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HTI CCI ICI IVE

HOSPITALITY HONG KONG

E-NEWSLETTER

December 2019

HOSPITALITY 客薈
HONG KONG 香港

Hospitality Hong Kong highlights the Hotel and Tourism Institute (HTI), Chinese Culinary Institute (CCI), International Culinary Institute (ICI) and IVE Hospitality showcasing the collective strength of the Vocational Training Council (VTC) in hospitality training.

EVENT HIGHLIGHTS

Portugal Wine Seminar

Mr. Bruno Almeida from Adega Ponte da Barca, a Portuguese winery located in northwest Portugal – a region with over 20 centuries of wine history, shared Portuguese wine culture and heritage with HTI students and instructors in November 2019.

Students' Participation at Hong Kong International Wine & Spirits Fair

HTI and ICI students exhibited the making of their own creations - "White Italian" and "Magarita Teh Tarik" to visitors in the Hong Kong International Wine & Spirits Fair in November 2019.

Master Chef Culinary Demonstration and Theme Dinner by Chef Li Zhi Shun

Master Chef Li and his team presented a culinary demonstration showcasing iconic Henan dishes and prepared a Henan style banquet at CCI in September 2019.

Master Chef Theme Dinner by Chef Wan Tat Kong

Known for his mastery in both Japanese and Chinese cuisines, Chef Wan Tat Kong combined Japanese ingredients with Chinese culinary techniques to create a unique fusion theme dinner at CCI in November 2019.

EVENT HIGHLIGHTS

Certified Pastry Cook Trade Test 2019

In October 2019, ICI instructors and in-service professionals participated in a week long trade test administered by ICI and the Education Centre for Apprenticeship, (Chamber of Skilled Crafts) Handwerkskammer Koblenz, Germany to obtain professional qualifications in pastry and bakery.

Gelato Demonstration by Carpigiani Gelato University

ICI hosted a gelato demonstration by Carpigiani Gelato University in October 2019. Asia's Best Pastry Chef 2019, Fabrizio Fiorani led the demonstration with the support of ICI students.

Regal Hotels Youth Development Scholarship

With the long standing support from the Regal Hotels International Limited, 15 DFS graduates who have successfully articulated to the "Higher Diploma in International Hospitality and Tourism Management" and "Higher Diploma in Hotel and Catering Management" were awarded the Regal Hotels Youth Development Scholarship this year. They were also given the invaluable internship opportunities working at different departments of Regal's properties and a training session conducted by Mr. Mono Wan, Group HR Manager and IVE outstanding alumnus in September 2019.

EVENT HIGHLIGHTS
IVE Hospitality

Career Exploratory Programme - Hotel Visit to Dorsett Tsuen Wan

To enhance secondary students' understanding of hospitality industry and igniting their interests working in the field, 22 students from Heung To Middle School (Tin Shui Wai) joined a guided tour and a wide range of interactive activities, such as visiting themed rooms, kids zone and the hotel suite and facilities in Dorsett Tsuen Wan. Sharing session was also conducted by hotel representatives on 8 November 2019.

Young SKAL Day 2019

Our heartiest congratulations go to 11 IVE Hospitality and ICI students on receiving the Rudy Choy Education Fund Scholarship at the Young SKAL luncheon held in the InterContinental Grand Stanford Hong Kong in October 2019.

EVENT HIGHLIGHTS
HTI, CCI, ICI, IVE Hospitality

Students from St. Joseph's College participated in a dining etiquette workshop.

Students from Sacred Heart Canossian College joined various OLE classes offered by the hospitality discipline.

OTHER LEARNING EXPERIENCE (OLE) FOR SECONDARY SCHOOLS

To widen students' horizons and inspire their interests in hospitality and culinary arts, 16 classes of OLE including "Introduction to Hotel Operations", "Introduction to Culinary Arts", "Physical Fitness Workshop", "Mocktail Workshop", "Introduction to Dining Etiquette" and "Introduction to Etiquette And Manners" were organized for over 470 secondary school students since July 2019.

INTERNATIONAL DEVELOPMENT

HTI,CCI&ICI

2019 Gourmet Master Chef in Beijing, China

Students prepared dishes with spices and characteristics that are native to Beijing cuisine in 2019 Gourmet Master Chef in Beijing, China in October 2019 and took home seven prestigious awards. Diploma in Chinese Cuisine student Chan Ka Wang, Kevin of CCI won the Overall Champion in the competition.

2019 Asian Culinary Exchange in Nagasaki, Japan

In October 2019, CCI students competed against culinary students from around the world in 2019 Asian Culinary Exchange in Nagasaki, Japan. Students excelled in the competition and won two gold and two silver awards.

2019 China-ASEAN Culinary Skill Competition for Students from Vocational Colleges

ICI & CCI students participated in China-ASEAN Culinary Skill Competition for Students from Vocational Colleges in Guangxi, China in September 2019. Competed in the Chinese Cuisine, Creative Cooking and Western Cuisine categories, students were awarded eight individual bronze medals and CCI earned two prestigious awards as a team.

WorldSkills Kazan 2019

With the guidance and support of ICI & HTI instructors, ICI and HTI students representing Hong Kong and the Vocational Training Council won numerous awards at the WorldSkills Competition in Kazan, Russia in August 2019. ICI graduates Lee Hon Fai, Henry and Chan Yin Wah, Eva were awarded the Medallion of Excellence in Cooking, and Patisserie and Confectionery categories respectively.

To enhance students' global vision and nurture global citizenship, IVE Hospitality organized six overseas exchange tours to Australia, France, Japan and Taiwan for 122 IVE Hospitality students and staff this summer. Through attending workshops, trade specific seminars, industry visits and site inspections in these countries, students' knowledge and international horizons have greatly been enriched and broadened.
Five outstanding IVE students of Hotel and Tourism programmes had undergone a 2-month Overseas Industrial Attachment in Hokkaido, Japan and La Baule, France respectively:

A student studying Higher Diploma in Tourism and MICE contextualized what he has learned into practice by taking part in a 2-month industrial attachment at the JTB Corporation in Hokkaido, Japan from July to August 2019.

IVE Hospitality

Four IVE Hospitality students had undergone industrial attachment at the MERCURE Hotel in La Baule, France from June to July 2019.

ACADEMIC PROGRAMMES & TRAININGS

ICI

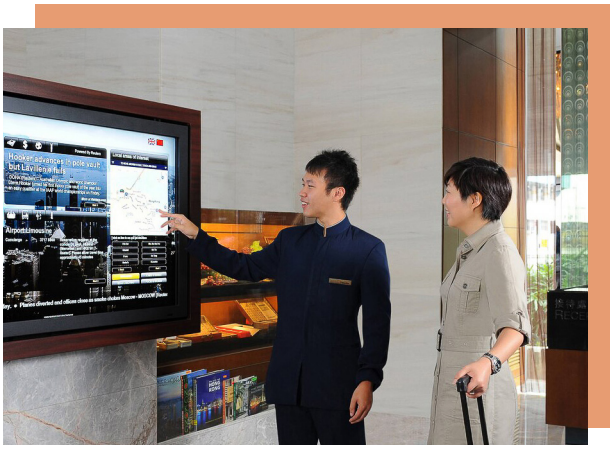
Higher Diploma In Classic Western Cuisine

ICI will be offering a new programme - Higher Diploma in Classic Western Cuisine in AY2020/21. The programme aims to enable students to master an array of classic culinary techniques and provide a unique learning experience for enhancing technical skills and stimulating creativity. Students will complete the course with professional competencies in classic and modern culinary skills. For more information, please visit *http://www.ici.edu.hk/html/en/programmes.html*

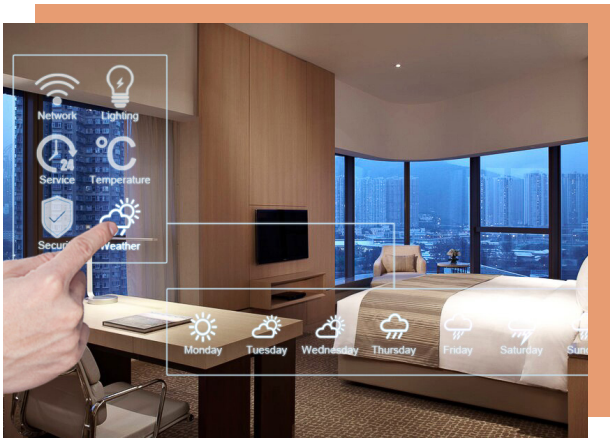
Higher Diploma In Wine And Beverage Business Management

In light of the fast-growing global consumption in wine and beverages, ICI has launched a Diploma in Wine and Beverage Business Management programme in September 2019. The programme aims to impart professional knowledge and practical skills in wine and beverage as well as catering and operations management skills to students, enabling them to develop a career in the wine trading, hotel or catering industry. For more information, please visit *http://www.ici.edu.hk/html/en/programmes.html*

Higher Diploma in International Hotel Management with Smart Service



Aiming to prepare students with conventional hotel operation skills and to nurture creativity and ideation abilities through learning smart technology applications, this first HT's Dual Track Higher Diploma programme will be launched in AY2020/21, subject to successful validation in April 2020. The programme focuses on implementation of smart service design and digital visualization for hotel to cope with the smart hotel trend in 21st-century through workplace learning and assessment.



Under Dual Track Scheme and project based learning approach, students will have opportunities to be trained and to learn in different tiers of hotels to acquire relevant industrial competencies throughout the two years of studies. For more information, please visit https://hospitality.vtc.edu.hk/en/programme/

Certificate Programme for Professional Butlers

Mrs. Patricia Paskins, a well-respected trainer of butlers and housekeepers for the Royal Family, provided the most relevant and up-to-date 2-day professional training programme to the practitioners working in various sectors of the hospitality industry in August 2019.

Essentials for Tour Escorting

Two workshops were organized for colleagues who required to accompany outbound tour groups in June 2019. During the workshops, some 30 participants acquired the essential tour escorting skills which would greatly enrich their knowledge in handling overseas tours.