



葡萄酒及飲品 商業管理高級文憑

Higher Diploma in Wine and Beverage Business Management

編號：
Code IC114280

修讀期：
Duration 兩年制
2 Years

上課地點：
Venue 職業訓練局薄扶林大樓
VTC Pokfulam Complex

查詢：
Enquiries 2538 2200 / ici@vtc.edu.hk

網址：
Website www.ici.edu.hk

學費：
Fee **HK\$31,570**
(每學年/per academic year)



課程旨在教授學員專業的葡萄酒、飲品及餐飲行業知識、技術和商業管理技巧，助他們日後在相關行業發展。

就讀期間，學員會被安排到葡萄酒和飲品分銷、零售或餐飲機構實習，獲取相關行業的寶貴經驗。學員畢業後可選擇繼續升學、報讀本地或海外大學學位課程、修讀相關之專業資格課程，或選擇於葡萄酒、飲品或餐飲行業發展。



Students will be equipped with professional wine and beverage as well as catering related knowledge, technical and business management skills for career advancement in the related industries.

During the study period, students will undertake industrial attachment in the wine and beverage or catering industry to gain valuable experience. Graduates can pursue further studies by applying for admission to relevant accredited degree programmes offered by local and overseas universities, obtain professional qualifications or develop a career in the wine & beverage and catering industry.

入學條件 Entry Requirements

- 香港中學文憑考試五科成績達第二級或以上（包括英國語文及中國語文）；或
Five HKDSE subjects at Level 2 or above, including English Language and Chinese Language; OR
- VTC基礎文憑（級別三）/ 基礎課程文憑；或
VTC Foundation Diploma (Level 3) / Diploma of Foundation Studies; OR
- VTC中專教育文憑 / 職專文憑；或
VTC Diploma in Vocational Education / Diploma of Vocational Education; OR
- 毅進文憑或同等學歷
Diploma Yi Jin or equivalent

核心單元 Core Modules

第一學年 Year 1 :

- 中式廚藝及西式廚藝基礎烹飪
Chinese and Western Culinary Fundamentals
- 餐飲服務業務營運
Food and Beverage Service Operations
- 葡萄酒和烈酒 - 中階
Intermediate Wines and Spirits
- 葡萄酒和烈酒 - 高階
Advanced Wines and Spirits
- 中式餐飲業務營運管理
Chinese Restaurant Operations Management
- 西式餐飲業務營運管理
Western Restaurant Operations Management
- 專業酒吧業務營運管理
Professional Bar Operations Management
- 葡萄酒和飲品分銷和零售管理
Wine and Beverage Distribution and Retail Management
- 經濟原理與全球金融環境
Principles of Economics and Global Financial Environment
- 人力資源管理
Human Resource Management
- 服務營銷
Service Marketing
- 職業英語及普通話
Vocational English & Putonghua

第二學年 Year 2 :

- 亞洲米類酒[#]
Asian Rice Liquors[#]
- 啤酒的藝術[#]
Arts of Beer[#]
- 芝士的藝術[#]
Arts of Cheese[#]
- 中國茶的藝術[#]
Arts of Chinese Tea[#]
- 咖啡的藝術[#]
Arts of Coffee[#]
- 活動策劃與營運管理
Event Planning and Operations Management
- 酒類飲品創作和生產與創業思維
Alcoholic Beverage Production and Entrepreneurship
- 國際葡萄酒業務營運策略管理
Strategic Management in International Wine Business Operations
- 綜合實踐項目
Integrated Project
- 旅遊服務業國際視野
Hospitality Industry in a Global Perspective
- 款待會計管理
Accounting for Hospitality Management
- 職業英語及普通話
Vocational English & Putonghua
- 工作實習*
Industrial Attachment*

增潤科目 + 兩個選修科目 (最多五選三)
Enrichment module plus 2 electives from 5 modules (maximum 3 modules)

* 視乎個別工作性質及課程的安排, 工作實習將於課程修讀期內第二學年之適當時段進行。
Depending on the job nature and study programme, industrial attachment will be arranged at an appropriate time during the Year 2 period of study.

註 Remarks:

- 以上內容包括課程名稱, 課程內容及學費等, 一切以註冊資料為準。如有任何更改, 恕不另行通知。

The above information including programme titles, programme features and tuition fee etc. are subject to change without prior notice. Please refer to information available upon registration.

- 此課程學員有需要參與品酒活動 (評審外觀、香氣、口感), 如因身體健康原因而不適合品酒活動的申請人, 未必適合報讀此課程。

Students will be required to participate in wine tasting activities (evaluation of appearance, aromas and palate) during the course of study. Applicants who are unfit for wine tasting activities due to health reasons may not be suitable for admission to the programme.

