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Class Acts 學院消息

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Recipes for success 成功之道

The International Culinary Institute (ICI) and its sister institutions, the Hotel and Tourism Institute (HTI) and the Chinese Culinary Institute (CCI), provide students with an array of fun and educational opportunities

國際廚藝學院及與其相輔相成的酒店及旅遊學院和中華廚藝學院，積極為學員提供各種學習機會，讓學員透過校內課程增長知識之餘，更可與專家交流及參加特別活動和比賽，開拓視野

By ICI Editorial Team 國際廚藝學院編輯組



Shanghai Delights 上海精選

Students from ICI's Higher Diploma in International Theme Park and Event Management made a five-day visit to Shanghai in March. The study trip included visits to the NBA Playzone, Shanghai Disney Resort, the Hans Christian Andersen-themed Andersen Park and the Happy Valley amusement park so students could gain an understanding of the operation mode of different types of theme parks. The trip also helped students examine the important elements that need to be considered when designing theme-park activities.

國際廚藝學院國際主題樂園及項目管理高級文憑課程的學員，於3月到上海進行為期五天的考察旅程，參觀了NBA樂園、迪士尼度假區、安徒生童話樂園及歡樂谷等上海大型主題樂園，認識不同類型主題樂園的營運模式，以及了解設計主題公園活動時要考慮的要點。

Big on Japan 港日交流

CCI and ICI joined forces in April to sign a memorandum of understanding with the Hong Kong Japanese Restaurant Association, the Hong Kong Japanese Food and Cuisine Association and JETRO Hong Kong, aimed at further developing cultural and educational exchanges, as well as promoting authentic Japanese culinary culture and cuisine. Japanese chef Shinichi Ando, who was recently named Hong Kong's first Japanese Cuisine Goodwill Ambassador, performed a washoku demonstration on the same date.

中華廚藝學院和國際廚藝學院，與香港日本料理店協會、香港日本食物及料理業協會及日本貿易振興機構（香港）於4月簽署合作備忘錄，加強各方在文化及教育上的交流，並推廣日本烹飪文化及正宗日本飲食。香港首位「日本食普及親善大使」日籍大廚安東伸一，亦在同日示範烹調「和食」。



Introducing Austria 認識奧地利

Austria not only produces diverse wines but also distinctive pastries, and ICI and HTI students were introduced to these delights in April by Austrian chef Peter Schmuck, who carried out a pastry demonstration, and wine specialist Ljubo Vuljaj, who prepared a detailed seminar and tasting of various vintages. Both instructors hail from the Landesberufsschule Bad Gleichenberg, Austria's largest tourism vocational school.

奧地利不僅以各種風格和味道的葡萄酒聞名，酥皮餅點也是該國名產。4月，奧地利籍大廚Peter Schmuck蒞臨國際廚藝學院，為本學院與酒店及旅遊學院的學員示範了奧地利酥皮餅點的製作。跟Schmuck同樣來自奧地利最大規模的旅遊職業訓練學校Landesberufsschule Bad Gleichenberg的葡萄酒專家Ljubo Vuljaj，則為酒店及旅遊學院的學員主持了一節資料詳盡的葡萄酒講座，並讓學員品嚐多款奧地利年份佳釀。

Future Force 未來棟樑

The Young Chef Olympiad is the world's largest showcase in which talented young chefs from around the world can compete on all levels, displaying their skills and techniques, dish-presentation prowess, taste and flavour inspiration, and professionalism. The fourth staging of the international event took place in early 2018 in India, where Henry Lee Hon-fai, a first-year student in ICI's Diploma in European Cuisine, took home the Bronze Award amid stiff competition, with contestants hailing from 43 countries.



國際青年廚師奧林匹克廚藝比賽為世界最大型的青年廚師比賽，吸引世界各地的年輕大廚來來比拼廚藝，展示烹調技巧，從賣相、味道、創意和專業知識等各方面較量。第四屆賽事於今年初在印度舉行，其時就讀國際廚藝學院歐陸廚藝文憑課程一年級的李漢輝勇奪銅獎，在43個國家的參賽者中脫穎而出。