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Welcome message 歡迎您

ICI Editorial Team

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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