



November 2020

Welcome message 歡迎您！

ICI Editorial Team

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Recommended Citation

ICI Editorial Team (2020) "Welcome message 歡迎您！," *AMBROSIA 客道 : The Magazine of The International Culinary Institute* , Article 3.

Available at: <https://repository.vtc.edu.hk/ive-hosts-ambrosia/vol9/iss1/3>

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WORLD OF INTERNATIONAL CUISINES

國際廚藝 匯聚於此



WELCOME MESSAGE 歡迎您!

To say that the year 2020 has been a difficult one for the hospitality and catering industries – not just here in Hong Kong, but also around the world – would be regarded by many in this industry as an understatement. Everyone has adapted to a different way of doing business, perhaps through rearranged floorplans and reduced tables and seating, or by concentrating on takeaway services that hitherto had rarely been part of their restaurant's offerings.

Much positive news has still come out of this situation due to the inherent creativity that revolves around the hospitality and catering sector: hotel and restaurant owners, chefs, kitchen hands and serving staff have all pitched in, not only to help themselves

and their businesses, but also to aid the wider community and even pave the way towards the new normalcy that will inevitably follow. In this issue of Ambrosia, we highlight many such activities, from the online cookery tutorials by famed Italian chef Massimo Bottura to initiatives to provide hot meals to disadvantaged members of society that have been undertaken by several companies and organisations in Hong Kong.

As to the longer-term, we look at how chefs and scientists alike are envisaging new ways of how food reaches the table, from restaurants that are appreciating the benefits of growing their own produce, and bringing vegetables to the table that have been picked only hours – and perhaps even minutes – before, to the complete separation of farm from plate with the arrival of foodstuffs that have been created almost completely in the laboratory.

Whatever the future of our industry, we at the ICI continue to remain as committed as always to the furtherance of the culinary arts, with student programmes continuing throughout the pandemic via online learning and demonstration videos. The use of such channels will enable us to keep our students abreast of new trends and methods, and remain connected with developments in the wider restaurant and hospitality industries.

如果說，2020年對香港以至世界各地的款待餐飲業來說都是困難重重的一年，相信許多業內人士都會認為這說法未免輕描淡寫。幸而，大家已適應了新環境，紛紛改變經營模式，如更改餐廳的佈局、減少桌椅，或是主打在此之前不受重視的外賣服務等。

而款待餐飲業與生俱來的創意，更讓人在逆境中見到光明。酒店和餐廳的老闆、廚師、廚房員工和服務員齊心協力，不僅燃燒自己，還照亮別人，在自救之餘亦不忘幫助他人，這股同舟共濟的力量更大

有可能成為疫情過後的生活常態。這一期的《Ambrosia 客道》就報導了許多相關活動，如由意大利名廚Massimo Bottura主持的網上烹飪班，以至由香港多家公司和機構分別推出、為貧困人士送上熱騰騰餐膳的計劃等。

長遠而言，我們亦探討了廚師和科學家們對未來食材來源的展望：有餐廳大力推崇自己種植食材及用下鍋前數小時甚至數分鐘才採摘的蔬果烹調佳餚的好處，有公司則幾乎完全在實驗室裡製造食物，不靠農場生產。

不管餐飲業將要走向怎樣的未來，國際廚藝學院都會持續不懈地促進廚藝發展，在疫情期間繼續透過線上學習和示範影片授課，讓學員與時並進，接觸新的廚藝趨勢和技巧，與款待餐飲業的最新發展保持聯繫。

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