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Class Acts 學院消息

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Recipes for success 成功之道

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



Top of their game 展現所長

Culinary students and alumni of ICI and CCI swept the awards board at the Hong Kong International Culinary Classic in May, a key event at Asia's leading food and hospitality trade show, HOFEX. This year, more than 900 competitors from 11 countries took part in the competition, which aims to promote culinary excellence. Students from ICI, CCI and HTI displayed their skills, from cocktail making to Chinese dumpling folding, with those from ICI and CCI entering and triumphing in the competition.

多位國際廚藝學院 (ICI) 及中華廚藝學院 (CCI) 的學員與畢業生，在5月舉行的香港國際美食大賽 (HKICC) 上囊括多個大獎。作為餐飲界盛事HOFEX的焦點活動，旨在推廣廚藝的HKICC，今年共吸引超過900位來自11個國家的廚藝精英參賽。ICI、CCI與酒店及旅遊學院 (HTI) 的學員，亦在現場展示調配雞尾酒和包餃子等技巧。

Going for gold 摘金而回

ICI alumnus Henry Lee represented Hong Kong at The Belt and Road International Skills Competition in Chongqing in May. A graduate of the ICI Diploma in European Cuisine, Lee was required to complete a soup course and main dish within a four-hour time limit, and finger food and a dessert within two hours. Speed and quality were both of the essence, but Lee proved he was up to the task, taking home the gold medal.

5月，國際廚藝學院畢業生李漢輝代表香港參加了於重慶舉行的一帶一路國際技能大賽。李漢輝必須在四小時及兩小時內，分別完成一道熱湯加主菜，以及一份小吃加甜品，共四道菜式。比賽不僅講求手藝，速度也同樣重要，畢業於歐陸廚藝文憑課程的李漢輝證明了自己的實力，奪金而回。



Gallic guidance 法式指導

Chef Jakic Stephane Michel Augustin, who hails from France's leading professional training establishment, FERRANDI Paris, provided ICI students with three days of culinary training in authentic French cuisine in May. Students prepared such sumptuous dishes as Pan-fried Salmon the Grenobloise way, Riesling Trout, Roast Tenderloin, and Chicken Breast, some of which were evaluated as part of the training. The chef also hosted a French dinner, which allowed students to enhance their learning.

來自法國巴黎FERRANDI Paris廚藝學校的大廚 Jakic Stephane Michel Augustin，於5月為國際廚藝學院的學員提供為期三天的培訓課程，傳授烹調正宗法國菜的技巧。學員在受訓期間，有機會為烹調格勒諾布爾式香煎三文魚、Riesling白酒煮鱒魚、烤牛柳和雞胸等豐富菜式作準備，導師會根據部分準備過程給學員評分。期間，Augustin還主理一場法式晚宴，學員從中獲得寶貴的學習機會。

