

to prepare a variety of Italian dishes,

pastas and pastries, including:

Pesto, Pomodoro Sauce

Antipasti

Bruschetta al Pomodoro, Focaccia

Time

Entrance

Requirements

Enquiries / Enrolment Medium of Instruction

Saltimbocca alla Romana

Classical Spaghetti Carbonara

Risotto alla Parmigiana

Roman Pizza

Handmade Pasta: Trofie, Orecchiette, Tortellini..

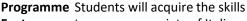
Cannoli with Vanilla Ice Cream

Tiramisu

Remarks: • Priority will be given to those in-service practitioners looking for strengthening their skills, knowledge and variety of 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 uniform at their own cost while attending the programme. ICI reserves the rights not to admit individuals who fail to follow the clause.
- Students 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.











INTERNATIONAL CULINARY INSTITUTE

國際廚藝學院 www.ici.edu.hk



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

a) At least 21 years of age with at least 2

years' relevant work experience; or

c) Completion of a QF Level 1 programme

d) Relevant RPL qualification(s) at QF Level

e) Other relevant verifiable prior learning

and / or work experience that is/are

deemed appropriate by the Programme

that is deemed acceptable to the

b) Completion of Secondary 3; or

Programme Board; or

1 or above; or

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English