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Welcome message 歡迎您！

ICI Editorial Team

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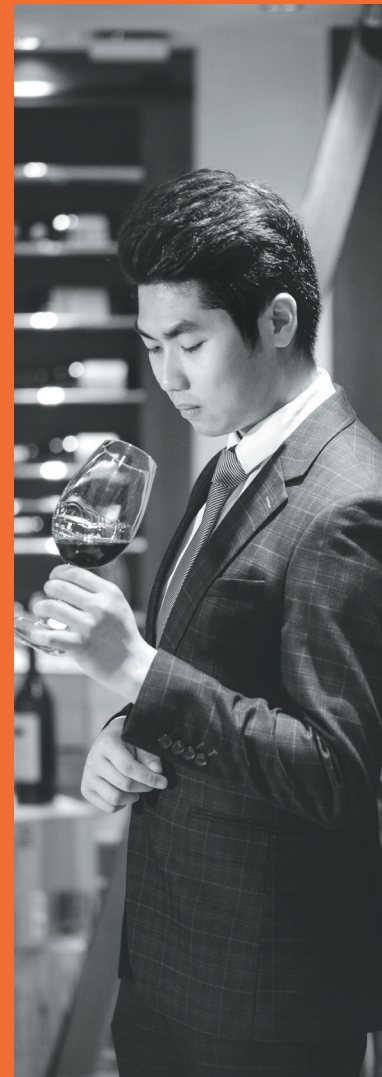


ICI Editorial Team: Welcome message ????



WORLD OF EXPERIENCE

多元經驗 邁向國際



WELCOME MESSAGE

歡迎您！

It's safe to say that most of us have spent the past year and a half rediscovering the place we call home, as travel restrictions forced us to seek out new adventures and experiences in our own backyards. Some of us may even have a newfound appreciation for our local history, culture and culinary traditions.

One man who began exemplifying this attitude long before Covid-19 entered our collective consciousness is Rodolfo Guzmán. The ICI Honorary Advisor and this issue's cover personality has almost single-handedly transformed his country's food culture from one of no-frills nourishment and convenience to one of appreciation and respect for indigenous ingredients and cooking techniques passed down from Mapuche ancestors. The founder of Boragó in Santiago, Chile, shares with us his journey from apprentice chef to failing restaurateur to creative force behind one of Latin America's 50 Best Restaurants.

Just as Guzmán has exerted incredible influence over Chilean food

culture, we also look at how France has had a colossal impact on the culinary world as a whole. Not only is the "gastronomic meal of the French" on the Unesco list of Intangible Cultural Heritage, but the country's use of ingredients, styles of cooking and even the structure of its professional kitchens continue to set the benchmark for global gastronomy.

Elsewhere in this issue we turn our attention from the sweet to the savoury, learning what inspires and motivates some of Asia's top pastry chefs and exploring the many creative ways of cooking with fire. We also look at smell, one of the most important factors in distinguishing flavours, and how chefs and bartenders are using aroma to surprise and delight diners.

Finally, as Hong Kong and the rest of the world slowly reopens, we look to the future and what's being done to safeguard the health of the environment. Following in the footsteps of sustainable restaurants, a new crop of sustainable bars is educating consumers about everything from upcycling and fermentation to waste

reduction and closed-loop delivery systems. While their efforts are just the beginning, each small step is sure to eventually lead to big results.

Our industry may be built on a solid foundation but as we've learnt through the pandemic and the stories in this issue, it is constantly changing and evolving as we discover more about our world and the impact we have on it. ICI is committed to sharing that knowledge so that together we create a future in which each of our students can thrive.

可以肯定說，在過去一年半，旅遊限制迫使大家在自己居住的城市裡尋找新的歷險和體驗，部分人甚至更懂得欣賞本土的歷史、文化和廚藝傳統。

但有一個人在新冠肺炎蔓延之前已深明本土的魅力，他就是Rodolfo Guzmán。這位在國際廚藝學院擔任榮譽顧問的大廚也是本期《Ambrosia 客道》的封面人物，他幾乎憑一己之力改變其國家的飲食文化，由昔日只注重營養和效率的樸實無華，變成今天的尊重和欣賞原生食材和馬普切祖傳烹調技巧。在智利聖地牙哥創辦Boragó餐廳的Guzmán，分享了他的職業生涯，由廚師學徒、生意慘淡的

餐廳老闆到成為拉丁美洲50最佳餐廳的創意力量。

Guzmán影響了智利的飲食文化，法國則深深地影響著全球的烹調文化，不僅「法國美食大餐」獲聯合國教科文組織列為非物質文化遺產，法國菜的食材運用、烹調形式及餐廳廚房架構也持續為全球美食界樹立榜樣。

這一期《Ambrosia客道》除了有關於甜品的篇幅，專訪了亞洲幾位頂級糕餅廚師，聽他們暢談靈感來源和創作動力，亦探討了多個創意豐富的明火烹調方式，以及看看廚師和調酒師如何利用氣味影響餐飲的味道，給客人送上驚喜。

最後，隨著香港和世界正漸漸復甦，我們展望未來及保護環境健康的現行措施。新湧現的可持續發展酒吧跟隨可持續發展餐廳的步伐，將升級再造、發酵、減廢以至閉環式貨運系統等介紹給客人。這雖然只是起步階段，但集腋成裘、滴水能穿石。

餐飲業或許根基穩固，但從疫情中獲得的經驗和本期刊的故事可見，隨著我們對世界及人類行為如何影響地球的了解越多，餐飲業界也會不斷演變。國際廚藝學院致力分享知識，務求共同創造一個能讓學員肆意發揮的未來。

ICI Editorial Team
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