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Students and Graduates of International Culinary Institute & Chinese Culinary Institute sweep awards from international culinary competitions

(Hong Kong, 30 November 2018) Students and graduates of International Culinary Institute (ICI) & Chinese Culinary Institute (CCI) swept awards from two international culinary competitions.

Following the official opening of the new campus of ICI last month, **three culinary diploma students and a graduate of ICI have won three gold, a silver and a bronze prizes at the Ningbo International Young Chefs Challenge** on 26 and 27 October 2018. Since the ICI students achieved the highest scores in three categories of the competition, additional trophies were awarded to the students. Below are the list of awards:

ICI student/graduate	Category	Award
<ul style="list-style-type: none">Henry Lee (Student of Diploma in European Cuisine programme) and Wu Kwong Hoi (Student of Diploma in Western Food Preparation programme)	Two to Tango	Gold
<ul style="list-style-type: none">Henry Lee (Student of Diploma in European Cuisine programme)	Plated Cold Appetizer	Gold
<ul style="list-style-type: none">Wan Chun Yin (Student of Diploma in European Cuisine programme)	Tapas/Finger food	Gold
<ul style="list-style-type: none">Po Chun (graduate)	Hot Cooking (Meat and Poultry)	Silver
<ul style="list-style-type: none">Po Chun (graduate)	Hot Cooking (NingBo seafood)	Bronze

Thirty teams from 12 countries and regions including India, Australia, the USA, Singapore, Korea, Malaysia, Cambodia, Mongolia, China, Vietnam and Hong Kong SAR, with some 100 contestants, who are under 25 years old, joined the competition.

Henry Lee, an ICI student of Diploma in European Cuisine programme, also earned a bronze award at the International Young Chef Olympiad in India earlier this year. He was excited to receive two gold awards in the Ningbo International Young Chefs Challenge. “I joined my first culinary competition in

India and at that time I didn't expect any medal. Though gaining experiences from the culinary competition in India, I still worked hard to prepare for the NingBo International Young Chef Challenge. My teammates and I kept practising even in weekends. Joining culinary competition is like taking part in Marathon. Both have high requirements on patience and persistence.” One of his winning dishes in Two to Tango is “Roasted Beef Tenderloin, Braised Short Rib and Beef Tart with Balsamic Beef Jus” using two different parts of beef to cook in 3 different ways within an hour which requires excellent time management.

CCI arranged a first-ever female chef team to join the 2018 Asian Culinary Exchange held in Shanghai on Saturday, 27 October. The team comprised five young female outstanding graduates. They had to compete with contestants from 18 strong teams from Hong Kong, Macau, Shanghai, Shunde, Nanhai, Sanya, Chongqing, Taiwan, Korea, Japan and Malaysia in the competition. Finally the team swept **3 gold, 2 silver and "The Distinguished Styling Award"**. The winning dish in the category of Hot Cooking (Chicken), “Stuffed Chicken Rolls with Pesto Sauce and Fried Chicken with Black Pepper Sauce” harmoniously combined traditional Chinese cooking skills yet a new match of seasoning with basil and fish sauce to bring new experience to the judges.

Below are the list of awards:

CCI student/graduate	Category	Award
• Choy Pui Man (Graduate of Higher Diploma in Culinary Arts programme)	Hot Cooking (Chicken)	Gold
• Yip Ming Wai (Graduate of Intermediate Certificate in Chinese Cuisine programme)	Hot Cooking (Vegetables)	Gold
• Victoria Yau (Graduate of Professional Certificate in Chinese Culinary Arts programme)	Dessert - Pastry	Gold
• Lee Mei Yan (Graduate of Higher Diploma in Culinary Arts programme)	Appetizer	Silver
• Tang Sin Ting (Graduate of Higher Diploma in Culinary Arts programme)	Hot Cooking (Crab)	Silver
• CCI team	/	The Distinguished Styling Award

Yip Ming Wai, who was the team leader in this competition and also the gold award winner of 2018 Young Chef Chinese Culinary Competition hosted by CCI. “It is the first time for CCI to arrange a female team to join an international culinary competition, which is a recognition to Chinese female

chefs. Chinese kitchens are traditionally dominated by men. I wish this situation will be changed in the future. I believe female chefs can also shine and our professionalism and passion were well demonstrated in this competition.”

ICI and CCI aim to nurture young chefs with passion and visions for the industry. In order to broaden students’ horizons, the two institutes organise exchange activities from time to time for their students and young chefs. The institutes also encourage students to take part in culinary competitions, which are great platforms for them to learn from chefs from around the world.

International Culinary Institute (ICI)

The International Culinary Institute (ICI) is one of the 13 member institutions of Vocational Training Council (VTC). It aims at training and developing talent in culinary art and hospitality industry to sustain Hong Kong’s status as Asia’s gourmet paradise. The ICI offers a wide range of quality professional culinary programmes covering cuisines of Europe, Mediterranean, Asia, the Middle East and Americas. It also provides international theme park and event management programmes to groom aspiring youths for career development in the related industries. Website: www.ici.edu.hk

Chinese Culinary Institute (CCI)

The Chinese Culinary Institute (CCI) is one of the 13 member institutions of Vocational Training Council (VTC). It was established in 2000 as one of the Millennium Projects of the HKSAR Government. CCI endeavours to provide systematic training in Chinese cuisine for beginners and practicing chefs who wish to obtain or upgrade their professional qualifications. It also aims to elevate the professional standard and status of Chinese Chefs in order to strengthen Hong Kong’s reputation as the “Culinary Capital of Asia”. Furthermore, CCI strives to establish Hong Kong as a regional training and accreditation centre in Chinese cuisine by introducing “One Trade Test Two Certificates” system. To promote the deep-rooted heritage of the Chinese culinary art, CCI offers culinary interest courses for locals and tourists alike. Website: www.cci.edu.hk

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Captions:



(Image 1) Students and graduates of ICI win five awards in the Ningbo International Young Chefs Challenge. They also receive additional trophies.



(Image 2) Henry Lee, student of ICI Diploma in European Cuisine programme, earns two Gold medals in the competition with his team.



(Image 3) Dedication of three diploma students and a graduate of ICI (From the left: Wu Kwong Hoi, Henry Lee, Wan Chun Yin and Po Chun) pay off and they receive awards in the competition.



(Image 4) CCI's first-ever female chef team comprising five outstanding graduates participate in the 2018 Asian Culinary Exchange held in Shanghai on 27 October 2018 and win a number of awards. (From the left: Victoria Yau, Yip Ming Wai, Lei Mei Yan, Choy Pui Man, Tang Sin Ting)



(Image 5) CCI team sweep 3 gold, 2 silver and "The Distinguished Styling Award" in the 2018 Asian Culinary Exchange.