



## 廚藝高級文憑 Higher Diploma in Culinary Arts

編號 : HT114360  
Code

修讀期 : 兩年制  
Duration 2 Years

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

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

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

學費 : **HK\$31,570**  
Fee (每年/per year)

課程旨在培育學員成為新一代的廚藝專才，讓他們全面掌握廚藝及管理技巧，培養所需的專業態度，以適應不斷發展的餐飲行業。課程提供一系列有關中西廚藝和食物科學的訓練，並就中西廚藝分流，設有多個核心單元，配合學員的個人就業取向。



The programme prepares students for employment in the vibrant and ever-growing catering industry by developing their intellectual and professional competencies, multi-culinary and management skills, professional mindset and work attitude. A broad range of topics in Chinese and Western culinary arts and food science, as well as culinary stream specific modules will be taught to enhance student's knowledge and skills in national and international cuisines in order to help students realise their career aspirations.

## 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 :

- 中西廚藝烹調  
Chinese & Western cuisine in practice
- 廚藝理論  
Culinary theory
- 食物衛生及安全  
Food hygiene & safety
- 餐飲服務  
Food & beverage service
- 餐酒及烈酒基礎  
Wine & spirits fundamentals
- 餐單設計及策劃  
Menu planning & development
- 餐廳管理專修會計  
Accounting for catering management
- 廚師專修食品營養  
Food nutrition for chefs
- 管理與組織導論  
Introduction to management and organisations
- 食品原材料理論  
Food commodities
- 人力資源管理  
Human resource management
- 職業英語及普通話  
Vocational English and Putonghua
- 實踐學習\*  
Work integrated learning\*

### 第二學年 Year 2 :

- 中廚分流－各烹調及廚藝單元  
Culinary modules in Chinese cuisine stream
- 西廚分流－各烹調及廚藝單元  
Culinary modules in Western cuisine stream
- 廚務管理  
Kitchen management
- 服務營銷  
Services marketing
- 餐飲商業道德及法律  
Law & ethics for catering business
- 專業規劃及發展  
Career planning and development
- 職業英語及普通話  
Vocational English and Putonghua

\* 視乎工作性質及個別課程的安排，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, the 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.