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VTC News VTC快訊

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VTC **NEWS** VTC NEWS et al.: VTC News VTC??

#### VTC NEWS VTC快訊



# RISING STARS

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、烘培、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

### CHIFF 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鷄 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。



