

AMBROSIA 客道 : The Magazine of The International Culinary Institute

Volume 5 March 2018

Article 21

March 2018

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Recommended Citation

Mak, Vivian (2018) "Vanessa Im 嚴慧敏," *AMBROSIA 客道: The Magazine of The International Culinary Institute*, 60-. Available at: <http://repository.vtc.edu.hk/ive-hosts-ambrosia/vol5/iss1/21>

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Vanessa Im 嚴慧敏

Founder and Administration Manager of T. Confection; Graduate of Certificate in Bakery and Pastry (Western) Course in 2005; Certified Pastry Cook by ICI & Handwerkskammer (the Chamber of Skilled Crafts) Koblenz of Germany in 2016

甜品店T. Confection創辦人兼行政經理·2005年西式包餅文憑畢業生·2016年國際廚藝學院及德國科布倫茨工藝商會認可餅師

By Vivian Mak

““

The name of my company is T. Confection. The “T” stands for three because, in the beginning, there were three of us – my friend, my husband and I – working together. We are all graduates of the same certificate course.

我們的公司名為 T. Confection，T代表英文three（三），因為它是由我和丈夫及一名友人共同創辦，我們三人都是西式包餅文憑課程的畢業生。



Each day I start work early in the morning, usually around seven so that I can make the most of my time. I will tidy the storeroom and workshop unless I am very busy, in which case I head straight for the kitchen.

I need to manage my schedule carefully. I mark down delivery days and various bazaars and upcoming festivals. I advise my clients to place orders at least a month in advance so I can plan them in as I will usually

start making pastries the day before or sometimes in the morning of the delivery day. For bazaars, we generally prepare cookies, as the shelf life is long, as well as brownies and popcorn.

For the rest of the day, I research and develop new products. I worked as a research and development pastry chef in Shanghai after I graduated where I was responsible for the bakery's hygiene, procurement, staff

training and cost control as well as the creation of new products. These experiences have been invaluable in preparing me for running my own workshop. They also helped me learn how and where to start with product research.

Chocolate is just one product category I work on, but there are so many different types and flavours. In my case, I focus on experimenting with new flavours. I have put ginger in chocolate, which is

surprisingly popular. When I am stuck, I go online or consult reference books. Sometimes, I will mix unexpected ingredients together and just see what happens.

I work seven days a week, but I usually end my day at around 6.30pm and go home. Running my own workshop means that I have creative freedom and I can control my own schedule and work at my own pace.

我每天早上七點開始工作，務求盡量善用時間。通常我會先收拾儲物室和工作室，不過遇上忙不過來的日子，我會第一時間跑去廚房。

我必須小心編排工作，記下送貨日期、不同的市集和節日。我建議客人至少在一個月前預訂，讓我預先計劃，因為我通常在送貨前一天或當天早上才做糕點。參加市集的話，我們一般會準備曲奇、布朗尼和爆谷，因為這些東西保存期比較長。

有空的時候，我會蒐集資料，研發新產品。我畢業後曾在上海一家公司擔任糕點研發廚師，負責餅房的衛生、採購，以及訓練員工、控制成本和設計新產品。這些寶貴經驗，讓我了解如何著手研發產品，對我經營自己的工作室幫助很大。

朱古力是我其中一個研發的項目，它有各種味道和款式，而我則專注開發新口味。我曾在朱古力中加入薑，出奇地受歡迎。我喜歡上網或者看參考書尋找靈感，有時也會混合各種食材，看看會得出怎樣的結果。

我一星期工作七天，通常每天下午六時半就放工回家。經營自己的工作室，可以擁有更大的創作自由，也可以按照自己的時間和步伐工作。