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Class Acts 學院消息

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Recipes for success 成功秘方

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

國際廚藝學院與其姐妹機構酒店及旅遊學院和中華廚藝學院積極提供機會，讓學員透過校內課程增長知識之餘，更可與專家交流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



New directions 新方向

In December 2019, Richard Ekkebus, culinary director of the Landmark Mandarin Oriental's signature restaurant Amber and ICI honorary advisor, held a demonstration for students at the Institute. Not only did he share his own culinary skills with a new generation of chefs, but he also revealed the concepts on ethical and sustainable dining that underlie his recent new direction for dining at Amber.

2019年12月，香港置地文華東方酒店著名餐廳Amber的廚藝總監兼國際廚藝學院榮譽顧問Richard Ekkebus蒞臨本學院進行示範教學，跟新生代廚師分享其烹飪技巧，以及Amber最新的餐飲方向，也就是他對餐飲業界在廚德和環保兩方面的理念。

Italian inspiration 意國靈感

Luca de Berardinis, partner and chef at Dine Art Hong Kong, and formerly specialty chef at Conrad Hong Kong's Nicholini's and executive chef at the Michelin-star restaurant Il Milione, presided over a culinary demonstration for ICI students in January 2020. During the demonstration, de Berardinis explained how Prosciutto di Parma PDO (protected designation of origin status) ham and Grana Padano PDO Cheese are produced and aged. He also demonstrated the correct ways in which both the ham and the cheese should be cut.

Luca de Berardinis是香港私房菜餐廳Dine Art的廚師兼合辦人之一，並曾分別於香港港麗酒店意寧谷餐廳和米芝蓮餐廳Il Milione任職特色主廚及行政總廚。這位名廚於2020年1月為國際廚藝學院的學員進行示範教學，講解帕爾瑪產區認證火腿和格拉那帕達諾產區認證芝士的製造和陳年過程，並示範割切火腿和芝士的正確刀法。



Skills on show 技巧展現

During June and July 2020, students at both the ICI and the HTI participated in the cooking, pâtisserie & confectionery and restaurant service categories of the biennial WorldSkills Hong Kong competition. The results determine the finalists for the 46th WorldSkills competition, the world's largest contest for technical and vocational expertise, which will be held in Shanghai in 2021 and in which some 1,300 entrants from more than 60 countries are expected to compete.

於2020年6月及7月，國際廚藝學院和酒店及旅遊學院的學員參加了世界技能大賽西式烹調、西點製作和餐飲服務範疇的香港代表選拔賽。兩年一度的世界技能大賽是全球規模最大、考驗參賽者職業技能的比賽，選拔賽的優勝者將代表香港參加於2021年在上海舉行的第46屆世界技能大賽，與來自60多個國家的1,300名參賽者競逐殊榮。

