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### **ICI signed Memorandum of Understanding (MOU) with the renowned Mausi Sebess Escuela de Cocina**

(22 September, 2015, Hong Kong) International Culinary Institute (ICI) of the Vocational Training Council (VTC) signed a Memorandum of Understanding (MOU) with Mausi Sebess Escuela de Cocina, the most awarded Latin American culinary institute in the world on 18 August, 2015 to strengthen collaboration in culinary education.

The signing ceremony that took place at Mausi Sebess Escuela de Cocina in Buenos Aires, Argentina was officiated by Winnie Ngan, Principal of International Culinary Institute (ICI) and Mariana Sebess, Academic Director of Mausi Sebess Escuela de Cocina.




Both ICI and Mausi Sebess Escuela de Cocina see globalization as a force for good in that it encourages exchanges of food cultures, which is particularly essential for culinary arts educators. “ICI serves a window for students to see the culinary world. Development of partnership with institutions overseas is one of our core missions with the aim to benefit our students”, said Ms Ngan from ICI.

Alongside with the MOU signing ceremony, chef instructors from the Chinese Culinary Institute (CCI), sister institute of ICI, together with Chef Wong Wing Keung, graduate of CCI’s Master Chef Course in Chinese Cuisine and the Chinese Executive Chef of The Excelsior, Hong Kong, demonstrated the beauty of Chinese cuisine to the Mausi Sebess students. Indeed, the exchange between the two institutes started last year when Chef Mariana Sebess and Chef Paolo Sebess from Mausi Sebess visited ICI in May 2014 and conducted a culinary demonstration to the students and guests of ICI.

#### **International Culinary Institute (ICI)**

The International Culinary Institute (ICI) is a member of VTC group. It aims at developing professional talent for the catering, wine and hospitality sectors to support Hong Kong’s growing reputation as one of the world’s top cities for dining. ICI offers a wide spectrum of training in international cuisines, including European, Mediterranean, Latin American, Asian, Middle Eastern and more. With its state-of-the-art facilities, ICI provides theoretical and practical training for people aspiring to acquire or advance their skills for a career in culinary arts. Website: [www.ici.edu.hk](http://www.ici.edu.hk)

Image captions:

	<p><i>Image 1:</i> The signing ceremony was officiated by Winnie Ngan, Principal of the International Culinary Institute (ICI) and Mariana Sebens, Academic Director of Mausi Sebens Escuela de Cocina</p>
 	<p><i>Image 2 and 3:</i> CCI's chef instructors and graduate of Master Chef Course in Chinese Cuisine Chef Wong Wing Keung conducted a cooking demonstration to showcase the beauty of Chinese cuisine.</p>
	<p><i>Image 4:</i> The Mausi Sebens students were learning Chinese cooking techniques from the CCI delegation.</p>