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*Press Release*

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

**FERRANDI Paris offers a nine-day Certificate in Contemporary French Cuisine programme with the International Culinary Institute (ICI)**

(23 March 2017) FERRANDI Paris (FERRANDI), dubbed as the Harvard of culinary schools, will offer nine-day hands-on culinary programme in collaboration with the International Culinary Institute (ICI) in Hong Kong in May 2017. This programme, which will focus on French contemporary cuisine, is suitable for young chefs or culinary students.

FERRANDI was founded in 1920 and is one of the leading culinary schools in France. The outstanding alumni list of FERRANDI include the Michelin-starred Chefs Arnaud Donckele of La Vague d'Or, Julien Roucheteau of La Table du Lancaster and Michael Anthony of Gramercy Tavern, as well as the iconic Taiwanese female chef Lanshu Chen, who is also an honorary advisor of ICI, of Le Moût, which was ranked as one of the Asia's 50 Best Restaurants in 2017.

This nine-day collaborative programme will feature contemporary French cuisine which covers appetizer, main dishes and desserts and will conclude with a final examination. Apart from emphasizing a hands-on approach, this programme will also focus on creativity and innovation. Those who pass the examination and fulfil the attendance requirements will be awarded a certificate issued by FERRANDI. "Even for short term courses, FERRANDI certificates are great assets to begin a career in the haute cuisine worldwide in the most prestigious establishments." said Eliza Cogitore, the director of International Development of FERRANDI.

Chef Stéphane Jakic, who has been with FERRANDI Paris since 2001, will serve as the programme instructor with his extensive involvement in the international programmes of FERRANDI and his teaching experience in Asia. Before working as a culinary instructor, Chef Stéphane worked for several restaurants and luxury hotels in Europe, particularly for the Relais & Châteaux collection.

The nine-day Certificate in Contemporary French Cuisine programme will cost \$20,600, will be conducted at the VTC complex at Pokfulam, Hong Kong, from 15 to 26 May 2017, 9am – 5pm. For enrollment, please call 2538 2200 or email [ici@vtc.edu.hk](mailto:ici@vtc.edu.hk) for more details.

**International Culinary Institute**

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

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Captions:



(Image 1) ICI offers a wide range of quality and professional culinary programmes, equipped with state-of-the-art facilities.



(Image 2) Ferrandi is the leading culinary school in France with nearly a hundred years history.



(Image 3) Chef Stéphane Jakic, a highly experienced chef from France, will teach the Certificate in Contemporary French Cuisine programme in Hong Kong.



(Image 4) The programme will focus on Innovative contemporary French Cuisine.