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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 (ICI) and its sister institutions, the Hotel and Tourism Institute (HTI) and the Chinese Culinary Institute (CCI) provide students with an array of fun and educational opportunities

國際廚藝學院及與其相輔相成的酒店及旅遊學院和中華廚藝學院，積極為學員提供各種學習機會，讓學員透過校內課程增長知識之餘，更可與專家交流及參加特別活動和比賽，開拓視野

By ICI Editorial Team 國際廚藝學院編輯組



### Wining and dining 美酒佳餚盛會

Hong Kong's Wine and Dine Festival returned in October 2017 with ICI and CCI teams presenting a selection of delicious finger foods and snacks that put their culinary talents on display. Students of ICI's Higher Diploma in International Theme Park and Event Management also attended the event to understand the intricacies involved in organising a large-scale event, while HTI's F&B students provided catering services and those studying HTI's Diploma in Catering with Event Management assisted with internal logistics coordination.

國際廚藝學院及中華廚藝學院的團隊，於去年10月載譽歸來的香港美酒佳餚巡禮上大展身手，炮製多款美味小吃。國際廚藝學院國際主題樂園及項目管理高級文憑課程的學員也把握機會，到場了解籌辦大型活動所牽涉的繁瑣細節。酒店及旅遊學院的餐飲學員協助提供餐飲服務，而餐飲與項目管理文憑課程的學員則幫忙協調學院內部的後勤工作。

### Art on a plate 吃的意境

Influential Chinese chef Dong Zhenxiang travelled to Hong Kong in November to present a demonstration and prepare a themed dinner in collaboration with Master of Wine Jeannie Cho Lee at CCI. An iconic figure in Chinese culinary arts, the founder of renowned Da Dong Roast Duck, which has ten establishments in mainland China and recently launched in New York, presented a menu of dishes inspired by the aesthetics of traditional Chinese freehand paintings.

人稱「大董」的中國廚藝名家董振祥於去年11月蒞臨中華廚藝學院，期間除了舉辦示範講座，還與葡萄酒大師李志延攜手呈獻一場中國意境菜及美酒配對盛宴。董振祥是中國烹調藝術的代表人物，在中國內地開設了十間大董烤鴨餐廳，最近更在紐約開辦首間高級食肆，供應一系列以中國傳統寫意畫為靈感的佳餚。



### Cultural cooking 烹飪文化

As part of the 20th anniversary celebrations of Hong Kong's return to China, members of CCI, including instructors, master chef graduates and trainees, were invited by the Hong Kong Economic and Trade Office (HKETO) to present a series of six large-scale dinners around three themes to promote Hong Kong's diverse food culture. The events kicked off in June 2017 with a dinner in Singapore centred around traditional Chinese dish pun chui. Dinners in Berlin, Budapest and Geneva followed highlighting Hong Kong delicacies. The celebrations culminated to great acclaim in October with dinners in Paris and Brussels where dishes were inspired by classic plates described in renowned martial arts novel *The Legend of the Eagle-shooting Heroes* and were ten months in the making.

為慶祝香港特別行政區回歸20週年，香港經濟及貿易辦事處特別邀請中華廚藝學院籌辦六場圍繞著三個主題的大型晚宴，藉此推廣香港多姿多采的飲食文化。代表團由中華廚藝學院導師、大師級中廚師畢業生及學員組成，首先於去年6月在新加坡舉行圍村盆菜之夜，接著為柏林、布達佩斯和日內瓦的饕客帶來香港美食之夜。最後是10月在巴黎和布魯塞爾舉辦的「射雕英雄宴」，該晚宴籌備時間長達十個月，將整個活動推上高峰。

### Keeping it sweet 甜美示範

Culinary demonstrations by world-celebrated chefs are a key part of ICI's educational programmes. October saw chefs Toru Tayasu and Shunsuke Takahashi of KOEN Culinary Institute, an acclaimed Japanese culinary school, present an inspiring pastry demonstration showing the beauty of traditional Japanese pastries, including much-loved *yatsuhashi*, a confectionery from Kyoto, and Western desserts.



邀請世界級名廚作烹飪示範，向來是國際廚藝學院教學課程的重要一環。去年10月，日本知名廚藝學校光塩學園調理製菓專門學校的大廚Toru Tayasu和Shunsuke Takahashi應邀蒞臨學院，給學員上了充滿活力和富啟發性的一課，示範製作西方甜點及傳統日本糕點，如備受歡迎的京都名物生八橋餅等。