

Junior Chef Academy

The Junior Chef Academy aims to cultivate creativity in children through the joy of cooking. Through hands-on practice and demonstrations by experienced Chef Instructors of International Culinary Institute, youngsters will learn the skills for the preparation of authentic international cuisines.

**Have Fun
with us!**

Venue: VTC Pokfulam Complex
145 Pokfulam Road, Pokfulam

Date: 8, 15 & 18 July 2017

Time: 10:00am - 1:00pm &
2:00pm - 4:00pm

**Enquiries/
Enrollment:** 2538 2200 / ici@vtc.edu.hk

Language : English

Age : Aged 12 – 18

Fee: **HK\$700 (per module)**
HK\$1950 (3 modules)

Programme Content



Module of Italian Cuisine

Date: 8 July 2017 (Sat)

- Eggplant “Parmigiana”
- Salt-crusted Whole Baked Baramundi with Tomato Olive Sauce and Gnocchetti



Module of Japanese Cuisine

Date: 15 July 2017 (Sat)

- Salmon and Scallop Sushi with condiments
- Prawn Tempura Bento Box with Japanese Pickled Turnip, Sushi Rice, Tentsuyu Tempura Dipping Sauce



Module of Pastry Art

Date: 18 July 2017 (Tue)

- Chocolate Eclairs
- Marble glazed rainbow cake

Remarks:

- All tuition fees are non-refundable nor transferable
- Certificate of Attendance will be issued upon completion of all sessions
- Programme contents and schedules are subject to change without prior notice