

Part-time programme

Certificate in French Cuisine (QF Level 2)

QR Registration No.: 16/000196/L2 Validity Period: 01/04/2016 - 31/8/2026

: HT312369/23PA : 12 Sessions (96 hours)

: HK\$3,900

: International Culinary Institute

18 July – 2 August 2024 (Monday – Friday, except public

holidays)

9:00 am – 6:00 pm
 (including lunch hour)
 : 2538 2200 / ici@vtc.edu.hk

English

a) At least 21 years of age with 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 Progamme Board.



Programme Features: Students will learn to prepare French dishes and desserts including:

- Steak Frites
- Gigot d'agneau
- Moules Marinieres
- Coq au Vin
- Quenelles de brochet Nantua

Time

Entrance

Requirements

Enquiries / Enrolment

Medium of Instruction

- Magret de Canard
- Jambon-beurre and Croque-monsieur
- Madeleines; Paris Brest, Crème Brulee, Napoleon etc.



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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 & chef uniform at their own
 cost where applicable while attending food preparation related 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

