

Venue

Period / Schedule

Time

Enquiries / Enrolment Medium of Instruction

Entrance Requirements **International Culinary Institute**

3 - 19 June 2024

(Monday - Friday, except Public Holidays)

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

2538 2200 / ici@vtc.edu.hk

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 Indian dishes including: •

- Naan, Paratha, Dosa
- Vegetable Samosa
- Mulligatawny Soup
- Goan Fish Curry
- Lamb Vindaloo
- Tandoori Chicken
- Kulfi
- Gulab Jamon



Remarks:



INTERNATIONAL **CULINARY INSTITUTE**

國際廚藝學院

Priority will be given to those in-service practitioners 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 when attending the programme. ICI reserves the rights not to admit individuals who fail to follow this clause.
- Programme contents and schedules are subject to change without prior notice.