

# AMBROSIA 客道 : The Magazine of The International Culinary Institute

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## Welcome message 歡迎您！

ICI Editorial Team

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# WELCOME MESSAGE 歡迎您!



## WORLD OF INTERNATIONAL CUISINES 國際廚藝 匯聚於此



This edition of *AMBROSIA* marks a milestone for the International Culinary Institute (ICI) as we launch our brand-new campus. The building's salt-crystal design lends our institute a fresh flavour and brings with it enhanced training and brand-new facilities. Set on the historic site of Dairy Farm, where cows once produced milk for Hong Kong, it represents an apt new chapter for the area.

In keeping with this landmark event in our history, we speak to a history-making chef, Massimo Bottura, whose three-Michelin-star restaurant Osteria Francescana was this year ranked number one on The World's 50 Best Restaurants list. Bottura tells us about his culinary journey and how he is tackling one of the biggest culinary issues of today: food waste.

As well addressing industry challenges, we also consider the latest trends, including the growing interest in clean eating and what that really means, and the continuing rise of gin as it maintains its takeover as spirit of choice in bars around the world. Trends come and go but the culinary professionals' penchant for technology seems here to stay. A selection of leading chefs reveal the importance of technology – as well as technique – in their kitchens as ICI introduces associated training along with state-of-the-art equipment.

Our world tour story takes us across the globe, as we look at spice use in various culinary traditions. From the US to the Indian subcontinent to Asia, the range of spices and the way chefs use them is diverse and compelling. Just as we traverse the planet, students at our new campus will have the opportunity to travel the world through our international kitchens. So much awaits ...

本期《AMBROSIA 客道》標誌著國際廚藝學院將展開新的一頁。學院位於牛奶公司舊址的全新校舍落成啟用，昔日為香港市民提供新鮮牛奶的地方，今後將為國際廚藝學院的學員提供專業培訓。該校舍配備實用設備，設計靈感源自鹽的結晶體，將為國際廚藝學院帶來新的景象，帶領學院邁向新里程。

在新校舍啟用的歷史時刻，我們也訪問了正在創造歷史的名廚Massimo Bottura，其米芝蓮三星餐廳Osteria Francescana今年榮登全球50最佳餐廳榜首。Bottura將跟我們分享其廚師之旅，以及如何處理餐飲業現時面對的最大難題：食物浪費。

我們關心食物浪費問題所帶來的挑戰，也關心最新的飲食趨勢，包括近年越來越受注目的淨食潮流，並嘗試釐清淨食一詞的真正定義。氈酒熱潮再臨是另一股銳不可當的趨勢，它繼續攻陷世界各地的酒吧，成為酒吧的烈酒之選。潮流或許來又復去，但烹飪專家對高科技廚具的熱

烈擁抱相信會歷久不衰。本期《AMBROSIA客道》訪問了多位傑出名廚，了解他們對廚房科技和烹調技巧的看法。國際廚藝學院也與時並進，在教學上涵蓋新科技知識，並讓學員有機會接觸不同的新烹調工具。

World Tour將帶大家繞地球一圈，發掘香料在各地飲食傳統的應用心得。由美國到印度次大陸以至亞洲等地，香料的種類不勝其數，廚師的運用方法也各見特色。在我們帶大家紙上美食遊的時候，國際廚藝學院的學員也有機會遠征各地，到其他國家和地區交流，對未來躊躇滿志……

ICI Editorial Team  
國際廚藝學院編輯組

