



September 2021

Class Acts 學院消息

ICI Editorial Team

Follow this and additional works at: <https://repository.vtc.edu.hk/ive-hosts-ambrosia>



Part of the [Food and Beverage Management Commons](#)

Recommended Citation

ICI Editorial Team (2021) "Class Acts 學院消息," *AMBROSIA 客道 : The Magazine of The International Culinary Institute*: , 61-.

Available at: <https://repository.vtc.edu.hk/ive-hosts-ambrosia/vol10/iss1/21>

This End Matter is brought to you for free and open access by the Hotel, Service & Tourism Studies at VTC Institutional Repository. It has been accepted for inclusion in AMBROSIA 客道 : The Magazine of The International Culinary Institute by an authorized editor of VTC Institutional Repository. For more information, please contact wchu@vtc.edu.hk.

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



Coming of age 成長印記

The T Hotel celebrated its 10th anniversary on 23 March 2021. The special day was celebrated by The T Hotel staff members, and featured a cake customised for the occasion. The T Hotel is the training venue for HTI students to acquire practical work experience. Services ranging from front-office operations and in-room dining to housekeeping and spa therapy are all performed by students under the guidance of experienced instructors.

2021年3月23日是T酒店成立十週年的大日子，職員特此度身訂製了一個蛋糕，以茲慶祝。T酒店為酒店及旅遊學院的培訓地點，學員會在經驗豐富的導師指導下，為客人提供客務營運、餐飲、房務以至水療等所有服務，以獲取寶貴的實務工作經驗。



Taste of victory 勝利的滋味

ICI student Kiki Lee won a Gold Medal and Best Afternoon Tea Eclairs in the 7th Young Chef Olympiad, triumphing amongst contestants from 43 countries and regions. The competition was held from 31 January to 6 February 2021. It is one of the world's biggest Olympiads for culinary students in which contestants are scored on a range of culinary skills.

國際廚藝學院學員李焯淇於第七屆International Young Chef Olympiad 中奪得金牌及Best Afternoon Tea Eclairs 獎，擊敗來自43個國家及地區的青年廚師選手。是次比賽於2021年1月31日至2月6日舉行，是全球其中一個最大、專為廚藝學員而設的奧林匹克廚藝比賽。



Raise a glass 舉杯慶祝

ICI and HTI students took part in the Restaurant & Bar Hong Kong 2020 Cocktail Challenge held at HKCEC in November 2020. Arran Liu, a Year 2 student of ICI's Higher Diploma in Wine and Beverage Business Management, gave an outstanding performance in the Young Talents Mixology category with his cocktail creation "Intoxicating City" and fared well against other in-service mixologists by earning himself 1st Runner Up.

國際廚藝學院與酒店及旅遊學院的學員於2020年11月參加了在香港會議展覽中心舉行的2020年調酒師挑戰賽。

國際廚藝學院葡萄酒及飲品商業管理高級文憑二年級學員廖天朗於其中的Young Talents Mixologist Challenge組別，憑著名為「令人陶醉的城市」的自創雞尾酒贏得實至名歸的亞軍。



Taking up the challenge 廚藝比拼

The finals of the Hong Kong Youth Culinary Competition 2020/21 hosted by the CCI were held on 22 June 2021. Awards for the three categories of Youth Group (16-23 years old), Open Group (24-40 years old) and Knife Skills (16-40 years old) were presented to winners after a round of intense competition. The biennial event aims to provide a platform for students interested in pursuing a career in Chinese culinary arts, and young working chefs to enhance their Chinese culinary skills and creativity through cooking challenges.

由中華廚藝學院主辦之2020/21全港青年廚師中餐烹飪比賽決賽已於今年6月22日圓滿結束，青少年組（16至23歲）、公開組（24至40歲）及青年刀神組（16至40歲）各個獎項已名花有主。這個兩年一度的中廚界盛事，旨在為有志加入中廚行列的學員或在職青年廚師提供切磋廚藝的平台，讓青年廚師在廚藝比拼中展現手藝及發揮創意。