

International Culinary Institute, 1/F, VTC Pokfulam Complex, 145 Pokfulam Road, Pokfulam, Hong Kong
Tel: (852) 2538 2200 Email: ici@vtc.edu.hk

**JOIN THE CULINARY CERTIFICATE COURSES
AT INTERNATIONAL CULINARY INSTITUTE (ICI)**

(2 February, 2015, Hong Kong) The International Culinary Institute (ICI) offers 3 NEW part time culinary certificate courses for your enhancement of culinary skills! Conducted by culinary experts with extensive teaching experiences, the courses are suitable for those who are striving for professionalism in culinary arts. Details are highlighted as below:

I) Certificate in Bakery & Pastry

Date: 6 March - 3 July (every Friday)

Time: 9am - 4pm (12-1pm lunch)

Fee: HK\$2,850 per person

Medium of Instruction: Cantonese supplemented with some English terminologies

Venue: VTC Pokfulam Complex

This 96 hours baking course covers 32 bakery and pastry items. Apart from the production of various freshly-made breads, it also features an array of classical pastries such as Mango Mille Feuille, Raspberry Opera, Lemon Chiffon Pie and Chocolate Pear Tart.

An intensive version of this course will run daily from 20 July to 10 August, Monday to Friday.

II. Certificate in Japanese Cuisine

Date: 7 March - 26 June (every Saturday)

Time: 9am - 5pm (12-1pm lunch)

Fee: HK\$2,850 per person

Medium of Instruction: English

Venue: Hospitality Industry Training and Development Centre – Tin Shui Wai Centre

Conducted by Mr. Tonoyama Mitsuo, ICI's Japanese instructor who has extensive experiences working in 5 star hotels and Japanese restaurants. The course features an array of authentic popular Japanese dishes such as Crabroe Salad, Sushi, Sashimi, Tempura, plus a list of hot dishes and Japanese desserts.

III. Certificate in Italian Cuisine

Date: 7 March - 26 June (every Saturday)
Time: 9am - 5pm (12-1pm lunch)
Fee: HK\$2,850 per person
Medium of Instruction: English and Cantonese
Venue: VTC Pokfulam/ Kowloon Bay Complex

The instructor will guide students through the origins, characteristics and development of Italian cuisine to explore the influences of food choices and cooking methods. Participants can experience the allure of Italian delicacies by attending this 96-hour course covering a variety of authentic Italian dishes from Appetizer to Dessert.

.....

By participating in the above courses*, learners will gain practical culinary skills and obtain professional qualifications, while having access to our comprehensive kitchen training facilities. Seats are limited. For further information or to registration, please call 2538 2200.

**Participants are required to wear uniforms including shoes and are obliged to follow the rules set by the Institute.*

~ The End ~

About International Culinary Institute (ICI)

The International Culinary Institute (ICI) is a member of VTC group. It aims at developing and training quality talents in culinary art to elevate and sustain Hong Kong's status as a Gourmet Paradise. The ICI offers a wide range of quality and professional culinary programmes, which covers European, Mediterranean, Latin, American, Asian, Middle Eastern cuisines. With its state-of-the-art facilities, the ICI helps to groom aspiring culinarians to be well versed in international culinary art and skills, supporting their career development in the industry. Website: www.vtc.edu.hk/html/en/institutions/ici.html.



Image 1: Renowned Japanese Chef Tonoyama Mitsuo, who is now ICI's Instructor for Japanese Culinary Arts



Image 2: The Certificate in Bakery & Pastry features an array of beautiful bread and pastries



Image 3: The Certificate in Japanese Cuisine features a collection of authentic popular Japanese dishes



For media enquiry, please contact :

Cindy Kuan / Public Relations Manager

Tel : (852) 2538 2229

Mobile : (852) 6601 3413

Fax : (852) 2550 0476

Email : cindykuan@vtc.edu.hk

Gloria Kong / Public Relations Officer

Tel : (852) 2538 2792

Mobile : (852) 9853 0892

Fax : (852) 2550 0476

Email : gloriactkong@vtc.edu.hk