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Ambrosia 2024 Full Issue

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et al. Ambrosia 2024 Full Issue
THE MAGAZINE OF THE HOSPITALITY DISCIPLINE OF VTC 2024

AMBROSIA 客道

SARAH HELLER

ASIA'S FEMALE MASTER
OF WINE ON HER
ILLUSTRIOUS CAREER

亞洲葡萄酒大師分享職涯點滴

HOW CHINESE CUISINE IS MAKING ITS MARK ACROSS THE WORLD 中華美饌躍上全球舞台 | SECRETS OF SUCCESS IN CLUB
HOUSE MANAGEMENT 會所管理職涯的金科玉律 | RICHARD EKKEBUS ON THE FUTURE OF SUSTAINABILITY IN FINE DINING
名廚RICHARD EKKEBUS 暢談可持續性高級餐飲



JAMES HP YAP 葉漢鵬

Principal of Hotel and Tourism Institute (HTI), Chinese Culinary Institute (CCI) and International Culinary Institute (ICI) and Academic Director of the Hospitality Discipline (HT), VTC

酒店及旅遊學院、中華廚藝學院及國際廚藝學院院長暨職業訓練局酒店及旅遊學科學術總監

WELCOME 歡迎您

A NOTE FROM OUR PRINCIPAL AND ACADEMIC DIRECTOR 院長暨學術總監的話

Welcome to the 2024 edition of AMBROSIA, the magazine for the Hospitality Discipline of Vocational Training Council (VTC).

This is a particularly significant year for the hospitality sector. After years of setbacks and uncertainty brought by the pandemic, we are thrilled to witness Hong Kong's hospitality industry return with a roar. Bolstered by exciting campaigns and marquee events such as the Hong Kong Wine & Dine Festival, "Night Vibes Hong Kong", "Happy Hong Kong" and "Hello Hong Kong" campaigns, the city's hotels, restaurants, bars and festivities are kicking into high gear to meet consumer demand - and they're on the hunt for talent to support their comeback.

This is where we come in. Under the VTC's Hospitality Discipline (HT), encompassing IVE Hospitality Department, Hotel and Tourism Institute (HTI), Chinese Culinary Institute (CCI) and International Culinary Institute (ICI), we train and support Hong Kong's next generation of star chefs, hoteliers, event managers and other hospitality professionals.

In addition to hotels and restaurants, our alumni find employment in all aspects of the hospitality and leisure industries. From clubhouses and sports facilities to spas, fine dining restaurants and Michelin-starred kitchens, a world of exciting possibilities await our graduates. Our new ICI Programme Director, Chef Per Henrik Jonsson, tells us more about the world of opportunities that a career in hospitality opens up for our graduates on p.12.

In this edition of AMBROSIA, we discover how the VTC sets our graduates on the road to success - not just in Hong Kong, but across the world, as you'll see in the global internship programme in collaboration with Rosewood Hotel Group and VTC. As part of our Diaspora Dining feature, we meet CCI graduates Dicky To and Samuel Lee, who are now Executive Chefs at prestigious Chinese restaurants in London and Paris respectively. We also interview three young women entrepreneurs who put their baking skills to good use by founding their own highly successful bakeries. Want to know how to succeed in hospitality? We speak to the GMs of some of Hong Kong's most prestigious private members' clubs to find out how to get ahead.

Our cover star is ICI Honorary Advisor Sarah Heller. One of the world's up-and-coming young wine experts, Sarah represents a new generation of wine professionals. Together with the Consul General of Italy in Hong Kong and Macao, Mr. Carmelo Ficarra, Sarah shares more about the careers available in the wine industry. We also speak to Richard Ekkebus, the Michelin star-spangled Culinary Director of The Landmark Mandarin Oriental, Hong Kong, about his passion for the future of sustainability in fine dining.

On behalf of our management and teaching team, I would like to extend my deepest welcome to our institution. A rewarding and vibrant career in hospitality awaits!

歡迎大家閱讀職業訓練局(VTC)酒店及旅遊學科《AMBROSIA客道》雜誌的2024年期刊。

今年是酒店旅遊業界尤關重要的一年。過去幾年，疫情讓香港飽受重創和波折。我們很高興看到香港的酒店旅遊業現正捲土重來，一連串激動人心的活動如「香港美酒佳餚巡禮」、「香港夜繽紛」、「開心香港」和「你好，香港！」等相繼推出，本地酒店、餐廳、酒吧和節慶活動正竭力物色人才，以應付日益增加的需求。

這正正是我們發揮作用的時候。VTC酒店及旅遊學科，包括香港專業教育學院的酒店及旅遊學系、酒店及旅遊學院(HTI)、中華廚藝學院(CCI)和國際廚藝學院(ICI)，傾力培育和扶持香港新一代的星級廚師、酒店從業員、項目經理和其他款待專業人士。

除酒店和餐廳外，本校校友還投身酒店及旅遊、康體文娛等行業。從會所、體育設施到水療中心、高級餐廳和米芝蓮星級廚房，令人興奮並充滿機遇的時代正等待我們的新生代。新上任的國際廚藝學院課程總監兼名廚Per Henrik Jonsson，在本雜誌第12頁分享款待業為我們的畢業生開創的機遇。

今期的《AMBROSIA客道》，帶您了解VTC與瑰麗酒店集團如何聯手，合力打造全球的實習機會，讓本校學生不止在香港，更在世界各地酒店一展所長。於海外華人餐飲業的文章裡，我們喜見中華廚藝學院傑出校友陶國檢及李森，現正擔任倫敦及巴黎著名中菜餐廳的行政總廚。



我們亦專訪了三位年青女性創業家，了解她們如何發揮烘焙技藝，創辦自己的糕餅品牌，開創一片新天地。若您想投身款待業，幾位頂尖會所的管理層亦會分享他們的成功之道。

今期的封面人物是國際廚藝學院榮譽顧問Sarah Heller。Sarah是國際嶄露頭角的年輕葡萄酒專家之一，代表新一代的葡萄酒專業人士。她與意大利駐香港及澳門總領事Carmelo Ficarra，將探討葡萄酒行業的職業發展。我們還專訪了香港置地文華東方酒店的米芝蓮星級廚藝總監Richard Ekkebus，他為我們分享高級餐飲未來可持續發展的熱情。

本人謹代表所有的教職及管理人員，向大家致以最衷心的歡迎。款待業的蓬勃發展指日可待！

(Top) Master the Chinese culinary arts at CCI
(Bottom) Budding oenophiles can sharpen their skills at a wine course with VTC
(上) 中華廚藝學院讓您掌握中華廚藝
(下) 職業訓練局的葡萄酒認證課程為未來的專業品酒師而設

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INDIA-JAYNE TRAINOR

India-Jayne is a London-based travel and food journalist whose work has been published by Forbes, Time Out, Fodor's, SCMP and more. She enjoys discovering the latest restaurants and groundbreaking chefs in Asia and the UK. In AMBROSIA, she explores the impact of award-winning Chinese diaspora fine dining.

現居倫敦的India-Jayne 是一位旅遊和美食記者，她的報導見於《Forbes》、《Time Out》、《Fodor's》及《南華早報》等多份報章雜誌。她經常到訪英國和東南亞等地區，發掘當地最新餐廳的飲食情報，與別具一格的廚師會面。在今期的《AMBROSIA客道》，她帶領讀者探索海外多間傑出的獲獎中菜餐廳，及了解它們如何把中菜推向新高度。



ANNA CUMMINS

A Brummie by birth and a Hongkonger by nature, Anna is a freelance lifestyle writer and editor who finds this a perfect excuse to be as nosy as possible, all the time. Specialist subjects include negronis, '90s B-sides, and chili sauce. Newly returned to the UK, she meets the minds behind Rosewood's latest social initiative.

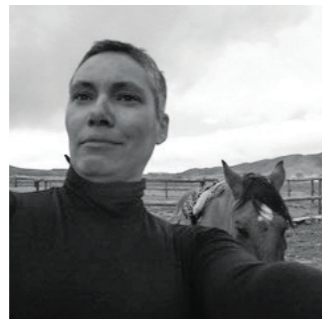
Anna於英國伯明罕出生，骨子裡卻像個香港人。她是一位自由作家，熱愛報導時尚生活題材，對所有事物都擁有一份好奇心。她對尼格羅尼雞尾酒、九十年代非主流歌曲和辣椒醬都十分講究。最近她回流英國，並訪問瑰麗酒店集團的舵手，講述集團最近的社會責任發展方向。



LEONA LIU

Leona Liu is a freelance lifestyle writer who loves covering fashion and design. She has contributed to Vogue, GQ, Harper's Bazaar, National Geographic, SCMP, and Perspective magazine. In this issue of AMBROSIA, she speaks with ICI Honorary Advisor Richard Ekkebus about sustainability in the fine dining realm.

Leona是一位自由作家，喜歡報導生活、時尚和設計。她的興趣是製作時髦服裝或在健身房流一身汗水，而最近她在環遊世界。她曾替《Vogue》、《GQ》、《Harper's Bazaar》、《國家地理雜誌》、《南華早報》及《Perspective》等報章雜誌撰文。今次她向國際廚藝學院榮譽顧問Richard Ekkebus取經，報導可持續高級餐飲的發展趨勢。



LIZ KERR

Toronto native Liz Kerr writes about art, culture, travel, food, design and more. Her work has appeared in The Hollywood Reporter, China Daily, SCMP and The Peak, among others. As an enthusiastic proponent of butter, sugar, and everything delicious, Liz profiled three successful bakers, all proud graduates of the International Culinary Institute.

來自多倫多的Elizabeth，於2005年移居香港，熱愛科幻小說和電影。她撰寫的文章涵蓋文化藝術、旅遊美食及設計等題材，並於多份報章雜誌刊登，如《The Hollywood Reporter》、《中國日報香港版》、《南華早報》及《The Peak》。她熱愛美食，如烘焙食品，今次她專訪了國際廚藝學院畢業的包餅師，娓娓道來其創業之路。

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INTERVIEW: CHEF PER HENRIK JONSSON

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專訪 Chef Per Henrik Jonsson

準備引領國際廚藝學院到另一高峰。



Members of VTC Group VTC 機構成員



INDUSTRY UPDATES 行業快訊

The latest buzz from Hong Kong's vibrant hospitality scene! From exciting events to the dynamic business landscape, here's VTC's insider info on what's hot and happening in this bustling city's world of hospitality.

香港的款待業發展蓬勃，最新動向盡在掌握！從精彩的活動到千變萬化的商業環境，職業訓練局為您網羅在這個璀璨繁華都市裡的最熱門的酒店旅遊業資訊。

HONG KONG WINE & DINE FESTIVAL RETURNS 香港美酒佳餚巡禮重臨香江

The Hong Kong Wine & Dine Festival, a staple of the city's social calendar, returned to the Central Harbourfront Event Space in October 2023 after a five-year hiatus. Organised by the Hong Kong Tourism Board (HKTB), the four-day event attracted 140,000 attendees, featuring 300 booths with international cuisines and beverages from 36 countries, including Bordeaux wines and Asian specialties. The event continues Hong Kong's success streak, highlighted by over 33 million visitors in 2023, according to government data from HKTB from January to December 2023.

「香港美酒佳餚巡禮」是城中年度盛事，闊別5年，2023年10月重臨中環海濱。這個為期4天的活動由香港旅遊發展局主辦，錄得超過14萬入場人次，有來自36個國家及地區共300個美酒美食展位，包括波爾多的美酒佳釀和亞洲特色產品等。根據香港旅遊發展局的數據顯示，2023年1月至12月間錄得逾3,300萬訪港人次；而「香港美酒佳餚巡禮」就延續了這個良好勢頭。



來源 Source : discoverhongkong.com



RESTAURANT RECOVERY IN FULL SWING 餐飲業全面復甦在即

The numbers are in and it's official: Hong Kong's restaurant recovery is in full swing! Recent data for the third quarter of 2023 shows a delicious comeback with a 12.5% jump in total receipts, reaching \$27.1 billion. The appetite for dining out this year is strong, especially in Chinese restaurants, which saw an 18.3% rise in sales. Boosted by improving tourism and initiatives like "Night Vibes Hong Kong", the sector enjoyed an overall 33.9% increase in receipts from January to September 2023 compared to last year. Cheers to a tasty recovery!

據政府最新的統計數字顯示，2023年第三季的食肆總收益達271億港元，按年上升12.5%，反映香港的餐飲業正邁向全面復甦。今年市民外出用膳的意欲強勁，尤其中式餐廳，總收益上升18.3%。餐飲業受到旅遊業復甦和「香港夜繽紛」等多個項目的帶動，2023年首三季食肆總收益較去年同期錄得33.9%增幅。實在可喜可賀！

來源Source : censtatd.gov.hk

KAI TAK SPORTS PARK WANTS YOU 啟德體育園需要您

Kai Tak Sports Park, Hong Kong's new sports hub, is ramping up for the 2025 National Games by launching a massive recruitment drive. They're aiming to fill around 2,000 positions by mid-2025, starting with 100 roles in the next six months. Located in Kowloon East, the park boasts world-class facilities, including a 50,000-seat stadium, an indoor sports centre, and a public sports ground, complemented by plenty of dining options. It's a dream destination for athletes, sports fans, and job seekers alike, offering exciting career opportunities.



啟德體育園是香港最新的運動綜合場地。為迎接2025年全國運動會，體育園計劃到2025年中期成功招聘約2,000個職位。首階段會在未來六個月招募約100個職位。位於九龍東的啟德體育園，擁有世界級設施，包括一個能容納五萬人的體育館、室內體育中心、公眾運動場，以及多個餐飲設施，是專業運動員和運動愛好者的夢想樂園。啟德體育園也是求職人士理想的工作環境，提供大量工作機會，從活動策劃到設施管理等職位包羅萬有。

Photo courtesy of HKTB



ROSEWOOD AND THE UPPER HOUSE PLACE AMONG TOP FIVE GLOBALLY 瑰麗酒店和奕居位列全球五強酒店

Rosewood Hong Kong and The Upper House have dazzled the world by landing in the top five of The World's 50 Best Hotels 2023! This prestigious list, voted on by over 580 travel experts, showcases the crème de la crème of luxury hotels from across six continents. For IVE and ICI students, who interned at these renowned establishments (see p.42 for a deep dive inside Rosewood Hotel Group's global internship programme) it truly proves that they're learning from the best to become future stars of the hospitality world.

香港瑰麗酒店和奕居一同獲選為2023年全球50大酒店，並躋身前五位。評審團由超過580位旅遊專家組成，投票選出全球六大洲首屈一指的酒店。這正好讓在這些頂尖酒店（請看第42頁香港瑰麗酒店集團全球實習生計劃詳情）中實習的香港專業教育學院和國際廚藝學院學生知道，他們正於業內最優秀的機構學習，成為款待業的明日之星指日可待。

VTC NEWS VTC 快訊



RISING STARS 明日之星

Mark Mak, a 19-year-old graduate trainee from VTC's Hotel and Tourism Institute (HTI), clinched two top honours at the International and Greater Bay Area KamCha Competition 2023 (Hong Kong Milk Tea) in Guangzhou. Excelling in both the Hong Kong Region Finals and the Greater Bay Area Finals, Mak triumphed over 140 contenders, showcasing his exceptional skills in Hong Kong's cultural tea-making art.

Mark's dual achievements are part of VTC's remarkable year, with HTI, CCI and ICI students also winning 35 awards at the Hong Kong International Culinary Classic and Professional Mixologist Challenge at HOFEX 2023, while CCI students and alumni swept numerous awards at the Hong Kong Young Chef Chinese Culinary Competition 2023.

職業訓練局 (VTC) 的酒店及旅遊學院畢業實習生麥嘉俊，在廣州舉行的「全國及大灣區金茶王大賽2023 (港式奶茶)」中擊敗140多名對手，連番摘冠，年僅19歲便成為香港區賽和大灣區決賽雙料冠軍，充份顯露其高水準的港式奶茶沖調技藝。

麥嘉俊的雙冠佳績，為VTC的豐收年錦上添花。2023年，酒店及旅遊學院、中華廚藝學院和國際廚藝學院的學生，於亞洲頂尖國際食品餐飲及酒店設備展 (HOFEX) 舉行的「香港國際美食大獎」和「香港專業調酒師挑戰賽」中橫掃35個獎項，而中華廚藝學院的學生和畢業生更於「2023全港青年廚師中餐烹飪比賽」中囊括多個獎項。



ON THE WORLD STAGE 躍升國際舞台

Through June and July, WorldSkills Hong Kong Competition 2023 saw ICI and HTI students compete in various categories, including cooking, bakery, restaurant service and hotel reception. This biennial event selects finalists for WorldSkills 2024 in Lyon, where over 1,500 participants from over 65 countries showcase their technical and vocational skills.

國際廚藝學院和酒店及旅遊學院的學生，在2023年6、7月舉行的世界技能大賽香港代表選拔賽中，出戰廚藝、烘焙、餐飲服務及酒店款待等多個項目。這個兩年一度的比賽旨在為2024年在法國里昂舉行的世界技能大賽選出港區代表，屆時有超過65個國家及地區逾1,500名選手參賽，發揮他們的技巧和職業技能。



VTC SHOWCASES AT HONG KONG MEGA EVENTS 大型本地活動展技能

CHIEF EXECUTIVE VISITS ICI 特首參觀國際廚藝學院

Chief Executive Mr. John Lee visited VTC's International Culinary Institute (ICI) on August 17, 2023 to learn about its progress and successes in training culinary arts and catering talent.

特首李家超於2023年8月17日參觀VTC轄下的國際廚藝學院，了解學院在培育烹飪藝術和餐飲專才方面的發展和成功之道。



VTC SKILLS FIESTA VTC「玩轉技能」嘉年華

The VTC Skills Fiesta, held on October 22, 2023 at the West Kowloon Cultural District, attracted over 10,000 participants. Another component of the "Happy Hong Kong" campaign, the event featured educational activities, performances, workshops, and a skills recognition ceremony, with notable guests including HKSAR's Financial Secretary Paul Chan.

VTC「玩轉技能」嘉年華是「開心香港」的活動之一，於2023年10月22日在西九文化區舉行，吸引了逾萬人參加。嘉年華設有不同的環節，如教育活動、表演、工作坊，以及技能嘉許禮，邀得財政司司長陳茂波等特別嘉賓出席儀式。

"HAPPY HONG KONG" UNITES VTC TALENTS WITH SENIOR HK OFFICIALS VTC師生與政府高官聚首「開心香港」

The "Happy Hong Kong" campaign kicked off with a grand opening at M+ on April 28, 2023, highlighted by a lively Chinese noodle-pulling demonstration from CCI chefs and students, alongside HKSAR Financial Secretary Paul Chan, and Secretary for Home and Youth Affairs Alice Mak. The festivities continued at the HKCEC with the "Happy Hong Kong" Gourmet Marketplace on April 29-30, 2023, where ICI and HTI demonstrated their pastry and cocktail expertise, and HKSAR Secretary for Education Christine Choi joined ICI students in crafting gnocchi and farfalle.

「開心香港」活動於2023年4月28日在M+舉行隆重的啓動儀式，中華廚藝學院的師生在現場表演手工拉麵，財政司司長陳茂波及民政及青年事務局長麥美娟亦參與其中。2023年4月29日至30日在香港會議展覽中心舉行「開心香港」美食市集，國際廚藝學院和酒店及旅遊學院的團隊，即場示範專業的糕餅製作和雞尾酒調配，教育局局長蔡若蓮更與國際廚藝學院學生一起製作馬鈴薯丸子和蝴蝶粉。



MEET
THE NEW PROGRAMME
DIRECTOR OF ICI:

專訪國際廚藝學院
新任課程總監兼名廚

CHEF PER HENRIK JONSSON

The new head shares his vision of what students and stakeholders can anticipate in the upcoming years.

這位新上任的總監，分享學院與學生及持份者共同創造的未來願景。

By Carla Thomas



Per Henrik Jonsson, a renowned chef with a passion for innovation and sustainability, is set to make a profound impact as the new Programme Director at the International Culinary Institute (ICI). Learn more about the remarkable journey and culinary philosophy of the man who is steering ICI towards new horizons of culinary excellence.

名廚 Per Henrik Jonsson 熱衷於鑽研廚藝與新派菜色及可持續的飲食文化。這位新上任的國際廚藝學院課程總監，將為學院帶來新氣象，以下是他的非凡故事及廚藝理念。

“

The most essential qualities for a chef to succeed in today's dynamic and high-demand industry are adaptability, teachability, creativity and tenacity. 廚師要在當今充滿活力和高需求的行業中取得成功，必須適應力強、樂意接受教導、富創意和具備堅韌的性格。

”

What has your journey through the culinary world looked like so far?

My culinary journey started quite late by European standards. I finished my culinary arts diploma as Chef Tournant, in 1995 at age 25. My passion for cooking led me into the industry, and I have since worked all over the world, including in Greece, Dubai, Malaysia, the UK, the USA, South Africa, the Maldives, Abu Dhabi, South Korea, and now Hong Kong.

My experience spans various settings, from five-star hotels in cities and rural areas to catering companies, restaurants, and my own business in catering and consultancy. Getting an MBA enhanced my understanding of the business aspect of the industry, fueling my drive to educate the next generation of hospitality professionals. I think it also uniquely qualified me as the Programme Director of ICI with VTC.

What are your main objectives and vision for the ICI during your tenure?

At ICI, we are already well-equipped with state-of-the-art facilities and culinary professionals. My focus will be on enhancing our local and international visibility. I feel that as one of, if not the premier culinary institutes in the region, possibly the world, we need to grow the international presence of ICI.

I will also prioritise ensuring our education is industry-relevant, preparing students for effective workplace performance post-

您的烹飪職業生涯，迄今是怎樣的？

以歐洲的行內標準來說，我起步得比較晚。1995年，當我還25歲剛完成了廚藝文憑，正出任廚師。我對烹飪的熱情促使我投身這個行業。後來，我走遍世界各地工作，包括希臘、迪拜、馬來西亞、英國、美國、南非、馬爾代夫、阿布扎比和韓國，現在來到香港。

我的經驗涉獵甚廣，曾在城市和鄉郊地區等不同環境工作，從五星級酒店、餐飲集團、餐廳，以及自己創辦的餐飲顧問業務。我攻讀工商管理碩士學位，增強了我對業界的商務領域的知識，更激發了我對教育新一代款待業人才的動力。我認為以上種種使我具備成為職業訓練局的國際廚藝學院課程總監的條件。

在您的任期內，您對國際廚藝學院的目標和願景是什麼？

國際廚藝學院配備完善的設施和頂尖人才，因此，我希望能提高學院在本地和國際上的知名度。作為香港乃至世界首屈一指的廚藝學院之一，我們需要擴大其國際影響力。

此外，我的首要任務是確保課程與行業接軌，讓學生畢業後能在職場上一展身手。因此，在招聘各地人才、策略夥伴協作和培訓合適的員工時，必須保持高標準，並讓我們的行業顧問團隊緊貼最新趨勢。這些優先事項及日常的管理營運，都是我在學院的主要任務。

graduation. This involves maintaining high standards through recruiting talents and experts around the globe, forging strategic partnerships and training the right staff, and keeping our panel of industry advisors current and relevant. These priorities, along with managing day-to-day operations, are my main focus at ICI.

How do you see the ICI evolving in the next five years?

I believe that ICI will grow into the most desirable culinary institute in Asia over the next five years, and I plan to do what I can to facilitate that. I foresee a close working relationship with industry leaders and trendsetters in Hong Kong and abroad, making sure that our students graduate with the required skills, knowledge and relevant industrial or competition experience to be able to excel in the hospitality industry or academia if they choose to pursue that route. Either way, ICI sees itself as the premier culinary institute in Hong Kong and possibly in the region to help students and professionals reach their career goals through training and development.

I think that ICI's growth will also be driven by the Greater Bay Area's demand for education, increasing their representation within our student body.

In your opinion, what are the most important qualities for a chef to succeed in today's competitive environment?

In my view, the most essential qualities for a chef to succeed in today's dynamic and high-demand industry are adaptability, teachability, creativity, tenacity, and of course, solid cooking skills!

“

My focus will be on enhancing our local and international visibility.
我希望能提高學院在本地和國際上的知名度。

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您如何展望國際廚藝學院在未來五年的發展？

在未來五年內，我相信學院將打造成為亞洲最炙手可熱的廚藝學院，我亦會盡我所能去達成目標。我期望與香港和海外的業界領袖、以及獨具慧眼的專業人士緊密合作，確保學生們在畢業時都具備所需的技能、知識，以及相關行業或比賽經驗。如果他們選擇投身款待業，那就能夠在這行業或學術界中脫穎而出。不論如何，國際廚藝學院作為香港和鄰近地區首屈一指的廚藝學院，將會通過培訓和發展，幫助學生和專業人士投身業界盡展所長。

我認為，大灣區在教育上的需求，亦將會推動學院的發展，透過我們的學生可增強區內的代表性。

對您而言，在當今競爭激烈的環境中，廚師要取得成功，最重要應具備什麼素質？

廚師要在當今充滿活力和高需求的行業中取得成功，必須適應力強、樂意接受教導、富創意和具備堅韌的性格，當然還有紮實的廚藝技巧！■

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SARAH HELLER: MASTER OF WINE

葡萄酒大師

As the new Honorary Advisor of the International Culinary Institute (ICI), Sarah Heller tells us about her start in the world of wine, and the careers available to budding oenophiles.

國際廚藝學院的新任榮譽顧問 Sarah Heller 分享她開展葡萄酒世界的旅程，以及新晉葡萄酒愛好者的職業路。

By Carla Thomas

In a world where the art of wine is all too often shrouded in mystery, Sarah Heller, Master of Wine (MW), has carved out a niche for herself, making the topic more accessible to a broader audience with a refreshing mix of knowledge and friendliness.

In a relatively short yet highly impressive career, the 35-year-old wine expert, who was born and raised in Hong Kong, has partnered with high-profile wine brands, sat on esteemed wine education boards, served as a judge in notable wine competitions, hosted wine-themed TV shows, and penned widely read articles. As a speaker, she's sought after for her insights on the wine market, and her educational resources on wine appreciation have reached millions.

Perhaps most notably, she's one of a very, very select few to have passed the world's most stringent wine examination in the world - The Institute of Masters of Wine - which she achieved at the remarkable age of 29, making her the world's youngest female Master of Wine at the time.

Last year, Heller added another feather to her cap, serving as an Honorary Advisor for the ICI. In this capacity, she plays a crucial role in making wine culture more accessible to the next generation of wine connoisseurs, infusing the school's programmes with fresh perspectives that mirror her unique path and connection with the industry.

"I think the exposure the Institute offers students to other cultures - through the course material, lecturers and guest lecturers and especially the opportunities to travel abroad - are invaluable," explains Heller. "I can think of few subjects and programmes that would offer students this sort of eye-opening experience."

葡萄酒的世界往往是個謎。在這片天地裡，Sarah Heller 獲頒葡萄酒大師 (Master of Wine) 的專業認證，佔有一席位。透過讓人耳目一新的知識和親和力，她讓更多人接觸及了解葡萄酒。

現年35歲，在香港土生土長的葡萄酒專家Sarah，職業生涯雖然相對較短，但表現卻引人矚目。她曾與多個知名葡萄酒品牌合作，擔任備受尊敬的葡萄酒教育委員會成員，並在著名的葡萄酒比賽中擔任評委，以及主持葡萄酒專題的電視節目，她所撰寫的文章亦深受讀者歡迎。作為演講者，她對葡萄酒市場的獨到見解備受追捧，同時她的葡萄酒鑑賞教材觸及人數已達數百萬。

值得一提的是，只有極少數人能夠通過世界上最嚴格的「葡萄酒大師協會」考試，Sarah是其中之一，當時僅憑29歲之齡，更成為世界上最年輕的女性葡萄酒大師。





“

Every wine expert's journey starts somewhere different - it's a highly individualised process.

每個葡萄酒專家的旅程都有不同的起點，過程往往因人而異。

”

FROM ITALY TO HONG KONG

Every wine expert's journey starts somewhere different - it's a highly individualised process.

Heller's own adventure started when she found herself in northwestern Italy, taking time off from her studies at Yale University to embark on a culinary internship at a restaurant in Turin. The city is the heart of the Piedmont region, an area renowned for its high-quality wines, like Barolo and Barbaresco made from the Nebbiolo grape, as well as its fertile wine-producing regions, such as the Langhe and Monferrato, both UNESCO World Heritage Sites.

"The chef and owner at the restaurant was very interested in wine and we would drive to the countryside almost every weekend to visit wineries," she recalls. "I became completely enamoured of wine culture - the conviviality, the deep connection with the land - and decided to try to build a career around sharing this culture with others."

After she returned to the US, Sarah took a part-time job working for a wine distribution company, which led to a summertime internship in Europe, during which she toured several wineries to learn intensively

about viticulture and winemaking. However, a terrible setback threatened to throw her off course, when she fell into an empty concrete wine tank, fracturing her spine. The injury required her to cut her internship short and return to Hong Kong for a long, painstaking recovery process.

"I hadn't planned on returning to Asia, but in the end - after many months of physiotherapy - I ended up seeing it as a blessing in disguise," laughs the perennially upbeat Heller. "I ended up in the hottest wine market on earth with almost limitless opportunities!"

CHINA'S WINE BOOM

Sarah Heller is that type of person who makes lemonade out of lemons - or to use a more apropos metaphor, sees the wine glass as half-full rather than half-empty.

With a renewed sense of vigour to get her career back on track, she worked under major industry heavyweights who would become influential mentors, figures like Debra Meiburg, a pioneer of the wine industry in Asia-Pacific and one of the first Masters of Wine in Asia.

"Her gentle guidance and experience probably put me ten years ahead of where I would have been otherwise," says Heller.

The impact that Meiburg had on her career trajectory was significant, something that she credits to her success today. It also solidified in Heller the importance of providing good models and mentors to the new generation of wine lovers, a major motivating factor for her latest work at ICI.

"Learning about wine and tasting it together is such an intimate experience; we are literally taking something into our bodies together and sharing stories and opinions in a way that both acknowledges and mitigates cultural and personal differences - I think there are very few other industries and products that have the same power."

She views the industry, especially in China, as one with limitless potential. Having undergone an unprecedented wave of growth over the past 15 years, the industry has transformed quickly. Though that means it's more competitive than it has been in the past, Heller still sees the inherent opportunities, a sector that's rife with prospects.

去年，Sarah又多一重身份，出任國際廚藝學院的榮譽顧問。為協助新一代葡萄酒鑑賞家更容易了解葡萄酒文化，發揮着至關重要的作用，為學院的課程注入了嶄新視角，反映她在行業內的獨特道路與聯繫。

Sarah表示：「我認為學院透過課程教材、講師和客席講師，特別是海外考察的機會，為學生提供接觸其他文化的機會，實在難能可貴。現時很少學科和課程能夠為學生提供如此令人大開眼界的經歷。」

從意大利到香港

每個葡萄酒專家的旅程都有不同的起點，過程往往因人而異。

Sarah的冒險之旅始於意大利西北部。當時，她在耶魯大學就讀期間，抽空在都靈的一間餐廳進行廚藝實習。都靈位於皮埃蒙特大區中心，該地區以其高品質的葡萄酒而聞名，例如以內比奧羅葡萄釀製的巴羅洛和巴巴瑞斯克的葡萄酒；以及肥沃的葡萄酒產區，例如被聯合國教科文組織列為世界遺產的朗格區和蒙費拉托區。

「餐廳的主廚兼老闆對葡萄酒非常感興趣，我們幾乎每個週末都會開車去鄉村參觀酒莊。」她回憶道：「我完全迷上了葡萄酒文化，包括那種

歡聚一堂的氛圍、與土壤之間的深厚聯繫，於是我決定嘗試投身這個行業，與他人分享這種文化。」

回到美國後，Sarah在一家葡萄酒分銷公司做兼職工作，並因此獲得在歐洲進行暑期實習的機會。期間，她參觀了多個酒莊，深入學習葡萄種植和釀酒技術。然而，一次可怕的意外讓她差點迷失方向——她掉進了一個空的混凝土酒缸內，導致脊椎骨折。這次受傷迫使她縮短實習時間，返回香港接受漫長而艱苦的康復治療。

「我本來沒有打算回亞洲，但經過幾個月的物理治療後，我覺得這是不幸中之大幸。」一向樂觀的Sarah笑着說：「我最終來到世上最炙手可熱的葡萄酒市場，這裡幾乎有無限的機會！」

中國的葡萄酒熱潮

Sarah是那種活生生演繹了「當生命給你酸澀的檸檬，就把它製成美味的檸檬汁」的人，或者用一個更貼切的比喻——酒杯在她眼中是半滿的，而不是半空的。

帶着一股重拾事業的幹勁，她在多位行業重量級人物的指導下工作，都成為良師益友，例如亞太地區葡萄酒業先驅、亞洲首批葡萄酒大師之一的Debra Meiburg。

Sarah說：「大概是她溫婉的指導和豐富的經驗讓我在事業發展上領先了十年。」

Debra Meiburg對她的職涯產生了重大影響，Sarah將她今天的成功歸功於這一點，亦讓她更堅定為新一代葡萄酒愛好者提供良好榜樣和導師，成為她最近接任國際廚藝學院的工作的主要動力。

「了解及品嚐葡萄酒是一種親密的體驗。我們實際上是將某些東西喝進身體，並以一種認同及帶著文化和個人差異的方式去分享故事和觀點。我認為很少有其他行業和產品具有同樣的力量。」

她認為這個行業潛力無限，尤其是在中國。過去15年，這個行業經歷了前所未有的成長浪潮，並已經迅速轉型。儘管這意味着行業競爭更為激烈，但Sarah仍然看到箇中機遇，認為行業充滿前景。

她說：「隨着中國葡萄酒產量急速增長，有必要在海外推廣這些葡萄酒，特別是在品質不斷提高的情況下，仍有大量工作要做。」



“With the rapid growth of Chinese wine production, there is work to be done representing those wines overseas, particularly as the quality has continued to rise,” she says.

There’s also the opportunities that exist at home. For instance, local interest in Italian wines, Heller’s specialty, have steadily risen in the last few years after dropping off during the pandemic. Carmelo Ficarra, Consul General of Italy in Hong Kong and Macao, says that data from 2023 shows significant signs of recovery - a telling sign that the local wine market is bouncing back in a big way.

“This trend is due to a number of factors,” explains Ficarra, pointing to initiatives like Hong Kong’s duty-free scheme for import wines; facilitated import regulations; and the city’s traditional role as a logistical hub for the marketing and distribution of wine in China and Southeast Asia.

“In the last 15 years, the number of Italian restaurants opened in Hong Kong and Macau has also significantly grown, and along with it the consumption of Italian wine, complemented by various culinary traditions, appealing to a broader range of consumers,” the Consul General adds.

WINE EDUCATION, UNCORKED

Although the future of the wine industry looks rosy, success in this field, as in many others, hinges largely on who you know over what you know.

Recognising this fundamental truth, ICI has dedicated substantial efforts to building a network comprising industry leaders, experts in a wide range of specialisations, and forward-looking employers who are poised for expansion and in need of skilled individuals. According to Heller, it’s this robust network that distinguishes the Institute and fuels her passion for its mission.

“The exposure that you get to top industry professionals and opportunities to travel and learn abroad is pretty remarkable; the school’s network of top employers in the region is also extremely impressive.”

In terms of advice for those looking to follow in her footsteps, Heller advises trying out a programme that offers a comprehensive overview to help make sense of the wine industry’s fragmented and diverse career offerings.

“I would suggest doing something holistic like a WSET course, which is available at the ICI, to gain an overview of all the possibilities and get an idea of which aspects of wine you find most interesting. Then, draw up a list of possible careers to ‘try on’ based on what you have learned.” ■

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Aspiring oenophiles should consider the Higher Diploma in Wine & Beverage Business Management, a comprehensive two-year programme offered by ICI. With Sarah Heller as the Honorary Advisor, this course is expertly crafted to equip students with professional knowledge and practical skills pertinent to the wine, beverage, and catering industries.

有志入行的葡萄酒愛好者可以考慮國際廚藝學院提供的「葡萄酒及飲品商業管理高級文憑課程」。為期兩年的課程由Sarah Heller擔任榮譽顧問，並由專業人士精心設計，旨在讓學生掌握與葡萄酒、飲品和餐飲行業相關的專業知識和實踐技能。



Ask the Expert: How To Choose the Best Wine Glass

請教專家如何選擇最適合的酒杯

Sarah Heller, MW, sheds light on the longstanding debate about glass shape and wine appreciation. 葡萄酒大師 Sarah Heller 闡明關於酒杯形狀和葡萄酒鑑賞的長久爭論。

How does the shape of a glass affect the experience of the wine?

The shape of a wine glass significantly influences the wine-tasting experience, in various ways:

Size: A larger bowl releases more aroma molecules than a smaller one.

Height: A shorter bowl makes it easier to detect aromas.

Width: A wider bowl increases oxygen exposure, enhancing aroma release and softening tannins.

Rim width: A narrow rim accentuates acidity and tannins, whereas a wider or flared rim softens the wine’s profile.

Additionally, the glass’s shape can psychologically impact our taste expectations. Studies at Oxford have shown that rounded shapes and rims prime us to anticipate a softer texture and sweeter flavours, a concept also observed with food like chocolate!

Any common misconceptions about wine glassware that you’d like to address?

I find the idea that there is an objective “best” way to serve any particular wine

unhelpful. I wish as an industry we could just give basic guidelines, along the lines of what I’ve said above, and try to empower people to make their own decisions.

What basic wine glasses should a beginner invest in?

For simplicity, a versatile, high-quality universal glass suffices for all wine types. Look for one with a thin rim, a bowl around 500ml in capacity, and a rim about 75% as wide as the bowl. The bowl should be 1 to 1.5 times taller than its width. For crisper wines, choose glasses with narrower rims and straighter lines. For a softer mouthfeel, opt for a more balloon-like shape with a flared rim. If opting for two glasses, a smaller one (350-450ml) works for white, rosé, sweet, and sparkling wines, and a larger one (600-700ml) for reds and fortified wines.

酒杯的形狀如何影響品酒體驗？

酒杯的形狀從多方面顯著影響品酒體驗：

尺寸：酒杯越大，釋放的香氣分子越多。

高度：酒杯越矮，越容易聞到香氣。

寬度：較寬的酒杯可以增加氧氣接觸，促進釋放香氣並讓單寧軟化。

杯口寬度：狹窄的杯口能突出酸度及單寧；

反之，較寬或外擴的杯口則能柔化葡萄酒的輪廓。

此外，酒杯的形狀也會從心理層面影響我們對口味的期望。牛津大學的研究表明，圓形的杯身和杯口讓我們期待更柔和的口感和更甜的味道，這個概念也適用於朱古力等食物！

您想指出一些有關酒杯器皿的常見誤解嗎？

我認為，用一種客觀的「最佳」方式來品嚐任何特定葡萄酒的想法是毫無意義的。我希望行業可以提供正如我上述提到的基本指引，並盡量讓人們自己作出選擇。

初學者應該從哪款基本酒杯入手？

最簡單的方式，就是從一個多功能、高品質的通用酒杯入手，足以滿足所有類型葡萄酒的需求。應該選擇一個杯口較薄的酒杯，容量約為500毫升，杯口寬度約為酒杯的75%，高度應是其寬度的1至1.5倍。若想要清爽的口感，可選擇杯口較窄、線條較直的酒杯。若想要柔和的口感，可選擇帶有邊緣外擴的氣球形酒杯。如果購入兩個酒杯，較小的杯（350-450毫升）適合白葡萄酒、粉紅酒、甜酒和氣泡酒，而較大的杯（600-700毫升）則適合紅酒和烈性葡萄酒。



此外，國內也存在機遇。例如，在疫情期間，本地人對意大利葡萄酒曾一度失去興趣，並在近年逐漸恢復。意大利駐香港及澳門總領事Carmelo Ficarra表示，2023年的數據呈現明顯的復甦跡象，為本地葡萄酒市場大舉反彈的一個標誌。

Carmelo Ficarra又解釋，這個趨勢由多種因素造成，並指出了香港對進口葡萄酒的免稅優惠、進口便利措施，以及香港一直作為中國內地和東南亞葡萄酒營銷和分銷物流樞紐的角色。

他補充：「過去15年，在香港和澳門開設的意大利餐廳數量也顯著增長，意大利葡萄酒的消耗量也隨之增加，加上各種烹飪傳統，吸引了更多的消費者。」

解封葡萄酒教育

儘管葡萄酒行業的未來看似美好，但與許多其他領域一樣，葡萄酒行業的成功很大程度上取決於人際網絡，而非只是專業知識。

在認清這個基本事實後，國際廚藝學院投入了大量精力來建立人際網絡，其中包括行業領袖、各領域的專家，以及準備擴張並需要技術人才、擁有前瞻視野的僱主。Sarah認為，正是這個強大的網絡使國際廚藝學院脫穎而出，並激發了她對其使命的熱情。

「你能接觸到行內頂尖的專業人士，並有機會出國學習；同時，學校與業界的關係網絡中，亦包含本地或鄰近區域的頂級僱主，實在非常厲害。」

對於那些想要追隨她的腳步的人，Sarah建議嘗試一個全面性較高的課程，有助理解葡萄酒行業分散且多樣化的職業機會。

「我建議一些較全面的課程，例如國際廚藝學院也提供的葡萄酒與烈酒基金會（WSET）課程，探索當中的一切可能，並了解自己對葡萄酒的哪些領域最有興趣。然後，根據你所學到的知識，列出一份可以『嘗試』的潛在職業清單。」 ■

BAKE IN BUSINESS

烘出新天地

The next generation of Hong Kong's pastry chefs are leveraging the digital space for entrepreneurial and creative freedom.

香港新一代包餅師善用網上平台實現創業理想和發揮創作自由。

By Liz Kerr

An entirely unscientific survey of Hong Kong's food landscape reveals a city in the grip of a bakery renaissance.

Alongside traditional bakers, modern, funky bakeries and pastry shops are proliferating. Never before have there been quite so many options for an honest to goodness French croissant, be it from Parisian chains such as Eric Kayser and Gontran Cherrier, or homegrown pastry shops like Soft Thunder.

There was a time not long ago when graduating from a vocational culinary programme meant a fast track to a high-end hotel's pastry kitchen. But ICI students now are exploring alternative career paths, inspired by the city's enthusiasm for cakes and pastries to strike out on their own.

一項非正式香港飲食文化調查顯示，這座城市正處於麵包店興盛的熱潮中。

除了傳統麵包店，新興麵包店和蛋糕店也開至成行成市。說到原汁原味的法式牛角包，無論是來自巴黎的連鎖店Eric Kayser或Gontran Cherrier，還是本地手作糕餅店Soft Thunder，都從未提供過如此豐富的選擇。

不久前，從職業訓練局轄下的國際廚藝學院畢業的學生，很多都能火速進入高級酒店的包餅部工作。但學院的學生現正探索多元出路，有些選擇到酒店工作、有些與朋友合伙開店，有些則自立門戶創業。

國際廚藝學院國際廚務部總教導員兼包餅師Alexandre Rene Daniel Perrin分享道：「最新的趨勢是開網店，並研發迎合香港市場的新產品。」過去短短三年，疫情完全改變了世界的運作方式。眾所周知，許多人不再到傳統學院學師，或走一貫的入職道路，尤其是新一代的麵包師。事實上，這個想法行內人士已司空見慣。



Two Chief Instructors of ICI
Left: Chef Roger Fok Yiu-man
Right: Chef Alexandre Rene Daniel Perrin
兩位國際廚藝學院總教導員兼包餅師
(左) 霍耀文師傅
(右) Chef Alexandre Rene Daniel Perrin



Left to right: Elaine Woo of Silky.Pastry, Soyee Ng of CakeDay and Eva Chan of 90s Cake. All three entrepreneurs graduated from ICI's Bakery & Pastry Arts programme.

左起：胡伊琳、伍素儀、陳彥樺，三位ICI包餅課程畢業生及年青創業家

“The latest trend is to open their online shops and develop new products that cater to the Hong Kong market,” says Chef Alexandre Rene Daniel Perrin, Chief Instructor of Food Preparation (International) Section of ICI. A lot has changed in the three short years since the pandemic reconfigured the way the world operated. Many are now opting out of the conventional school to workplace pipeline as we knew it, including an emerging generation of bakers, and in reality - it's not such a bizarre idea.

“An increasing number of students aspire to start their own businesses. They wish to apply their creativity to their work,” echoes Chef Roger Fok Yiu-man, Chief Instructor (Bakery and Pastry Arts) of ICI. “Moreover, even though our programme is a pre-employment programme, in response to the government's encouragement for students to pursue continuous study, some students continue to pursue degree programmes in hospitality.”

For proof of next gen bakers going their own ways look no further than ICI graduate Soyee Ng, proprietor and baker at CakeDay (Instagram shop @cakeday_hk). Ng, who retails online from her Fo Tan kitchen, picked up the baking bug in a secondary school workshop that taught the basics of desserts. She credits it with stoking an interest she didn't know was there.

“My family is also really supportive, and they were delighted when I found my passion,” she says. Ng's menu runs the gamut from modest macarons and

tarts to complex themed creations for all occasions, from a Blackpink-themed birthday to a baby's first 100 days.

In Silky.Pastry (Instagram shop @silky.pastry) founder Elaine Woo's case, she joined a cooking class as a child and got a taste for baking - so to speak. That was followed by an Applied Learning (ApL) course in Western Cuisine - Dessert, Baking and Pastry Arts Stream in secondary school and finally the ICI. “I enrolled in the ICI programme because making cakes is quite technical and skilful, and I wanted to learn more about the science, or the chemistry, behind baking.”

When she got to working and dealing with customers regularly, Woo discovered patterns of behaviour she also thought she could tap for herself. Noticing the sheer volume of pastry-related content people scrolled, Woo, like Ng, decided Silky.Pastry would have a strong online, Instagram and WhatsApp presence. Ultimately, setting up the business gave Woo the creative diversity and control she craved, and she now likes to showcase her creativity and flair - by making her signature snow mountain-shaped avalanche cake, for example.

“I worked in a hotel for about a year, and while the experience was valuable, every day was the same thing. I didn't really have many challenges. It made me want to have my own pastry shop so I could show off my own creations. I wanted the freedom to be more creative rather than make sure the exact

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was always available.

我渴望自由發揮創意，
而不是一直重複製作完全
相同的蛋糕。

— Elaine Woo 胡伊琳

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Soyee Ng of CakeDay creates whimsical macarons that delight her customers. 伍素儀將她在國際廚藝學院學到的技術展現在自己的網店「微甜日嗜Cake Day」。

同屬國際廚藝學院總教導員兼包餅師霍耀文 (Roger) 亦有同感，他說：「越來越多學生渴望創業，希望在工作上發揮創意。此外，雖然我們的課程是職前培訓課程，但為響應政府鼓勵學生持續進修，部分學生亦會繼續攻讀廚藝管理相關的學士學位課程。」

要證明新一代包餅師能闖出自己的創業之路，首先看看國際廚藝學院畢業生伍素儀 (Soyee) 這個好例子。她創辦網店「微甜日嗜CakeDay」(Instagram店帳號@cakeday_hk)，並在火炭設置餅房，一手包辦所有甜點和蛋糕。她對烘焙的熱情來自中學時期的一個工作坊，從中學到製作甜品的基本功，並發現這份埋藏在心裡的興趣。

她說：「我的家人也十分支持我，他們很高興我找到熱愛的事。」Soyee的廚房提供顧客不少選擇，有經典口味、簡潔大方的馬卡龍和餡餅；還有創意造型蛋糕，無論是為Blackpink粉絲慶生或嬰兒百日宴等節日，主題都層出不窮。

另一創業例子便是Silky.Pastry (Instagram店

帳號@silky.pastry)的創辦人胡伊琳 (Elaine)，她小時候報讀了一個烹飪班，從而燃起對烹飪的熱情。她在高中修讀應用學習課程的「西式食品製作-甜品及包餅分流」後，便銳意到國際廚藝學院進修。她憶述：「我報讀國際廚藝學院的課程，是因為製作蛋糕非常講求技巧，我想更深入了解烘焙背後的科學知識和當中的特性。」

當Elaine開始得到與顧客經常溝通的機會，從中學到一些顧客消費模式。她洞察到消費者在網上瀏覽大量與糕餅相關的內容，因而促使她與Soyee一樣，決定開設Silky.Pastry網店，並在Instagram和WhatsApp設置帳號。她在葵芳的工作室包辦製作、提貨或送貨服務。顧客訂購Elaine的客製甜點，推動了她的創造力，而讓她亦能按照自己的想法來營運業務，例如她創作了招牌雪山型雪崩蛋糕，以及小至掌控每件產品的甜度。

Elaine說：「我曾在一家酒店工作了大約一年，那段經驗很可貴，但每天的工作都較千篇一律，沒有太多挑戰。這令我想擁有自己的糕餅店，展



Elaine Woo of Silky.Pastry specialises in edible flower creations made with Korean bean paste. 胡伊琳精於製作韓式豆蓉裱花米蛋糕。

Eva Chan of 90s Cake adds her personal touch to her signature St. Honoré, a traditional French pastry. 90s Cake的創辦人陳彥樺，為她的經典法式甜品聖多諾黑蛋糕作點綴。



示自己的創作。我渴望自由發揮創意，而不是一直重複製作完全相同的蛋糕。」

90s Cake (Instagram店帳號@90s_cake_)的創辦人陳彥樺 (Eva) 亦走出相似的創業之路。Eva自六歲起，便跟母親學習烘焙，當她看到父親和朋友們品嚐她的成果甜到入心的樣子，更確立了她對烘焙的熱情。她回憶道，自己並不是勤奮的學生，直到她高中修讀應用學習的包餅製作課程後，便決心到國際廚藝學院進修，那時的她如飢似渴地閱讀多本烹飪書，但她卻說：「我在國際廚藝學院不單獲得教科書上沒有的知識，更讓我學習到朱古力的調溫技巧和糖藝，我亦會繼續學習。」

她補充說：「除了技巧之外，我更學到要成為糕餅師，堅定的決心與精神是實現夢想的必要條件。」

Eva在一家朱古力店工作了一年後，便於2020年在觀塘一座工業大廈開設了她的「90sCake」；她並沒有就此止步，更開設了「Bake B Fat」，製作出具自家創意的經典法式甜點聖多諾黑蛋糕。

國際廚藝學院總教導員Roger表示，學院與時並進，因應行業的結構性轉變而調整課程。除了教授傳統海綿蛋糕和打發蛋白霜等基本功，學

院亦開設了針對營運蛋糕店或麵包店的管理課程。Roger說：「這使學生能夠適應行業的變化，並持續進修發展。」

Soyee修讀了新增的課程，她說：「與其他學院相比，國際廚藝學院有很多綜合性和專業性的課程，這些資歷架構都獲得政府的認可。你不僅學習到烘焙技巧和糕餅知識，還能夠掌握不少理論，包括營養學、會計、人力資源和廚務管理。」

總而言之，Soyee、Elaine和Eva都希望顧客能欣賞她們的產品。Soyee對自己調製的味道、口感和創新設計感到自豪，而Elaine則兩者兼而有之。

她分享說：「我有韓式豆蓉霜裱花米蛋糕的證書，我亦喜歡用它來製作蛋糕，它非常適合調製顏色和形狀。如果顧客提出烘製卡通或類似的創意要求，它都能助我點石成金。」

三位創業者踏入了一個競爭激烈、越來越專業化的行業。Roger指出，日益加劇的人才需求及技能差距，令這行業的競爭更趨白熱化。雖然營運自己的業務責任重大，但Soyee對前景仍感樂觀。

她說：「這個行業充滿潛力和機遇，源於很多人均喜歡用糕餅來慶祝他們的快樂時刻！」■



Begin your baking journey in ICI's cutting-edge baking facilities, equipped with industry-leading courses such as the Higher Diploma in Baking and Pastry Arts and the Diploma in Bakery, Pastry, and Confectionery. Here, you'll acquire the essential skills to craft delicious baked goods and pave the way to start your own baking business, perfectly blending your culinary talents with your creative flair.

國際廚藝學院具備頂級的烘焙設施，助您開展自己的烘焙旅程。多元化設施配合以行業為本專業課程，例如西式包餅及糖藝高級文憑，以及西式包餅及糖藝文憑。在這裡，您將學到製作美味烘焙食品的基本技能，從而為創業做好準備，成就出廚藝技能與創意天賦完美地合而為一的優秀包餅師。

same cake was always available," Woo says.

Unsurprisingly it's a similar story over at 90s Cake (Instagram shop @90s_cake_). Eva Chan found her love of baking at the tender age of six. Watching her mother make desserts were her earliest lessons, but watching her father and friends enjoy the results sealed the deal. Chan says she wasn't a great student, but an ApL course pointed her towards the ICI. She'd devoured cookbooks by then, but, as she explains: "Learning at the ICI, I gained knowledge that wasn't in textbooks. I was exposed to chocolate tempering and sugar art - a passion I developed and which I continue to learn," she says. "Besides the technical skills, I have also learnt the spirit and determination required to be a pastry chef."

Chan worked for a chocolatier for a year before she quit and opened 90s Cake in 2020 in a Kwun Tong industrial building. She also launched Bake B Fat, an Instagram bakery specialising in classic St. Honoré pastries that are sprinkled with creativity.

ICI instructor Fok notes the school has had to roll with the changes, and points out the curriculum has been tweaked to address structural shifts in the industry. On top of teaching the fundamentals of sponge cake and perfect egg white foam, the school has added management skills specific to cake shop or bakery operations. "This enables students to adapt to the industry's changes and continue their development," Fok says.

Ng, for one, took advantage of the expanded curriculum. "Compared with the other colleges, ICI has lots of comprehensive and professional courses, they are qualifications frameworks recognised by the government, and you not only learn about baking and pastry but also theory, which includes nutrition, accounting, human resources and kitchen management."

Bottom line, Ng, Woo and Chan all want their customers to have fun with their work. Ng takes great pride in her flavour, texture and design innovations,

where Woo does a bit of both.

"I have a Korean bean paste flower rice cake certificate and I enjoy working with that. It's really great for manipulating colour and shape, and if customers have any requests for cartoons or something along those lines I can do a little work with it," she says.

The trio has waded into a competitive industry that's becoming increasingly specialised, with lingering labour and skill gaps that Fok notes will make it even more competitive. But Ng is optimistic, despite the responsibilities that come with business ownership.

"It's full of potential and opportunity since so many people love to celebrate their happiness with pastries!" ■

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It's full of potential and opportunity since so many people love to celebrate their happiness with pastries!

這個行業充滿潛力和機遇，源於很多人均喜歡用糕餅來慶祝他們的快樂時刻！

— Soyee Ng 伍素儀

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Always be hungry to learn more, stay humble, define your goals and where you want to be.

讓自己持續保持對知識的渴求、保持謙虛、確立目標及想要晉升的位置。

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成功之道

SECRETS OF SUCCESS

The senior managers of two of Hong Kong's most prestigious private members' clubs share their insights on how to build a thriving career in this unique environment.
香港兩家最享負盛名之私人會所的高級管理人員，分享他們在這獨特的環境下，如何成就璀璨事業。

By Sarah Fung and Carla Thomas

For anyone interested in a career in hospitality, a stint at a clubhouse can offer invaluable experience and fascinating insights. With a high net-worth clientele that expects consistently high operational standards combined with a feeling of community and belonging, clubhouse management is both uniquely challenging and highly rewarding.

We speak to Wallace Li, Director of Racecourse Management of the Hong Kong Jockey Club, and Randal Linhart, General Manager of the Hong Kong Football Club, who share their insights on how to build a thriving career in the world of clubhouses.

對於有志投身款待業的人來說，在會所工作可獲得寶貴經驗和真知灼見。高貴賓客期望會所維持頂級的營運水平和親切的歸屬感。因此，會所管理既面對不一樣的挑戰，又是一個高回報的行業。

我們專訪香港賽馬會馬場業務部總監李展鴻和香港足球會總經理林克朗，他們分享在會所營運行業，如何成就非凡事業。

WALLACE LI 李展鴻

As the Director of Racecourse Management at the Hong Kong Jockey Club, Wallace Li is at the helm of a diverse team of over five hundred staff. He plays a pivotal role in managing a wide array of the club's operations. This includes overseeing sectors such as food and beverage, security, crowd management, facility management, marketing, entertainment, and more, ensuring seamless functioning across all these varied departments.

How did you start a career in hospitality?

I graduated with a Higher Diploma in Hospitality from PolyU [the former Hong Kong Polytechnic] in 1984, and right away knew I wanted to go into

food and beverage. My entry into the industry was through a management trainee programme with a hotel chain, which soon led to a role as a restaurant manager. That experience led to an opportunity to work in China, where I worked in hotels in Guangzhou and Hangzhou. I have to admit that it was very different back in those days - it was still quite rural, and as a young man I found it rather boring. In 1992, I joined the Hong Kong Jockey Club, and since then I have had many opportunities to develop my career by transitioning through different departments. They even sponsored my MBA!

Have you ever done an internship?

My six-month internship placement at The Peninsula was an incredibly enriching experience. Though it was only half a year, the amount of knowledge and skills I gained felt equivalent to three years! I had the opportunity to work across various departments, including the rooms division, housekeeping, and food and beverage, covering all aspects of operations. Hospitality graduates need to understand that in your first couple of years, there is so much to learn that can't be taught at school. Practical experience is invaluable, and you need to learn quickly. If you have an opportunity to get hands-on experience, take it.

Even if you plan to go straight into management?

Absolutely! You have to get your hands dirty in order to understand what's going on in every aspect of the operation.

What advice would you give to someone considering a career in hospitality?

First of all: be curious. If you're working in hospitality, it needs to be part of your personality that you're ready to go above and beyond. You need to be creative, and constantly ask yourself, "How can I make my customer's experience as good as it can be?" Success in this industry all comes down to your mental attitude. Always be hungry to learn more, stay humble, define your goals and where you want to be, then map out your plan to get there.

作為香港賽馬會馬場業務部總監，李展鴻率領一支由五百多名員工組成的多元團隊。他的角色舉足輕重，包括管理餐飲、保安、人流管制、設施、行銷、娛樂等多個部門，確保所有部門運作一切順暢。

您是如何投身酒店餐飲業？

1984年，我在香港理工大學 [前身為香港理工學院] 完成款待業管理的高級文憑，當時我已立志投身餐飲業。一開始，我透過一家酒店集團的管理培訓計劃入行，很快我便獲晉升為餐廳經理的職位，工作更讓我有機會到內地的廣州和杭州的酒店工作。那時還是很鄉郊的樣子，跟現在截然不同。因為當時年青的我有感工作較為沉悶，所以後來我在1992年加入香港賽馬會，自此獲得在不同部門的工作機會，公司更贊助我攻讀工商管理碩士課程！

您有當過實習生嗎？

我曾在半島酒店實習了六個月，那是非常寶貴的經驗。雖然只是短短半年，但我獲得的知識和技能相當於三年的磨練！我在客房部、房務部及餐飲部等多個部門工作，範疇涵蓋營運的各個方面。款待業的畢業生必須明白，在投身社會的最初幾年，有很多東西是在學校裡無法經歷到的，實戰經驗十分可貴，你亦需要快速學習。如果你有機會獲得實戰經驗，請好好抓住它。

即使您打算直接晉升到管理層，也要盡力抓住實戰經驗嗎？

這是當然的，你必須親自處理各項工作，才能了解各方面的實際操作情況。

對於考慮投身款待業的人士，您有什麼建議？

首先，要有好奇心。如果你在款待業工作，它需要成為你個性的一部分，然後你便能準備好超越自我。你需要有創新思維，並不斷問自己：「我怎樣才能讓賓客感到賓至如歸？」在這個行業要成功，完全取決於心態。讓自己持續保持對知識的渴求、保持謙虛、確立目標及想要晉升的位置，然後按目標訂下你的計劃。

RANDAL LINHART 林克朗

In addition to managing its sports and recreational facilities, as well as food and beverage outlets, the Hong Kong Football Club (HKFC) also hosts a variety of sports events and regularly organises local and international tournaments. These activities require meticulous coordination, a task adeptly handled under the leadership of General Manager Randal Linhart.



“

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and you have to truly like what you're doing.
要真誠待人、待人如己，你必須真心喜歡你的工作。

”

Could you share some insights into your career journey so far and how you arrived at your current position?

I started as a minibar attendant and worked my way up, gaining knowledge and building my reputation through hands-on experience. My journey took a turn when a headhunter reached out to me for the F&B Director position in HKFC. Due to my performance in that role, I was promoted to Deputy General Manager and finally General Manager.

What's the difference between working in a private members' club and working in a hotel or restaurant?

The most significant difference between private members' clubs versus hotels and restaurants is your relationship with the clientele. Customers come and go, but in a private members' club, you interact with the same members, day after day. Unlike customers in hotels and restaurants who come and go, club members - who pay both a joining fee and a monthly subscription - often feel a sense of ownership. This dynamic shapes a unique environment in clubhouses.

How do you keep your clientele happy?

Listen to them and give them your time. It's important to recognise that everyone has their unique perspective. I find that I can glean new insights from all forms of feedback, be it complaints, suggestions, or compliments. Additionally, it's crucial to acknowledge that some members simply seek interaction and value feeling appreciated.

What personality traits are essential for success in a career within clubhouses?

I think you have to be genuine, and you have to truly like what you're doing. Our club focuses on sports and social activities so there are many hats to wear: host, hall monitor, headmaster, master of ceremonies, coach, cheering squad, shoulder to lean on, judge, jury, everyone's favourite uncle.

What kind of career trajectory can a recent graduate expect when pursuing a career in clubhouse management?

My advice to any recent graduate would be don't expect anything to be handed to you. It's up to you to make your career progress. Hospitality is not an easy career; you have to work hard. As you move throughout your career, remember to uphold integrity and always strive to treat others kindly. ■

除了管理體育、康樂設施和餐飲服務外，香港足球會亦經常主辦一系列體育活動，並定期舉辦本地及國際賽事。在總經理林克朗的領導下，這些需要悉心 and 細緻協調的活動，都進行得順暢流利。

您是如何晉升到現在的職位？請分享您在職場上的所見所聞。

我一開始是當迷你吧備品管理員，透過不斷學習和實戰經驗，一步步晉升過來。我的事業出現轉捩點，是一位獵頭公司代表招攬我擔任香港足球會的餐飲總監。基於我在該職位上的卓越表現，我先後獲晉升為副總經理及總經理。

在私人會所和酒店裡的餐廳工作，有哪些不同之處？

兩者最大的分別在於你和顧客之間的連繫。酒店、餐廳的賓客來來往往，每天都不同；私人會所的客群卻是比較固定的，他們日復一日的與你互動。而且，他們繳付入會費和月費，對會所有一份歸屬感，這種模式令會所的工作與別不同。

您如何讓客人有賓至如歸的感覺？

聆聽他們的需要，並花時間與他們溝通，因每位賓客都有不同的想法，了解他們的需要便很重要。不論是投訴、建議和讚美，他們的回饋總讓我得到一些新的認知。此外，還要明白有些會員只是想多些溝通，以及獲得被重視的感覺，這也是相當重要的。

您認為在會所工作，在性格上應具備哪些特質？

要真誠待人、待人如己，你必須真心喜歡你的工作。我們的會所著重體育項目和社交活動，所以我們擔當不同角色，例如主持人、監督、校長、司儀、教練、啦啦隊、朋友、評審、評審團及受愛戴的叔叔等角色。

應屆畢業生在從事會所管理工作時，對自己的事業發展應有什麼期待？

我對所有應屆畢業生的建議是，不要期望別人會給你任何東西。事業上的成長和成功，取決於你自己。款待業並不是一門輕鬆的行業，你必須努力工作。在晉升的過程中，你需記住要保持正直，以及盡力善待他人。■



Enter the dynamic world of leisure events and clubhouses through VTC's specialised programs, designed to impart the professional knowledge and management skills essential in the leisure and recreation industry. Explore options such as the IVE Higher Diploma in Leisure Management, the Diploma in Food & Beverage Operations (QF Level 3), and the Diploma in Catering with Event Management (QF Level 3) provided by the Hotel and Tourism Institute.

透過職業訓練局的專業課程，您可投身充滿活力的康體文娛及會所工作，課程旨在教授康體文娛行業所需的專業知識和管理技巧。另外，您亦可多了解香港專業教育學院的康體文娛管理高級文憑的內容，以及酒店及旅遊學院開辦的餐飲營運文憑(QF級別3)和餐飲與活動管理文憑(QF級別3)等課程進行選擇。



DINING FOR THE FUTURE

高級餐飲邁向 可持續未來

Amber's Culinary Director and ICI Honorary Advisor Richard Ekkebus explains what goes into sustainable fine dining and why it's an achievable goal.

著名餐廳Amber的廚藝總監兼國際廚藝學院榮譽顧問Richard Ekkebus，分享可持續高級餐飲的精髓，並解釋為何那是個可實現的目標。

By Leona Liu



As the world moves towards carbon neutrality and sustainable living, we've embraced eco-friendly practices in many parts of our daily lives - reducing plastic use, carrying reusable tote bags, avoiding excessive packaging, and so on. However, the shift towards sustainability hasn't been uniform across all sectors. Restaurants and hospitality businesses, for example, are still on their journey towards comprehensive sustainability.

Consider dining at a fine restaurant during winter, where ordering out-of-season delicacies like tomato confit in Oslo or a lychee martini in Japan raises questions about environmentally sound supply chains.

This raises the question: Is sustainable fine dining something that can be achieved, or must we simply accept the occasional net-zero misstep for a nice evening out?

A GOAL WITHIN REACH

Sustainable fine dining is indeed attainable, according to Chef Richard Ekkebus. An ICI Honorary Advisor since 2020, Ekkebus is the guiding force behind Amber, the French fine-dining institution in Hong Kong that has been awarded both a two-star and Green-star Michelin rating.

As one of the ICI's esteemed Honorary Advisors, joining a list of ten globally renowned experts dedicated to nurturing young culinary talents and shaping the institute's programmes, Ekkebus has his finger on the pulse when it comes to the future of fine-dining. And in his expert view, the future looks greener than one might imagine.

正當全球為實現碳中和及可持續生活而努力，我們在日常生活多個環節中都採納環保生活方式，例如減少使用塑膠製品、自備可重用購物袋，以及避免過量包裝等。不過，每個行業邁向可持續發展的步伐都不一致。好像餐廳和款待業，就仍然在走向全面可持續發展的道路上。

試想在冬天走進高級餐廳享用不合時令的菜式，例如在奧斯陸吃油封番茄，在日本來一杯荔枝馬天尼等，這都令人對綠色供應鏈產生疑問。

問題來了：可持續高級餐飲是否真正能夠實現？我們應否為了一頓愉快的晚餐而接受偶爾的淨零碳排失誤？

可實現的目標

大廚Richard Ekkebus表示，可持續高級餐飲是可以實現的。他自2020年起成為國際廚藝學院榮譽顧問，也是榮獲米芝蓮二星和綠星的法國高級餐廳Amber的掌舵人。

國際廚藝學院榮譽顧問備受業界推崇，致力培育年青廚師，指導學院課程。Ekkebus身為全球十位榮譽顧問之一，十分關注高級餐飲的未來發展。以專家的角度看，他認為高級餐飲在環保方面的發展勢頭之強勁，將是大家意想不到的。

他說：「我不是食物系統或氣候變化的專家，但我對自己的廚房和供應食材卻瞭如指掌。」

"I am not a food system or climate change expert. But I am an expert in my own kitchen and of the ingredients that arrive at our restaurants," says Ekkebus.

For the nearly two decades that Ekkebus has been in Hong Kong, consumer demand has been dominated by exotic seafood and rich protein diets. But with the city's 2045 net-zero target on the horizon, Ekkebus has worked tirelessly in a bid to change the status quo of what he describes as "a rather overindulgent and wasteful five-star hospitality industry into ethical and conscious management of operations."

GOING GREEN BEHIND THE SCENES

As the flagship restaurant at the Landmark Mandarin Oriental, Amber has always been a trailblazer in Hong Kong's culinary landscape. It consistently holds its two Michelin-star rating, and since 2022, it has raised the bar by securing a new distinction from the French restaurant guide: a Michelin Green Star.

This prestigious recognition is given to restaurants that excel in both culinary artistry and sustainable practices. The Green Star-worthy commitment includes adherence to ethical and environmental standards, focusing on sustainable producers and suppliers, and striving to reduce or eliminate waste and non-recyclable materials from its supply chain.

These are topics that Ekkebus himself has championed in the classroom in his role as an ICI advisor. From the best practices of sustainable seafood to the potential benefits of meat-free fine dining, the chef has engaged openly with ICI students, conducting culinary demonstrations and facilitating valuable discussions with the next generation of chefs, who will play a crucial role in addressing tomorrow's climate change challenges.

Guiding and shaping his message, both in the kitchen with his staff as well as in the classroom, are the Sustainable Development Goals (SDGs).

The SDGs are a universal set of goals, targets, and indicators adopted by the United Nations in 2015 as part of the 2030 Agenda for Sustainable Development. These goals were designed to guide global efforts to address challenges such as poverty, inequality, climate change, environmental degradation, peace, and justice.

Goals 2, 12, and 13 are especially pertinent in the hospitality industry, focusing on zero hunger, responsible consumption and production, and urgent climate action.

To make progress on these SDGs, Amber purchases only sustainably sourced commodities such as sugar, coffee, cacao, and vanilla to ensure farmers earn a fair price, and no child labour is used. Similarly, the restaurant uses cage-free and organic eggs, meat and seafood, all paper products are FSC-certified, and it has abolished single-use plastics.

Still, challenges exist. People are nothing if not creatures of habit, and when the familiar is replaced by innovation, winning them over can be tricky. According to Ekkebus, that battle takes place in both the dining room and the back of the house.

"Clearly communicating our goals with the team and offering thorough training is vital. It's crucial for driving and enhancing sustainability across the entire team," says the chef. "They become not just supporters but the real driving force behind our objectives."

THE NEXT PHASE OF SUSTAINABLE FINE DINING

Amber is set to introduce a range of new sustainable initiatives, with the current priority being waste reduction and the adoption of circular solutions. The restaurant collaborates with local Hong Kong businesses, such as microbrewery Young Master, to

craft its own beer using upcycled sourdough bread and excess fruit skins sourced from organic growers. Additionally, waste materials like eggshells and coffee grounds are recycled back to the farm for use as compost.

"Every small step matters," emphasises Ekkebus, who advises restaurants to avoid tackling too many initiatives at once and instead set achievable goals, celebrating each success along the way.

Ekkebus highlights the vital role of open communication for aspiring chefs and young restaurant professionals, especially those aiming to manage their own staff and restaurants in the future. After all, as an African proverb once said: If you want to go fast, go alone. If you want to go far, go together.

"Engage the entire team towards the set goals. And above all, understand that perfection isn't immediate - but you can focus on continuous improvement," Ekkebus concludes. ■



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準備好與國際廚藝學院一起踏上廚藝旅程、讓世界變得更美好未?報讀廚藝高級文憑、經典西式廚藝高級文憑和國際廚藝文憑等課程,助您打開卓越廚藝世界之門,透過可持續發展締造積極正面的影響。



Ekkebus在香港的20年間,消費者對進口海鮮和高蛋白質食物的需求特別熾熱。在香港努力向2045年淨零排放目標邁進之際,Ekkebus亦不斷努力冀改變高級餐飲業的現狀,盼能「令頗為過度放縱和浪費的五星酒店業轉用合乎道德和有意識的營運管理」。

鮮為人知的環保進程

Amber是置地文華東方酒店的旗艦餐廳,被譽為香港餐飲業的先驅。多年來,Amber穩奪米芝蓮二星殊榮,由2022年開始更獲綠星獎項,把餐廳的知名度推至另一高峰。

綠星這項權威認可特別授予在烹飪藝術和可持續實踐上表現出類拔萃的餐廳。獲頒發綠星殊榮的餐廳承諾堅持達到道德和環境標準,專注於可持續的生產者和供應商,並致力減少或摒棄供應鏈中的廢物和不可回收材料。

這些都是Ekkebus作為國際廚藝學院榮譽顧問在課堂上重視的課題。從可持續海鮮的最佳經營模式到無肉高級餐飲的潛在好處,這位大廚都親自與廚藝學院的學生分享和探討,並作廚藝示範,與新一代廚師展開啟發性的討論。這些明日之廚將是應對未來氣候變化問題的主帥。

事實上,他向廚房的員工和課堂的學生所傳遞的信息,都受可持續發展目標(SDGs)的主導和影響。

可持續發展目標由聯合國於2015年訂立,作為《2030年可持續發展議程》的一部份。這些目標旨在集合全球力量解決貧窮、不平等、氣候變化、環境惡化、和平和公義等問題。

第二、十二和十三的目標與款待業息息相關,分別關注消除飢餓、負責任的消費和生產,以及緊急氣候行動等議題。

為達到上述目標,Amber餐廳只採用可持續來源的糖、咖啡、可可和雲呢拿,確保農夫取得合理回報和不牽涉童工問題。餐廳亦採用非籠養有機雞蛋、肉類和海鮮,所有紙製品都有森林管理委員會認證,並且不再使用一次性塑膠製品。

可是,問題依然存在。人類是習慣性動物。當熟悉的東西被新觀念所取代,要他們接受並非易事。Ekkebus說,這情況無論在尋常百姓家抑或餐廳廚房都會發生。

他說:「我們必須把目標清晰地告訴團隊,並且給他們提供全面的訓練。讓整個團隊一起推動和加強可持續發展是相當重要的。」他續道:「他們不僅幫助實踐這個概念,也是邁向目標的真正推動者。」

可持續高級餐飲的未來發展

Amber即將推出一系列可持續的新措施,而減廢和採用循環解決方案是當前的首要任務。該餐廳與微型釀酒廠少爺啤啤廠等香港本地企業合作,使用回收的酸種麵包和來自有機種植者的多餘果皮製作自家啤酒。此外,餐廳把雞蛋殼和咖啡渣等廚餘回收,送返農田用作堆肥。

他強調:「聚沙成塔,每一小步都很重要。」他建議餐廳不要同一時間推行太多措施,最好訂立可實現的目標,為過程中的每次成功喝彩。

Ekkebus表示,對於有抱負的廚師和年輕的餐飲業專才,特別是那些計劃管理自己的員工和餐廳的人來說,坦誠的溝通非常重要。正如非洲一句諺語:「一個人,走得比較快。一起走,走得比較遠。」

「讓整個團隊一起向目標邁進。要知道取得完美的成果並非能立竿見影;反而我們可以把注意力放在持續改進上。」Ekkebus總結道。■



Engage the entire team towards the set goals.
And above all, understand that perfection isn't immediate.

讓整個團隊一起向目標邁進,
要知道取得完美的成果並非能立竿見影。



FROM CHINA TO THE WORLD

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高級中菜正邁向黃金時代，India-Jayne Trainor為您介紹世界各地備受讚譽的中菜食府，揭開當中的成功之道。

By India-Jayne Trainor

It started as a trickle that became a flood.

In 2009, Lung King Heen in Hong Kong made history as the first Chinese restaurant to earn three Michelin stars in the history of the guide. Dozens more Chinese restaurants followed in their footsteps, including Lei Garden, Shang Palace and Bo Innovation, who have all earned the topmost prize in the hypercompetitive world of haute cuisine.

As a result, high-end Chinese restaurants today are finding their footing with critics worldwide. In an industry once predominantly shaped by French and Western culinary traditions, the inclusion of Chinese fine dining in prestigious restaurant guides and awards has become increasingly common.

Likewise, thanks to generations of immigration, Chinese communities have established a presence in almost every major world city. This widespread presence makes it easier for gourmet Chinese restaurants to attract and maintain a loyal customer base, supportive of their fine dining concepts and price points.

This has led to the emergence of a vibrant network of establishments specialising in gourmet Chinese cuisine, making it an opportune time to dive into the culinary arts of Chinese gastronomy. Worldwide, the scarcity of chefs proficient in these skills makes those who are, highly sought after.

The chefs at these renowned restaurants have mastered techniques passed down through generations, further refined in top culinary schools and the world's most prestigious kitchens. Here's an insight into some of the world's most remarkable Chinese restaurants that continue to spearhead the revolution in fine dining Chinese cuisine.

甫開始，餐廳獲獎如幾道細水；後來卻變成澎湃洪流，氣勢如虹。

2009年，香港的龍景軒成為全球第一家獲米芝蓮三星殊榮的中菜餐廳。隨後，不少中菜餐廳如利苑酒家、香宮和廚魔，亦紛紛躍上「星」途，在競爭激烈的高級餐飲世界，榮獲此項最高殊榮。

目前，高級中菜餐廳都在全球飲食評論家的美食名單上。在這行業，法國菜和西餐曾是主流，大行其道；但現在，高級中菜被納入著名餐廳指南，並獲得多項殊榮，已是愈來愈普遍的趨勢。

同時，經歷幾代華人移民海外，華人社區已幾乎遍及世界各大重要城市。中菜餐廳的廣泛存在，令它們更容易吸引和維持忠實的顧客群，其美食理念和價格均為受落。

這股趨勢使不少精緻中菜餐廳相繼湧現，亦造就深入研究中華廚藝的一個好時機。因此，在全球中菜廚藝專家短缺的餐飲業裡，中菜廚師變得炙手可熱。

這些著名餐廳的廚師掌握了代代相傳的烹調技術，並在頂級廚藝學校和全球享負盛名的廚房獲得進一步提升。以下是幾家在世界各地著名的中菜食府，它們繼續引領高級中餐的演變。



Coconut water ice with bird's nest, fermented coconut, dried mulberries, yogurt and mochi from London's A. Wong restaurant

倫敦A.Wong餐廳炮製的甜點，將椰汁冰配燕窩、椰果、桑椹乾果、乳酪和麻糬。

A. WONG, LONDON

Tucked away in Central London, the two-Michelin-starred A. Wong is the epitome of Chinese diaspora dining. The restaurant is owned and run by Head Chef Andrew Wong, a British-born chef of Chinese descent whose grandfather moved to England as a refugee.

Later, Andrew's parents, Albert and Annie, would come to open this elegant Pimlico haunt, which Andrew named A. Wong in tribute to the family. His authentic yet innovative dishes reflect his British upbringing, which was enveloped in traditional, home-cooked Chinese food.

"The restaurant is my celebration of China, its history, and the bridge between China and Britain," says Wong, whose signature "Collections of China" tasting menu takes diners through a multisensory feast across China's provinces, from Yunnan sweet potato to Shaanxi pulled lamb.

CANTON BLUE, LONDON

Not far away from A.Wong, Canton Blue in The Peninsula London prides itself on its fusion of Asian and British dining styles. More than just a Chinese restaurant, Canton Blue boasts the refined

elegance that is a hallmark of the original Peninsula in Hong Kong.

Executive Chef Dicky To who is also CCI's Master Chief course graduate, describes the menu as "rich in traditional Cantonese dishes, enhanced by recognisably British cooking techniques and ingredients."

Forgoing traditional ingredients such as abalone and bird's nest, Canton Blue instead showcases unique culinary creations. Highlights include Cornish blue lobster braised with aged cheddar, stilton, girolles, rice cakes, and hand-dived Scottish scallops. The menu also features inventive dishes like wok-fried lamb chops in a rich eight treasure sauce, alongside beloved authentic recipes like Peking duck, abalone and classic dim sum, plus an extensive drinks menu of baijiu and Shaoxing wines.

SHANG PALACE, PARIS

Shang Palace in Paris was the first Chinese restaurant in France to be awarded a Michelin star - a groundbreaking milestone when it was announced in 2011.

Under the guidance of Executive Chef Samuel Lee and his team of four culinary masters, the restaurant

operates with seamless efficiency, showcasing advanced techniques that impress even the most discerning French chefs.

Chef Lee brings substantial expertise to the table. A graduate of the Chinese Culinary Institute's course in Chinese Cuisine, he honed his skills with the Shangri-La Group in Wenzhou, mastering the nuanced cooking styles of Canton and Huaiyang.

While Shang Palace primarily offers Cantonese dishes, Chef Lee incorporates influences from other Chinese regions like Beijing, Sichuan, and Shanghai, evident in dishes such as roasted Peking duck and Sichuan-spiced chicken. The "Discovery Menu" features a variety of exquisite selections like Cantonese-style roast duck, classic char siu with honey, and langoustines with yuzu sauce, beautifully marrying Chinese culinary art with local French ingredients.

Anti-clockwise from bottom left: Chef Dicky To of Canton Blue, The Peninsula London; Canton Blue's signature Peking Duck; Cornish blue lobster with cheese, rice cakes and scallop from Canton Blue

(左) 倫敦藍粵軒餐廳主廚陶國檢
(右下, 右上) 倫敦藍粵軒招牌北京烤鴨, 及英國康沃爾郡的藍龍蝦、配芝士和扇貝



(Above) Executive Chef Samuel Lee of Shang Palace, Paris
(Left) Dim sum selection at Shang Palace, Paris

(上) 巴黎香宮的行政總廚李森
(左) 巴黎香宮的點心拼盤



倫敦A. Wong 餐廳

米芝蓮二星餐廳A. Wong位於倫敦市中心,是海外華人餐飲典範。餐廳由主廚Andrew Wong擁有和經營,這位華裔廚師於英國出生,其祖父當年以難民身份移居英國。

後來,Andrew的父母Albert和Annie於倫敦巴黎可區開設餐廳,Andrew以一家名字A.Wong來命名,以此來向家族致敬。他正宗又嶄新的中菜佳餚,反映他在英國華人家庭成長的背景。

主廚Andrew分享道:「餐廳體現我熱愛中國、她的歷史及中英文文化的連繫。」主廚的招牌菜單「中國典藏」(Collections of China) 帶領食客以味蕾走過中國不同省份,從雲南的番薯到陝西的羊肉。

倫敦藍粵軒

位於倫敦半島酒店的藍粵軒,距離A. Wong餐廳不遠。以融合亞洲和英式餐飲風格而佔有一席,藍粵軒不僅是一家中菜餐廳,還散發出香港半島酒店標誌性的優雅氣質。

行政總廚陶國檢亦同為中華廚藝學院大師班畢業形容菜單為「豐富的傳統粵菜,並融入公認的英國烹飪技術和食材」。

藍粵軒每道菜式盡顯創意,捨棄鮑魚、燕窩等傳統菜餚,卻以英國康沃爾郡的藍龍蝦、陳年車打芝士、斯蒂爾頓藍芝士、girolles芝士、年糕和人手捕捉的蘇格蘭扇貝作為亮點。菜單還包括創意菜餚,如濃郁的八寶醬炒羊扒、北京烤鴨、鮑魚和粵式點心等備受客人鍾愛的經典菜餚,以及具備多款白酒和紹興酒的酒水單。

巴黎香宮

位於巴黎的香宮,是法國首家獲得米芝蓮星級的中菜餐廳。2011年,香宮獲頒此項殊榮時,實在締造了重要的里程碑。

餐廳在行政總廚李森及其四位廚藝大師的領導下,保持高效率的運作,並展示高超廚藝技術,令到最挑剔的法國廚師也留下深刻印象。

李總廚早年畢業於中華廚藝學院的中廚師課程,在溫州香格里拉集團磨練出多項技藝,掌握了粵菜和淮揚菜的細緻烹飪風格,因此,他為香宮引進了豐富的專業菜餚知識。

香宮主要提供粵菜,但總廚融合了京、川、滬等中國地方菜色風味,例如北京烤鴨和川辣雞等菜餚,把美食體現得淋漓盡致。「探索菜單」(Discovery Menu)提供粵式烤鴨、經典蜜汁叉燒、柚子海蜆蝦等一系列精緻美食,將中式烹飪與法國當地食材完美結合。



MOTT 32, DUBAI

Nestled in the heart of the desert, Mott 32 in Dubai is an unlikely place to find award-winning Chinese cuisine. This renowned Cantonese restaurant has carved out a niche in this unusual environment, celebrated for its sustainable produce, time-honoured recipes, and innovative approaches.

From its vantage point on the 73rd floor of the Address Beach Resort, the restaurant offers a fine dining experience that blends Eastern and Western design elements with a traditional Chinese aesthetic. Executive Chef Frankie Yang Tao attributes the restaurant's success to its use of authentic ingredients like Yellow Mountain Honey, taro, and bird's nests, imported directly from China, and its adaptability in aligning traditional Cantonese flavours with the diverse tastes of Dubai's populace.

Originating from Nanjing, Chef Tao was schooled in Chinese culinary arts by his father. At Mott 32, he helms the kitchen, crafting signature dishes such as the renowned Peking Duck. This dish's creation, involving extensive trials with thirty duck varieties, a range of smoking woods, and numerous cooking methods, underscores the meticulous effort that has cemented its esteemed reputation.

CASSIA, SINGAPORE

At Cassia in Singapore, a culinary gem inspired by Asia's ancient spice routes, Executive Chef Alan Chan offers what he describes as a "modern reinterpretation of Chinese cooking."

Cassia's menu at this Sentosa establishment artfully blends traditional techniques with bold and vibrant flavours, presenting sophisticated dishes such as stewed udon with Australian lobster and handmade dim sum featuring abalone and Iberico pork.

For those seeking a taste of comfort, Chef Chan

recommends a house favourite: the double-boiled chicken soup with fish maw and dried scallop. He highlights that this dish reflects Guangdong cuisine's focus on the quality of the broth, delivering an invigorating aroma and flavour.

Chef Chan's extensive experience honed in restaurants and dai pai dongs alike in Hong Kong, has culminated in the perfection of his Signature Set Menu at Cassia. This menu showcases some of Chan's star items like wok-fried Kagoshima wagyu beef in black pepper sauce and chilled almond jelly with superior bird's nest. ■

Interiors at Mott 32, Dubai
迪拜卅二公館的內部裝飾美輪美奐



迪拜卅二公館

在迪拜的沙漠中心，很難想像到遇上卅二公館這家屢獲殊榮的粵菜餐廳。這家著名的餐廳在這個非比尋常的環境中佔有一席之地，以其可持續發展的食材、歷史悠久的食譜和創新烹調而聞名。

餐廳位於迪拜地標海灘度假酒店的73樓，融合了東西方的設計元素，以及中國傳統美學的精緻用餐體驗。行政總廚Frankie Yang Tao表示，餐廳的成功主要是使用了從中國直接進口的正宗食材，如黃山蜂蜜、芋頭和燕窩，以及將傳統粵菜風味與迪拜民眾的多樣化口味，完美結合。

Frankie總廚來自南京，跟隨父親學習中國烹飪。他主理卅二公館的廚房，製作北京烤鴨等招牌菜餚。這道菜經過多重試驗，廣泛涉及三十種鴨子品種、一系列燻木和多種烹飪方法，突顯了廚師的一絲不苟，並奠定了這道菜的聲譽。

新加坡凱嘉中餐廳

新加坡凱嘉中餐廳精心設計的菜單，受亞洲古法香料路線的啟發。行政總廚陳偉倫形容為「以現代手法演繹傳統中式烹飪」。

這家聖淘沙餐廳的菜單，巧妙地將傳統技藝與大膽鮮明風味融為一體，呈現多款精緻菜式，如黃湯扣煮澳洲龍蝦球伴稻庭烏冬，以及鮑魚和西班牙伊比利亞黑毛豬精製的手工點心。

對於那些尋求療癒滋味的食客，陳總廚推薦一道招牌菜：宗谷元貝花膠燉櫻花雞湯。他表示，這道菜反映廣東菜重視湯底質量，散發出令人振奮的香氣和風味。

陳師傅在香港的餐廳和大排檔累積的豐富經驗，令他在凱嘉中餐廳打造出精選套餐。菜單展示了他的一些星級菜餚，例如黑胡椒醬炒鹿兒島和牛，以及龍王金絲官燕杏仁凍。■



Seafood in double-boiled broth at Cassia, Singapore
新加坡凱嘉中餐廳的海鮮燉雞湯，令人垂涎三尺



The Chinese Culinary Institute's (CCI) programmes including the Higher Diploma in Culinary Arts, Diploma in Chinese Cuisine and Certificate in Chinese Cuisine (QF Level 2) provide an immersive education in the artistry of Chinese culinary traditions and a clear path to a rewarding career. At CCI, you can turn your dream of becoming an executive chef into reality and prepare for your exciting global culinary adventure!

中華廚藝學院(CCI)的廚藝高級文憑、中華廚藝文憑和中式烹飪證書(QF級別2)等多個課程，提供全面的中文傳統廚藝職專培訓，清晰引領學生投身充滿前景的廚師專業。在中華廚藝學院，您可以實現成為行政總廚的夢想，並為令人期待的全球美食冒險做好準備！



THE POWER OF PARTNERSHIPS

眾志成城

Rosewood Hotel Group's global internship programme provides invaluable international exposure to young aspiring professionals.

瑰麗酒店集團的環球實習計劃，為有抱負的年輕專業人士開拓國際視野。

By Anna Cummins

“
Rosewood wants like-minded partners in creating a meaningful and lasting impact on young people.
瑰麗酒店集團希望與志同道合的夥伴攜手合作，
為年輕人創造有意義和持久的影響。”

”

A good hotel is more than a place to catch a restful night's sleep. The best hotels embody their people, embrace a sense of place, and enrich the local community by giving back.

Rosewood Hotel Group has teamed up with the Vocational Training Council (VTC) to offer global internship opportunities to local youngsters studying hospitality courses at ICI and the Hong Kong Institute of Vocational Education (IVE).

Launched in 2022, the company's first global internship programme nurtures a new generation of industry talents and broadens their global vision, as well as promote equal access to opportunity through education and upskilling. The selection process is straightforward and rewards curiosity rather than experience or academic performance.

"As long as they have a strong passion for the hospitality industry and can demonstrate how they could benefit from this global internship programme, a candidate is considered," says Mehvesh Mumtaz Ahmed, Vice President of Social Impact at Rosewood Hotel Group. "It's about giving young people a chance to try something they otherwise wouldn't have access to."

The group's roadmap for social and environmental impact, known as "Rosewood Impacts", is split into two pillars: Rosewood Sustains and Rosewood Empowers. The former focuses on environmental responsibility, while the latter uplifts communities through equal access to opportunity, including seeking talent from underserved or underrepresented groups.

"Rosewood Empowers, one of the two pillars under Rosewood Impacts, encapsulates our belief that equal access to opportunity is the key to uplifting communities," says Ahmed.

家好的酒店，不僅是一個讓人安穩休息的地方；頂尖的酒店能夠體現人文關懷和地方特色，並透過回饋當地社區來豐富其內涵。

瑰麗酒店集團與職業訓練局攜手合作，為不少在國際廚藝學院和香港專業教育學院就讀款待業管理的本地學生，提供環球實習機會。

集團於2022年推出首個環球實習計劃，致力為業界培育新一代人才，開拓年輕人的國際視野，並公平地給予教育學習和技能提升的機會。選拔過程簡潔明確，注重候選人的好奇心，而非著重經驗或學業成績。

瑰麗酒店集團社會公益副總裁Mehvesh Mumtaz Ahmed表示：「只要他們熱衷於酒店款待業，並能夠證明他們如何從是次環球實習計劃中得益，就會考慮入選。這是為了讓年輕人有機會嘗試他們原本沒有機會接觸到的事物。」

為了向社區和環境傳遞積極影響，集團推出「瑰麗一心」計劃，分為「瑰麗綠延」和「瑰麗同行」兩大部份。前者著重保護環境的責任，而後者則透過機會平等的信念來振興全球社區，包括從被忽視或少數群體中發掘人才。

Ahmed表示：「『瑰麗同行』是『瑰麗一心』的兩大部份之一，體現了我們的信念，即機會平等是振興社區的關鍵。」

她又解釋：「這個先導計劃為來自非傳統學術背景的年轻人，帶來別具意義的酒店實習機會，為職業專才教育的學生提供平時無法獲得的全球視野，並賦予技能和知識，為他們的日後發展奠定成功的基礎。」

Mehvesh Mumtaz Ahmed
Vice President of Social Impact at
Rosewood Hotel Group
瑰麗酒店集團社會公益副總裁
Mehvesh Mumtaz Ahmed



“The pilot programme, which connects young people from non-traditional academic backgrounds to meaningful internships in hospitality, provides global exposure not typically available to vocational students, and empowers them with skills and knowledge that can set them up for success in the long term,” Ahmed explains.

“Hong Kong is our home, and we wanted to start our social impact journey here first before scaling up on a global level.”

INTERNATIONAL INTERNSHIPS AT ROSEWOOD

International experience is essential for nurturing talent in the hotel industry, particularly in a global hub such as Hong Kong.

IVE student Henry Lee was among the first cohort to participate in Rosewood’s global internship programme, which offers two-month overseas placements for students in the Department of Hospitality at IVE, along with the support and guidance of a mentor at the hosting Rosewood property.

“I chose Abu Dhabi for my internship because it is a city that people in Hong Kong do not know much about,” says Lee, who was based in the front office department of Rosewood Abu Dhabi.

Working in the front office, with much time spent on reception, gave Lee the chance to interact with

guests daily. “I learned a few Arabic sentences to help me fit in better with the guests’ culture; they all appreciated my efforts,” he recalls.

Lee says that his lessons in the Higher Diploma in Hotel and Catering Management of IVE - particularly learning operations and supervision mechanisms - helped prepare him for the role overseas.

“During my studies at IVE, I gained a lot of knowledge in different hotel departments, such as front office, food and beverage, housekeeping, account and finance, and sales and marketing,” he says. “I believe these skills will be useful for the rest of my career.”

Ahmed says VTC’s ICI was a natural choice of partner for Rosewood as the foremost culinary institution in Hong Kong.

“As a hospitality group with a strong focus on culinary arts, promoting and empowering the culinary space is core to our business. But to do that, we start with the people,” says Ahmed.

“Rosewood wants like-minded partners in creating a meaningful and lasting impact on young people,” she continues. “We see this partnership with VTC as a joint effort to nurture and inspire our future generation to join the hospitality and tourism industries while providing the opportunity to gain early insight into these career paths.”

PLANNING FOR THE FUTURE

After completing his internship at Rosewood Abu Dhabi, Lee is now taking a Bachelor of Arts (Honours) in Hotel Operations Management at the Technological and Higher Education Institute of Hong Kong (THEi), a member of VTC.

Lee says his Rosewood experience helped him realise he wants to join a room management team eventually. “My career aspiration after finishing the degree is to work at a brand that suits me the most and strive to become a management team member in the rooms division.”

“This internship helped me to do what I do best and also broadened my vision and provided me the chance to make contacts with new people from around the globe,” he adds.

The global internship programme has been so successful that Rosewood now has ambitious plans for expansion.

“With the success of this pilot, we are looking to replicate this model in other regions, such as Europe and the Americas, with our properties and their vocational institution partnerships,” says Ahmed.

“Hospitality is all about people, and Rosewood is a global group with a major leadership role in this area. We want to take on the challenge of putting people at the centre of our efforts.” ■

「香港是我們的家。我們希望首先從本地社區開始推動這個理念，並帶來積極影響，然後再往全球範圍進行深化和擴展。」

瑰麗酒店的環球實習機會

國際工作經驗對於培養酒店業人才至關重要，尤其是作為全球商業樞紐的香港。

香港專業教育學院的學生李享謙 (Henry)，是首批參加瑰麗酒店的環球實習計劃的學生之一，計劃為該校修讀酒店管理的學生提供為期兩個月的海外實習機會，並由瑰麗集團旗下酒店的導師提供支持和指導。

曾到阿布扎比的瑰麗酒店前堂部實習的Henry表示：「我選擇阿布扎比作為實習地點，是因為香港人對這個城市了解不多。」

在前堂工作，大部分時間都花在接待上，這讓Henry每天都有機會與客人交流。他回憶道：「我學了幾句阿拉伯語，以便更好地融入客人的文化，他們都很欣賞我的努力。」

Henry亦表示，在香港專業教育學院修讀酒店及餐飲業管理高級文憑課程，當中學到的知識，尤其是酒店營運和監督機制方面，幫助他為海外工作做好準備。

他說：「在香港專業教育學院學習期間，我學到很多不同酒店部門的知識，例如前堂部、餐飲部、房務部、會計與財務部，以及銷售與市場部等，相信對我往後的職業生涯大有幫助。」

Ahmed表示，職業訓練局轄下的國際廚藝學院是香港最重要的廚藝職業專才教育機構，瑰麗酒店自然選擇了與學院緊密合作。

Ahmed分享：「作為一家以餐飲為核心的酒店集團，推廣和促進餐飲領域的發展是我們業務的核心。但要做到這一點，我們就要從人才方面入手。」

「瑰麗酒店集團希望與志同道合的夥伴攜手合作，為年輕人創造有意義和持久的影響。我們希望透過與職業訓練局合作，共同努力培養和激勵我們的下一代投身酒店和旅遊業，同時讓他們有機會及早了解相關的職涯發展。」

規劃未來

在阿布扎比的瑰麗酒店完成實習後，Henry現於職業訓練局機構成員香港高等教育科技學院 (THEi) 攻讀酒店營運管理 (榮譽) 文學士學位。

他表示，在瑰麗酒店工作的經驗讓他意識到，自己最終想加入客房管理團隊。「完成學位後，我立志在最適合我的酒店品牌工作，並努力成為客房部管理團隊的一員。」

他又補充：「這次實習有助我發揮專長，同時亦開拓自身視野，讓我有機會結識來自世界各地的新朋友。」

有鑑於環球實習計劃的成功，瑰麗酒店目前製定了雄心勃勃的擴展計劃。

Ahmed說：「隨着這個先導計劃取得成功，我們希望繼續透過旗下酒店及職業技術院校的合作夥伴關係，在歐洲和美洲等其他地區套用這一模式。」

「所謂『待客之道，以人為本』，瑰麗作為遍佈全球的酒店集團，在業內發揮着重要的領導作用。我們勇於迎接挑戰，首先以人為本。」 ■



(Left) ICI student Barry Chung and (Right) IVE student Henry Lee interned at Rosewood Abu Dhabi for two months.

(左)國際廚藝學院學生鍾展銘 (右)香港專業教育學院學生李享謙參與阿布扎比瑰麗酒店實習計劃兩個月



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全球頂尖五星級酒店均在尋找酒店業的後起之秀，而職業訓練局是您通往這個激動人心的世界的門戶。我們的學生擁有獨特的機會，包括參加瑰麗酒店集團著名的環球實習計劃。報讀VTC酒店及旅遊學科提供之一系列專業課程，涵蓋旅遊及會議展覽、酒店及餐飲、康體文娛及運動、廚藝及科學等四大範疇，追求您的熱情，並開創成功的職業生涯。



ON THE JOB

走進職場

Rosewood interns share their real-world insights

瑰麗酒店實習生分享他們對現實世界的見解



Hospitality is one of the most important fields that cannot be replaced by AI. 我認為人性化的款待服務和待客之道是人工智能無法取代的。



GIGI FUNG 馮子殷

Rosewood Phuket | Food and Beverage department
布吉瑰麗酒店 | 餐飲部

What were the standout moments of your internship?

I tried to make a Thai-style cocktail called "Tom Yum", which is one of our signature cocktails. Surprisingly, the guest said it was really good!

Why did you choose an overseas internship in Phuket?

Because it is very hard to find a resort hotel in a city like Hong Kong, and I wanted experience working in that setting. Besides, I really like Thailand, the people are so nice and friendly.

How has the experience shaped your perspective on the hotel industry?

It's not just providing a service for the guests. It is also important to connect with people. Nowadays many things can be replaced by AI, but hospitality is one of the most important fields that cannot be replaced by AI.

實習期間最難忘的經歷是？

我嘗試調製一款名為「冬蔭」的泰式雞尾酒，這是我們的招牌雞尾酒之一。出乎意料的是，客人十分讚賞！

為何選擇在布吉進行海外實習？

因為在香港這樣的城市很難找到度假區酒店，而我想置身於那種環境中工作。此外，我真的很喜歡泰國，當地人都非常友善。

這段經歷如何影響你對酒店業的看法？

酒店業不僅僅是為客人提供服務，與人建立關係也很重要。現在很多工種可能日後被人工智能取代，但我認為人性化的款待服務和待客之道是人工智能無法取代的。

AMBROSIA ?? : The Magazine of The International Culinary Institute, Vol. 12, Iss. 1 [2024], Art. 1

Gigi Fung tries her hand at mixology at Rosewood Phuket
馮子殷在布吉瑰麗酒店學習調製飲料。

VENUS CHAU 周詠芯

Rosewood Beijing | Food and Beverage department
北京瑰麗酒店 | 餐飲部

What work did you do at the hotel?

I interned in the food and beverage office, which was my first time working in the second-line department of a hotel. It has given me a taste of what a manager does in daily life. I also experienced how hectic hosting a corporate event can be.

How has this internship changed your outlook on the industry?

This international exposure made me realise that the hotel industry needs not only front-line staff to serve guests directly but also second-line departments to provide support for a smooth operation.

How has your experience in Beijing influenced your passion for the industry?

This internship in Beijing made me even more determined to continue my career in the hotel industry, and I was honoured to be signed by my boss to become a permanent employee of Rosewood Beijing. I hope to be promoted to restaurant captain next year.

你在酒店的工作是什麼？

我在餐飲部實習，這是我第一次在酒店二線部門工作。我在當中體驗到經理的日常事務，亦親身經歷到舉辦企業活動的忙碌。

這次實習如何改變了你的行業觀？

這次國際經驗讓我意識到，酒店業不僅需要前線員工直接服務客人，還需要二線部門在背後支持酒店順利營運。

你在北京的經歷如何影響你對這個行業的熱情？

這次在北京的實習讓我更加堅定了在酒店業繼續發展的決心，也很榮幸被僱主簽約成為北京瑰麗酒店的正式員工。我希望明年能晉升為餐廳部長。



After completing her placement, Venus Chau was offered a full-time position at Rosewood Beijing
周詠芯完成實習後，在北京瑰麗酒店得到一份全職工作。



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