
International Culinary Institute
1F, VTC Pokfulam Complex, 145 Pokfulam Road, Pokfulam, Hong Kong

**Roca Brothers from World's Best Restaurant 2015
shared their culinary philosophy with students
of the International Culinary Institute (ICI)**

(12 August 2016) To train vocational and professional education and training talents, the Roca Brothers from the World's Best Restaurant 2015 have handpicked 13 culinary students from the Vocational Training Council (VTC) to support their team in the Gala Dinner organised by the Banco Bilbao Vizcaya Argentaria (BBVA) at The Peninsula, Hong Kong on 12 August. Two of the most outstanding students will be provided an internship at El Celler de Can Roca in Girona of Spain. More so, the Roca Brothers conducted a culinary demonstration and a wine workshop at the International Culinary Institute (ICI) of VTC on Thursday, 11 August 2016 to enrich students' wine and culinary knowledge.

Thirteen culinary students of VTC are honoured to be chosen by the Roca Brothers to cook alongside their team for a 3-night Gala Dinner at The Peninsula, where the skills and talent of the students will be evaluated and the two most outstanding students will be given a 4-month internship at El Celler de Can Roca in Girona of Spain. LAI Cheuk Ki, a student of ICI Higher Diploma in Culinary Arts programme said, "I am indeed honoured to have this opportunity and learn from the world's top chefs. Impressed and inspired by their passion and the impeccable culinary skills, I wish to be a great chef like them." Joan Roca said that he will select the two student interns based on their attitude, and they should love what El Celler de Can Roca is doing. In tandem, Chef Joan Roca has agreed to be one of the Honorary Advisors of ICI to help nurture local culinary talents together with the institute.

ICI's culinary students had an eye-opening experience at the culinary demonstration conducted by Chefs Joan and Jordi Roca yesterday morning. Chef Joan Roca is well-known for his professional strength in sous-vide, a cooking process aiming at preserving the best flavours of food with exceptional care to the control on temperature, whilst Chef Jordi Roca has won "The World's Best Pastry Chef 2014". They shared with students on their philosophy in cooking and demonstrated five delectable dishes. Among those, Rose Petal & Shrimp Dumpling and Suckling Pig Salad explicitly demonstrated the creativity of Chef Roca on food. The Flan of Mandarin looks like a clean and simple dessert yet with a lot of details. These dishes were inspired by the local Hong Kong delicacies. At the wine workshop in the afternoon, Josep Roca introduced to students the characteristics of fine Spanish wines and food and wine pairing techniques.

The Roca Brothers have World Culinary Tour annually and they are on their World Culinary Tour 2016 supported by BBVA of Spain with Hong Kong as one of their stops. With a family history of three generations in the restaurant business, Joan, Josep and Jordi Roca are the legendary figures behind the acclaimed El Celler de Can Roca which was ranked number one in the World's 50 Best Restaurant Awards 2015 and awarded the first Michelin star in 1995 and three Michelin stars in 2009.

International Culinary Institute

The International Culinary Institute (ICI) is a member of VTC group. It aims at developing and training quality talents in culinary arts to elevate and sustain Hong Kong's status as a Gourmet Paradise. The ICI offers a wide range of quality and professional culinary programmes, which covers European, Mediterranean, Latin American, Asian and Middle Eastern cuisines. With its state-of-the-art facilities, ICI helps to groom aspiring culinarians to be well versed in international culinary arts and skills, supporting their career development in the industry. Website: www.ici.edu.hk

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Captions:



(Image 1) Roca Brothers, the soul of El Celler de Can Roca, the World's Best Restaurant 2015 demonstrated their superb culinary skills to ICI's student and shared with them their cooking philosophy



(Image 2) Joan Roca demonstrated 3 delectable dishes at ICI



(Image 3) Jordi Roca, "The World's Best Pastry Chef 2014" has shown the students two delightful fruity desserts



(Image 4) One of the dishes prepared by Chef Joan Roca is prepared with squid slices, cooked with torch gun to maintain its freshness, and flavoured with miso, beans, prune and seafood sauce



(Image 5) Jordi Roca's Flan of Mandarin, made with mandarin liqueur, mandarin puree, and Catalonia cream and shaped like a mooncake, is accompanied by a special mandarin sauce and flower petals



(Image 6) Josep Roca, the internationally acclaimed sommelier, shared his insight on Spanish wines with ICI students and local sommeliers at the wine workshop



(Image 7) Joan and Jordi Roca (second row, 7&8 on the right) with ICI students after the culinary demonstration