



Trade Tests in Western Cuisine

Certified Cook (Code : HT310393)

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The Western Cuisine Trade Test System is designed to enhance the technical skills and knowledge of professional chefs. In collaboration with Education Centre of the Hospitality Industry for Business and Management, Koblenz, Gastronomisches Bildungszentrum Koblenz e.V., IHK-Akademie Koblenz e.V., Germany, International Culinary Institute (“ICI”) provides relevant preparatory courses and examinations for chefs in Hong Kong to acquire professional qualifications recognized by all EU countries.

**INTERNATIONAL
CULINARY INSTITUTE**

國際廚藝學院

www.ici.edu.hk

Members of **VTC** Group

Certified Cook in Western Cuisine Programme (Code: HT310393)

Programme Duration	15 weeks
Period	July – Oct 2024
Class Schedule	Every Wednesday : 2:30pm - 6:30pm (except Public Holidays)
Tuition Fee	HK\$ 11,100 (inclusive of trade test examination fee)
Medium of Instruction	Cantonese (supplemented with English terminologies)
Entrance Requirements	<p>a. At least 22 years of age and fulfill one of below requirements:</p> <ul style="list-style-type: none"> ▪ Completion of 1-year full-time Certificate in Food Preparation (Western) from Hospitality Industry Training and Development Centre / International Culinary Institute with minimum of 3 years' relevant work experience; OR ▪ Completion of 2-year full-time Diploma / Higher Diploma programme of the Hospitality Industry Training and Development Centre / International Culinary Institute with minimum of 1 year's relevant work experience; OR ▪ At least 6 years' relevant working experience <p>b. Possess a relevant Certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Supervisors)</p>
Programme Description	<p>The programme enables candidates to have a clear understanding of the requirements of both written and practical trade tests. Candidates are required to sit for the Trade Test consisting of a 2-hour written test and a 6-hour practical test to be held in Oct 2024. The programme covers:</p> <ul style="list-style-type: none"> • General organisation of hotel and catering establishments • General employment requirements • Food & beverage service • Food hygiene and safety • Principles of Hazard Analysis Critical Control Points (HACCP) • Food nutrition • Culinary history • Kitchen organisation • Purchasing and costing • Cooking techniques and methods • Food knowledge - basic stocks, sauces, soups and doughs; herbs, spices and seasonings, etc.
Remarks	<ul style="list-style-type: none"> • Candidates may be required to attend classes on other VTC campuses. VTC reserves the right to cancel any programme, revise programme content or change the offering institute(s) / campus(es) / class venue(s) if circumstances so warrant. • Updated information should be obtained at registration. The tuition fees are subject to change without prior notice.

