

Professional Diploma in
International Culinary Arts
and Management (QF Level 4)
國際廚藝及廚務管理專業文憑 (QF 級別 4)

QR Registration No. 資歷名冊登記號碼：17/000952/L4
Validity Period 登記有效期：11/09/2017 - 31/08/2026

Code 編號	:	HT314380P
Venue 上課地點	:	International Culinary Institute 國際廚藝學院
Duration 修讀期	:	12 January 2023 – 7 December 2023 2023年1月12日至12月7日
Day / Time 日期 / 時間	:	Every Thursday 10:00am – 6:00pm 逢星期四上午十時至下午六時
Medium of Instruction 教學語言	:	English 英語
Fee 學費	:	\$6,100

This programme aims at strengthening in-service practitioners' culinary skills, knowledge and capability in improving operational effectiveness as well as management skills.

這課程旨在強化在職廚師的廚藝技巧、知識和能力，從而提升營運效率及管理技巧。



- Curriculum**
課程內容
- Gastronomy Trends, Techniques and Innovation
 - Menu Planning and Design
 - Culinary Operations and Quality Assurance for Catering Events
 - Catering Events and Service Management
 - Managerial Accounting
 - Principles of Entrepreneurship
 - 美食趨勢、技術與創新
 - 菜單規劃及設計
 - 餐飲項目的廚務營運及質量保證
 - 餐飲項目和服務管理
 - 管理會計
 - 創業原理

Entry Requirements

入學條件

- Five HKDSE subjects at Level 2 or above, including English and Chinese Languages, or equivalent, with a minimum of 2 years' relevant full-time work experience; OR
- Five HKCEE subjects at Grade E/Level 2 or above, including English and Chinese Languages, or equivalent, with a minimum of 3 years' relevant full-time work experience; OR
- Completion of 2-year full-time culinary diploma programme at QF Level 3 at the International Culinary Institute / Hospitality Industry Training and Development Centre and a minimum of 2 years' full-time work experience; OR
- Completion of other QF Level 3 programme that is deemed acceptable to the Programme Board with a minimum of 3 years' full-time work experience AND a pass in an interview; OR
- Relevant Recognition of Prior Learning at QF Level 3 or above, with a pass in the interview and possess relevant Certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Supervisor); OR
- Minimum 21 years of age, with at least 3 years' relevant full-time work experience in the catering industry AND pass the entrance assessments, which include a written test and an oral interview
- 香港中學文憑考試五科成績達第二級或以上，包括中國語文及英國語文，或同等學歷，並具至少兩年全職相關工作經驗 或
- 香港中學會考五科成績達第二級/E級或以上，包括中國語文及英國語文，或同等學歷，並具至少三年全職相關工作經驗 或
- 完成國際廚藝學院/旅遊服務業培訓發展中心之兩年全日制廚藝文憑課程，並具至少兩年全職相關工作經驗 或
- 完成課程委員會認可的其他QF級別3課程，並具至少三年全職相關工作經驗及面試合格 或
- 獲過往資歷認可資格達QF級別3或以上，並持有相關衛生及安全證書（衛生督導員證書）及面試合格 或
- 年滿21歲以上，具有至少三年全職相關的餐飲業工作經驗，並通過入學評估，包括筆試和面試

The Programme is recognized by The German Culinary and Restaurant Academy of the German Chamber of Industry and Commerce Koblenz, Germany. Graduates of the programme are eligible to apply for the “Master Chef in Western Cuisine” programme offered by the International Culinary Institute and are exempted a total of 60 hours in specific modules of the programme. Applicants for the Master Chef Programme must possess a Trainer Chef qualification and attend an admission interview.

此課程獲 The German Culinary and Restaurant Academy of the German Chamber of Industry and Commerce Koblenz, Germany 認可。完成課程後，畢業生可報讀由國際廚藝學院舉辦的「大師級西廚師」課程，並可豁免60小時上課時數。而「大師級西廚師」課程申請者須獲「訓練西廚師」資格，並進行入學面試。

Remarks 備註：

- Students who attained an overall pass in the assessments and an attendance rate of 70% per module or above will be awarded a Certificate.
- The information including programme titles, duration / class arrangement and tuition fees are subject to change. Updated information should be obtained at registration.
- The Tuition fees are subject to annual review. These are determined taking into account inflation, curriculum structure and other relevant factors. The tuition fees are subject to change without prior notice.
- Training Venue : International Culinary Institute, 143 Pokfulam Road, Hong Kong
- 學員須符合課程要求之各單元70%出席率或以上及考試合格，方可獲發證書。
- 內容包括課程名稱，上課時間 / 安排及收費，一切以報名時為準。
- 職業訓練局會每年檢討學費水平，學費會根據通脹、課程架構等因素釐定，如有任何更改，恕不另行通知。
- 上課地點: 香港薄扶林道143號國際廚藝學院

Enrollment & Enquiries

報名及查詢

Telephone 電話 : 2538 2200
 Email 電郵 : ici@vtc.edu.hk
 Website 網址 : www.ici.edu.hk