

AMBROSIA 客道: The Magazine of The International **Culinary Institute**

Volume 12 Article 9

January 2024

Features

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



Part of the Food and Beverage Management Commons

Recommended Citation

(2024) "Features," AMBROSIA 客道: The Magazine of The International Culinary Institute:, 15-. Available at: https://repository.vtc.edu.hk/ive-hosts-ambrosia/vol12/iss1/9

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

► FEATURES



COVER STORY: 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



BAKE IN BUSINESS

Meet the ICI pastry graduates finding success as entrepreneurs.

烘出新天地

ICI畢業烘焙師大談創業之路



SECRETS OF SUCCESS

How Wallace Li and Randal Linhart succeed in the world of private members' clubs.

成功之道

香港賽馬會馬場業務部總監及 香港足球會總經理林克朗分享 私人會所職涯的金科玉律



DINING FOR THE FUTURE

Richard Ekkebus on the future of sustainability in fine dining.

高級餐飲邁向可持續未來 名廚Richard Ekkebus討論 可持續高級餐飲



FROM CHINA TO THE WORLD

How Chinese cuisine is making its mark across the globe.

中華美饌 耀眼國際 中菜躍上全球舞台



THE POWER OF PARTNERSHIPS

A look at Rosewood's hospitality internship programme with VTC.

眾志成城

瑰麗酒店集團和職業訓練局 合力培育新一代專才