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## Interview: Chef Per Henrik Jonsson

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Thomas: Interview: Chef Per Henrik Jonsson

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。

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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。

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#### 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!

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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！■

