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Recipe for success 成功秘訣

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Recipe for success 成功秘訣

The International Culinary Institute provides students with 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

Central Stage

美味焦點

One of the most talented chefs in the world and champion of contemporary Peruvian cuisine, Virgilio Martinez, presented a seminar to ICI students in November 2016. Renowned for his pioneering use of ingredients and presenting dishes according to the altitude at which each element is found, Martinez's Lima-based restaurant Central is currently ranked number 1 in Latin America's 50 Best Restaurants list for 2016 and number 4 in the 2016 World's 50 Best Restaurants list. Students learned about the rich biodiversity of Peru, as well as how to make use of produce harvested from the jungles, mountains and seas.

Virgilio Martinez 是全球最具才華的廚師之一，更是當代秘魯菜的翹楚。去年11月份他親臨國際廚藝學院分享烹飪理念和哲學。Martinez 位於利馬的餐廳 Central 在「2016年拉丁美洲50間最佳餐廳」中排行榜首，而在「2016年世界50間最佳餐廳」中則排行第四位。他率先以海拔劃分地域，把在不同高度搜尋到的元素入饌，或以為之擺盤的靈感。學生不單從分享會中了解到秘魯豐富的物種及生物多樣性，更初步認識如何利用從叢林、高山及海洋搜尋到的食材。



Upper Crust 頂級示範

In October 2016, the Chinese Culinary Institute (CCI) and International Culinary Institute (ICI) signed a special agreement with the Koen Culinary Institute of Japan marking a commitment to fostering culinary and cultural exchanges between the three prestigious establishments. Presided over by Winnie Ngan, Principal of CCI and ICI, and Shizuko Nambu, Chief Director of Koen Culinary Institute, the ceremony was preceded by an exclusive pastry demonstration by Chef Shunsuke Takahashi of Koen Culinary Institute, who showcased the beauty of French patisserie in the context of Japanese culture to ICI students.

去年10月份，中華廚藝學院 (CCI) 及國際廚藝學院 (ICI) 院長顏淑賢女士與日本光塩学園調理製菓專門學校理事長南部靜子女士簽訂特別協議，為這三家著名學府的學生提供廚藝培育和文化交流活動。而於簽約儀式前一天，光塩学園的廚師高橋俊介特別為國際廚藝學院學生示範糕點製作，展示以日本文化為主題的法式糕點。

Italian Epicurean

意國風味

Chef Paolo Amadori, internationally renowned for his exceptional Italian restaurant, La Forge de Ramatuelle, situated in Saint-Tropez in the South of France, visited ICI in November 2016 for an Italian culinary demonstration presented in collaboration with La Scuola Internazionale di Cucina Italiana (ALMA), at which he is an instructor. He prepared three classic dishes from his homeland's rich repertoire, including Herb Tortelli, Octopus in Luciana-style and Pastiera Napoletana.

位於法國南部聖特羅佩的意大利餐廳 La Forge de Ramatuelle，享負盛名，由大廚 Paolo Amadori 主理。他於2016年11月份以 La Scuola Internazionale di Cucina Italiana (ALMA) 導師的身份，到訪國際廚藝學院，並炮製三道其家鄉的經典菜式，包括意大利雲吞、盧西亞娜慢煮八爪魚和拿坡里傳統甜批。

