

Part-time Programme

## Certificate in Mediterranean Cuisine (QF level 2)

QR Registration No.: 18/000832/L2 Validity Period: 01/12/2018 - 31/8/2026

HT312344/23PA

12 Sessions (96 hours)

: HK\$3,700

: International Culinary Institute

: 15 -30 July 2024

(Monday – Friday, except Public Holidays)

: 9:00 am - 6:00 pm (including lunch break)

: 2538 2200 / <u>ici@vtc.edu.hk</u>

: Englisi

a) At least 21 years of age with at least 2 years' relevant work experience; or

b) Completion of Secondary 3; or

 c) Completion of a QF Level 1 programme that is deemed acceptable to the Programme Board; or

d) Relevant RPL qualification(s) at QF Level 1 or above; or

e) Other relevant verifiable prior learning and / or work experience that is/are deemed appropriate by the Programme Board



Programme Features:

Students will learn to prepare Mediterranean dishes and pastries including:

- Mediterranean cold and hot Mezze
- Fritto Misto
- Bouillabaisse
- Moroccan Chicken Tagine
- Valencian Paella
- Turkish Pita Bread
- Walnut Baklava
- Pistachio Rose Water Cake



Remarks:



INTERNATIONAL CULINARY INSTITUTE

國際廚藝學院

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- Priority will be given to those <u>in-service practitioners</u> looking for strengthening their skills, knowledge and variety in culinary arts.
- Applicants may be required to attend an interview.
- All tuition fees are non-refundable nor transferable. Tuition fee includes handouts and ingredients for all recipes taught in class.
- Certificate will be issued upon completion of 75% attendance of the programme and passing of assessments.
- Students are required to purchase safety shoes and chef uniforms at their own cost while attending food preparation related programmes. ICI reserves the rights not to admit individuals who fail to follow the clause.
- Programme contents and schedules are subject to change without prior notice.