



## 西式包餅及糖藝 高級文憑

### Higher Diploma in Baking and Pastry Arts

編號：  
Code HT114300

修讀期：  
Duration 兩年制  
2 Years

上課地點：  
Venue 國際廚藝學院  
International Culinary Institute

查詢：  
Enquiries 2538 2200 / [ici@vtc.edu.hk](mailto:ici@vtc.edu.hk)

網址：  
Website [www.ici.edu.hk](http://www.ici.edu.hk)

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



課程教授西式包餅專業知識和技巧，讓學員從實踐過程中裝備自己，成為烘焙和糕點行業的督導階層。

就讀期間，學員可透過學習體驗獲得寶貴實踐經驗。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，或於酒店、餐飲及烘焙和糕點行業工作。



The programme equips students with management knowledge and skills and practical applications in baking and pastry operations so as to prepare them for supervisory roles in the industry.

During the study period, students will undertake work integrated learning to gain practical experience. Graduates can pursue further studies by applying for admission to relevant accredited degree programmes offered by local and overseas universities or develop a career in the hotel, catering and baking & pastry industries.

## 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 :

- 糕餅烘焙基礎  
Fundamentals of Baking and Pastry
- 曲奇、法式小點及餡餅  
Cookies, Petits Fours and Tarts
- 麵包製作基礎  
Fundamentals of International Breads
- 傳統蛋糕  
Classical Cakes
- 西式美食小點  
Delicatessen and Savoury Foods
- 冷凍甜品  
Frozen Desserts
- 烘焙及糖藝科學  
Bakery and Confectionery Science
- 飲品及咖啡室服務  
Beverage and Café Service
- 食物衛生及安全  
Food Hygiene and Safety
- 廚師專修食品營養  
Food Nutrition for Chefs
- 管理與組織導論  
Introduction to Management and Organisations
- 廚務管理  
Kitchen Management
- 資訊科技－數據分析及推廣出版  
Information Technology: Data Analysis and Promotion
- 人力資源管理  
Human Resource Management
- 款待業管理專修會計  
Accounting for Hospitality Management
- 職業英語及普通話  
Vocational English & Putonghua
- 實踐學習\*  
Work Integrated Learning\*

### 第二學年 Year 2 :

- 時尚盤飾甜品  
Contemporary Plated Desserts
- 甜酥麵點  
Viennoiserie
- 菜單設計及策劃  
Menu Planning & Development
- 食品加工品質管理  
Quality Management Systems for Food Processing
- 朱古力及糖藝#  
Chocolate and Confectionery Arts#
- 糕餅工藝#  
Pastry Arts#
- 服務營銷  
Services Marketing
- 餐飲營運法律及道德  
Law and Ethics for Catering Operations
- 旅遊服務業國際視野  
Hospitality Industry in a Global Perspective
- 創新烘焙煮意  
Innovative Baking and Pastry Arts Project
- 職業英語及普通話  
Vocational English & Putonghua

# 學員需在兩項單元中選擇一個為自選單元。  
Students are required to select one elective module from the above two modules.

\* 視乎個別工作性質及課程的安排，實踐學習將於課程修讀期內之適當時段進行。  
Depending on the job nature and study programme, work integrated learning will be arranged at an appropriate time during the 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.

