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Day in the Life 餐飲人生

Vivian Mak

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Angela Ling 凌穎芬

Graduate of ICI's Bakery Course and Pastry Chef at Supreme-Pacific Confectionery Limited

國際廚藝學院西式包餅課程畢業生，現為卓越太平洋糖果有限公司的餅廚

By Vivian Mak

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I love everything that is related to flowers, and have done ever since I first started learning about pastries, baking and sugarcraft.

我喜歡任何與花有關的東西，自從報讀學院的西式包餅課程後，便與糖藝結下不解緣



After graduation I decided to undertake further study. I went to Taiwan to learn sugar art from Sandy Wu, who runs Taipei Sugar Art, and then to Australia to learn from Alan Dunn who has written a number of books on sugarcraft and teaches around the world. Their approach was different in terms of colour theme and know-how and I learnt a lot. As my interest in sugar art grew, I also flew to Korea to learn how to make buttercream flower cakes. It is a form of art that relies on one's understanding and sensibilities.

A year and a half ago, I was employed by Supreme-Pacific Confectionery

Limited, parent company of Baekmidang, to help open the first Baekmidang shop in Hong Kong and since then things have been very different. The shop's parent company is one of the largest dairy product manufacturers in Korea, and is very proud of its organic milk and milk-related products. It was decided that the shop would only offer plain cream cakes, chiffon cakes and pound cakes, as well as cream buns. The company wanted to use the best ingredients to make the finest products.

Every day, I start work at 8 o'clock in the factory in Kwai Hing by checking the ingredients in the

refrigerator and the orders from the shops. Presently, we have two shops in the city. Everything is freshly made for the day. I have to ensure consistency in taste as our products are simple without any decoration, which means people focus on the flavours and there is no way to cover up any imperfections.

In the afternoon, I usually prepare the packaging materials with my colleague in the factory, or sometimes I will plan seasonal offerings that cater to the desires of the local market.

As a pastry chef, my biggest challenge now is to make use of the simplest

ingredients to produce the tastiest cakes.

畢業後，我決定繼續深造，於是到台灣追隨開設糖藝師工房的吳薰貽老師學習糖藝，之後再負笈澳洲拜Alan Dunn為師；他曾出版多本有關糖藝的書籍，並在世界各地授課。兩位老師在作品的色彩主題和技法方面均各有風格，讓我獲益良多。我其後對糖花藝術創作的興趣日濃，於是前往南韓修讀韓式奶油霜裱花蛋糕製作課程。製作這種裱花藝術的設計師必須對蛋糕有充分理解和鑒賞力，才能做出好的作品。

一年半前，我獲卓越太平洋糖果有限公司聘用，協助他們開設百味堂在香港的首間店舖，當時真的萬事起頭難。百味堂母公司是南韓最大規模的乳製品公司之一，以其有機牛奶及奶類產品自豪。店舖因此只售賣原味忌廉蛋糕、雪芳蛋糕、牛油蛋糕及忌廉包。公司堅持以最上等的材料，製作最優質的產品。

我每日早上八時回到葵興的廠房，仔細檢查雪櫃的食材，同時覆核店舖的訂單。百味堂目前已經有兩間店，所有產品均是每天由廠房新鮮製造。我們的產品沒有任何花巧的裝飾，味道自然成為顧客的關注焦點，只要稍有差池便無所遁形，故此我必須確保所有產品的味道保持一致。

到了下午，我通常會與廠房的同事準備包裝物料，有時或因應本地市場需求研究推出季度產品。

作為一名餅廚，我目前最大的挑戰便是以最簡單的材料，焗製最滋味可口的蛋糕。