy Chung (second left), Executive Director Carrie Yau (second right), Deputy Executive Director Leung Yam Shing (first left) and ICI Principal Winnie Ngan (first right) in front of the new ICI campus; Chairman of ICI Steering Committee Dr Andrew Leung delivers a speech at the groundbreaking ceremony of ICI in 2014; David Udell, Group President – Asia Pacific, Hyatt International – Asia Pacific, Limited and Chairman of VTC's Hotel, Catering and Tourism Training Board, examines the new site

本頁左圖起順時針：牛奶公司昔日的八角形牛棚；職業訓練局主席鍾志平博士(左二)、執行幹事尤曾家麗(右二)、副執行幹事梁任城(左一)及國際廚藝學院院長顏淑賢(右一)於新校舍前留影；國際廚藝學院督導委員會主席梁君彥博士於2014年的新校舍動土儀式上致辭；凱悅國際(亞太區)有限公司總裁兼職業訓練局酒店、飲食及旅遊業訓練委員會主席David Udell到新校舍參觀

feet above sea level, which meant that everything had to be carried up from the shore (later an electrically driven overhead ropeway was erected). There were ants and typhoons and the threat of fire, too, depending on the weather, and summers were hot, even if the location did allow for cooler sea breezes – not the finest conditions for healthy cattle.

“When enjoying his morning cup of coffee, the resident of the Colony scarcely realises the difficulties that have been overcome in the humid heat and general conditions of Hong Kong, in order that he may have pure, clean milk to make his coffee really delectable,” states a history of the Dairy Farm company published in 1919, entitled *The Dairy Farm Ice and Cold Storage Co Ltd, Hong Kong*.

Yet from an initial herd of 80 cows the company grew significantly, despite a few setbacks in its early years. When the aforementioned 1919 book was published, the company had 571 staff and, following a takeover by Hongkong Land in 1972, this number would grow to 50,000 employees by the early 1990s.

Kelly Mills, who worked for Dairy Farm for more than 30 years – from 1966, to when he retired in 1996, leaving as group general manager – has fond memories of the farm, its large herd and the various buildings, some of which remain today. “At its peak there were 2,600 cows milking and the total livestock count would have been in excess of 3,000 in Pokfulam,” says Mills. “The farm spanned from the hospital to Wah Fu Estate, and from the coast to halfway up the hill.”

By 1983 the company had started selling off its cows following the 1979 purchase of a farm in China and the Hongkong Land takeover. Yet Dairy Farm had played an instrumental part in Hong Kong’s history. “It can be safely asserted that it was principally owing to the existence of the Company that the Colony of Hong Kong did not in any degree suffer lack of food supplies at a time when in almost every other part of the world the shortage of food was being acutely felt,” states the 1919 history of the circumstances of Hong Kong during World War I.

ICI pays tribute to the heritage of the site surrounding its new campus. A heritage trail created around the new buildings helps to facilitate an understanding of the site, which also includes a number of historic buildings, including the Bethanie (once part of the farm, then a sanatorium for the Paris Foreign Missions Society’s priests suffering from tropical diseases, and now part of the Hong Kong Academy of Performing Arts), the Old Dairy Farm Senior Staff Quarters and the unusual octagonal cowsheds (today the Wellcome Theatre).

“Dairy Farm’s story of development contributed a significant chapter to the history of Hong Kong,” says Leung. “The heritage trail seeks to inculcate an appreciation of the historical and cultural surroundings of the site.”



THE DAIRY FARM GROUP

**This page:** The original Dairy Farm site in Pokfulam  
**Opposite page:** Students learning plating techniques

本頁：昔日牛奶公司的薄扶林農場  
 對頁：國際廚藝學院學員學習擺盤技巧

在1919年出版的《The Dairy Farm Ice and Cold Storage Co. Ltd. Hong Kong》裡有這樣的一段描述：「殖民地居民早上享用咖啡的時候，大概做夢也沒想到，在香港潮濕炎熱的環境，要克服多少困難，才能讓他們可以用純淨的牛奶來沖調一杯美味的咖啡。」

儘管牛奶公司於成立初期遇上不少困難，但其後的發展可謂一帆風順，由開始僅有80頭牛，到1919年已發展成聘有571名員工的公司，1972年更獲香港置地收購，至1990年代初期員工數目已增至約五萬人。

Kelly Mills於牛奶公司服務30年，1966年入職，1996年退休時為集團總經理。他對農場的大小事務以至牛群及各座建築物，包括一些今天依然屹立的古蹟等，均瞭若指掌。他憶述：「薄扶林農場佔地極廣，橫跨現時的瑪麗醫院至華富邨，由山腰延伸至海邊，高峰時總共飼養了3,000多頭牲畜，包括2,600頭奶牛。」

1979年，已隸屬香港置地旗下的牛奶公司在中國內地設置農場，1983年開始分批出售香港農場的牛隻。雖然如此，牛奶公司在香港歷史上仍然扮演了重要的角色。關於在一次世界大戰陰霾下的香港，上述於1919年出版的書籍如此描述：「當世界其他地方都面對食物嚴重短缺的情況時，香港的食物供應依然充足，牛奶公司居功至偉。」

為傳承這段歷史，國際廚藝學院在新校舍附近開闢了一條文物徑，讓大家可以透過漫步歷史建築群深入了解昔日歲月。校舍四周尚存的牛奶公司舊建築，包括有現為香港演藝學院校舍之一的伯大尼大樓。該大樓曾是療養院，照顧飽受熱帶疾病所苦的巴黎外方傳教會教士；另外還有當年牛奶公司的高級職員宿舍，以及現為惠康劇場的八角形牛棚。

梁君彥表示：「牛奶公司的成立，為香港歷史寫下重要一頁；文物徑的設立，則可讓大家深入認識這一帶的歷史和文化。」



*This page, from top: a dish prepared by ICI's students; perfecting fundamental skills of international cuisine*

本頁上至下：國際廚藝學院學員炮製的一道佳餚；練習烹調國際菜式所需的基本技巧

*Opposite page, from left: Instructors will offer suggestions for improvement to students after their assessment tests; students prepare a wide range of dishes from a variety of cuisines, such as this European-styled dish*

對頁左至右：學員參與考核後，導師給予改善建議；學員學習各地菜系的不同菜式，如圖中這道歐洲菜式

## Mission in Action

The Vocational Training Council (VTC) is the largest vocational and professional education and training provider in Hong Kong. The establishment of ICI is a commitment to provide good opportunities for young aspiring chefs and other hospitality- and culinary-industry professionals, with broader knock-on effects.

"While making an impact on an individual level is important, ICI's overall mission is to build a talent pool to support Hong Kong's world-city status and the growth of the hospitality sector," says Chung.

"ICI is committed to providing the highest level of culinary training," adds ICI Principal Winnie Ngan. "While the Chinese Culinary Institute (CCI) focuses on educating students in various regional Chinese cuisines, ICI and its new campus will ensure that students are able to train in a wide range of other culinary traditions from around the world."



## 任重道遠

職業訓練局是香港最具規模的職業專才教育機構，轄下的國際廚藝學院為有志投身廚藝專業的年輕人，以及款待及餐飲業的在職人士，提供良好的培訓及進修機會，讓學員學有所成後可回饋社會。

鍾志平表示：「培育個別人才固然重要，但國際廚藝學院的最終目標，是為香港培養源源不絕的專門人才，鞏固其世界城市的地位，以及支援款待業的持續發展。」

國際廚藝學院院長顏淑賢補充：「國際廚藝學院致力提供卓越的廚藝訓練課程。我們透過中華廚藝學院提供中國各地方菜系的培訓，而國際廚藝學院連同新校舍的設施則確保學員能掌握世界各地的烹調精髓。」



## The Fresh Face of ICI

ICI's new, purpose-built building brings a wealth of new training opportunities, complete with extensive facilities and high-tech equipment, to ensure ICI – and Hong Kong – remain at the forefront of culinary and hospitality education.

There are kitchens dedicated to cuisines from around the world on the third and fourth floors, including the Mediterranean, the Middle East, India and Southeast Asia, Korea and Japan, as well as specially equipped spaces for pizza making and bread baking that allow for enhanced education in various culinary traditions, and accompany the launch of new courses, such as those in baking and pastry art. A Sensory Lab on the third floor allows students to undertake extended research on food sensory science, analysing how humans perceive and respond to food and beverages for improved understanding.

"ICI's practical training involves mastering the fundamental techniques core to most cuisine types, underpinned by an understanding of the science of cooking and enhanced by an appreciation of the cultural context that surrounds a country's cuisine," says Chung.

The second floor is home to the Hall of GAStronomy, which allows for various set-ups ideal for events training, while the first floor houses Café Manson, named after Dairy Farm's founder, serving pastries, cakes and ice cream. From its bright interiors, two of the farm's original octagonal cowsheds can be seen, which hark back to the early days of Dairy Farm. The latter are surrounded by old, rare trees, as well as the Institute's own herb garden.

Students will be able to develop their skills in different ways when they take part in training on the two basement floors. The upper basement level, a Culinarium, is complete with tiered seating, one master cooking station and 12 individual cooking stations, the former well suited to demonstrations, the latter to training, competitions and trade testing. A Wine Forum space on the lower level is perfect for specialist wine training, tasting, appreciation, cellaring and storage, with a pantry for pairing, too.

## 全新面目

國際廚藝學院的新校舍配備各種量身訂造的設施和高科技設備，為學員提供一系列的培訓課程，鞏固學院以至香港在餐飲及款待服務教育的地位。

新校舍的三樓及四樓設有多個專為烹調各國不同菜式而設的廚房，讓學員學習烹調地中海、中東、印度、東南亞、韓國和日本等地的菜式；此外，為加強訓練學員特定的烹調技巧，以及配合新課程的推出，如專業的烘培及糕點課程，樓層亦置有烤製薄餅和麵包的設備。另外，三樓還設有「感官科學實驗室」，學員可在這裡進行各種實驗，分析食物和飲品帶來的感官體驗。

鍾志平表示：「國際廚藝學院除了傳授各地菜式的基本烹飪技巧，也會教授相關的科學知識和各國菜式的文化背景，令學習內容更充實。」

至於二樓，則是可以進行各種項目管理培訓的「名氣匯」；一樓則為以牛奶公司創辦人文遜爵士命名、供應酥餅、蛋糕和雪糕等的牧牛茶座Café Manson。置身明亮的校舍內，還可眺望牛奶公司早年興建的兩座八角形牛棚，牛棚外圍更可見罕見的古老大樹以及新校園的香草花園，綠意盎然。

地庫兩層設有用途廣泛的教學設施。上層的「廚藝館」設有階梯式座位、一個適合示範用的大師爐頭和12個可進行訓練、比賽或技能考核的獨立爐頭。下層的「研習酒窖」除用作葡萄酒培訓和品酒外，也是學員學習藏酒、酒類貯存、食物與葡萄酒配對等知識的地方。

Clockwise from right: Amber's Richard Ekkebus, who joins ICI's board of Honorary Advisors this year; Honorary Advisor Rodolfo Guzmán; and new Honorary Advisor Alain Passard



右圖起順時針：今年開始擔任國際廚藝學院榮譽顧問的Amber餐廳總廚Richard Ekkebus；榮譽顧問Rodolfo Guzmán；以及新加入榮譽顧問團的Alain Passard



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Clockwise from right: Honorary Advisors Umberto Bombana, Virgilio Martínez, Joan Roca and Lanshu Chen

右圖起順時針：榮譽顧問Umberto Bombana、Virgilio Martínez、Joan Roca和陳嵐舒



## Dedication to Excellence

It's not only the practical aspects of the new campus that put ICI's dedication to pushing the boundaries of excellence in the spotlight.

One of the ways that ICI contributes to the advancement of the industry is through building relationships, particularly, as Chung says, "by pro-actively seeking out and developing relationships with industry partners in Hong Kong and around the world that will foster innovation and promote an understanding of world cuisine and culture". Chung also highlights relevancy as a core competency for providing programmes that align well with students' and industry interests, but also look to future developments. To this end, ICI has enlisted a select group of Honorary Advisors to lend expertise by offering insights into the strategic development and curriculum design of the Institute.

The Institute's current roster of Honorary Advisors includes such culinary luminaries as Chef Joan Roca of three-Michelin-star restaurant El Celler de Can Roca in Spain, currently number two on the World's 50 Best 2018 list; Chef Umberto Bombana of Hong Kong's three-Michelin-star Italian restaurant, 8 1/2 Otto e Mezzo Bombana; Chef Lanshu Chen whose restaurant Le Moût, Taiwan was named one of Asia's 50 Best Restaurants in 2017; Virgilio Martínez of Central in Peru, number six on the World's 50 Best 2018 list; and Chef Rodolfo Guzmán of Boragó, in Chile, also listed on the World's 50 Best 2018 list. Many of these leading lights of the culinary world have already contributed to the development of the Institute and have performed various demonstrations and seminars to its culinary students.



## 精益求精

新校舍投入運作，只是國際廚藝學院邁向新里程的其中一步，學院也積極與其他機構建立良好關係，合力推動業界進步。鍾志平指出：「積極與香港及世界各地的業內夥伴建立聯繫，有助孕育創意，加深對世界各地料理及文化的認識。」他亦重點指出，國際廚藝學院的課程不但要切合學生興趣和業界需要，更要放眼未來的發展，因此學院邀請了多位名廚擔任榮譽顧問，為學院的發展和課程設計提供意見。目前學院的榮譽顧問包括有名廚Joan Roca (2018年全球50最佳餐廳第二位、西班牙米芝蓮三星餐廳El Celler de Can Roca總廚)、Umberto Bombana (香港米芝蓮三星意大利餐廳8 1/2 Otto e Mezzo Bombana行政總廚)、陳嵐舒 (2017年亞洲50最佳餐廳之一的台灣餐廳樂沐總廚)、Virgilio Martínez (2018年全球50最佳餐廳第六位的秘魯餐廳Central總廚)及Rodolfo Guzmán (2018年全球50最佳餐廳之一的智利餐廳Boragó總廚)，其中多位已為學員進行烹飪示範及分享會，為學院作出貢獻。

2018年，再有兩位名廚應邀成為學院的榮譽顧問，包括Richard Ekkebus (香港米芝蓮二星現代歐洲餐廳Amber總廚)及Alain Passard (2018年全球50最佳餐廳第八位的巴黎餐廳Arpège總廚)。

## 展望未來

新校舍不僅有助培訓年輕廚師和款待服務業專才，同時亦希望能吸引著名廚師來港，以及推動香港旅遊業、餐飲業及葡萄酒業等相關產業的發展。

香港餐飲業不斷茁壯成長，據香港政府的「食肆的收入及購貨額按季統計調查報告」顯示，餐飲業的總收入在2018年首季比去年同期錄得10%的增幅，總購貨額則增加8.7%，其中非中菜餐廳的總收入更上升11.2%。

凱悅國際(亞太區)有限公司總裁兼職業訓練局酒店、飲食及旅遊業訓練委員會主席David Udell表示：「數據顯示餐飲業潛力巨大，但要如何發揮潛力，還得靠訓練有素的優秀廚師。國際廚藝學院是香港首間專門為年輕人及業內人士提供國際料理烹飪課程的院校，透過一系列國際料理、葡萄酒和活動管理課程，學院矢志培育優質人才，以支援香港以至區內款待服務和旅遊業的持續發展。」

香港以國際美食聞名，國際廚藝學院立足於這片饒富歷史意義的土地上，將繼續致力為這城市提供優秀的職業專才教育，協助有志從事款待服務和餐飲業的人士展翅高飛，為行業的發展作出貢獻，以鞏固香港作為亞洲美食天堂的地位，為香港寫下新一頁的輝煌歷史。👏



The year 2018 marked the addition of two new Honorary Advisors: Richard Ekkebus of two-Michelin-star modern-European restaurant Amber in Hong Kong and Alain Passard of Arpège in Paris, which holds three Michelin stars and was ranked eighth on the World's 50 Best 2018 list.

## Making a Mark

The new campus aims not only to provide professional training for aspiring chefs and hospitality industry professionals, but also strives to attract renowned chefs and promote developments of related sectors in Hong Kong, such as tourism, catering and wine.

Hong Kong's catering industry continues to grow. According to the Quarterly Survey of Restaurant Receipts and Purchases conducted by the Hong Kong Government, the value of total receipts of the restaurants sector recorded an increase of 10 per cent in the first quarter of 2018 compared to the same period last year. The provisional value of total purchases by restaurants increased by 8.7 per cent, with total receipts of non-Chinese restaurants increasing by 11.2 per cent in value.

"The statistics show that the industry has enormous potential, but this can only be achieved with professional, well-trained and competent chefs," says David Udell, Group President – Asia Pacific, Hyatt International – Asia Pacific, and Chairman of VTC's Hotel, Catering and Tourism Training Board. "ICI is the first institution of its kind in Hong Kong dedicated to the training of youngsters and in-service practitioners aspiring to become professional chefs in international cuisines. Through professional training in international cuisines, wine and event management, ICI aims to create 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."

Hong Kong is home to thousands of restaurants offering all types of cuisines. ICI is continuing the legacy of the site and contributing to Hong Kong history by offering vocational and professional training to allow the most promising starts in the careers of aspirational hospitality and culinary industry professionals, which in turn will help to develop Hong Kong's own industry and enhance Asia's position as a gourmet paradise.👏