



Member of VTC Group  
VTC 機構成員

## Western Cuisine Trade Test System 2021/22

The Western Cuisine Trade Test System is designed to enhance the technical skills and knowledge of professional chefs. In collaboration with the German Culinary and Restaurant Academy of the German Chamber of Industry and Commerce Koblenz Germany and Handwerkskammer (HwK) Koblenz respectively, **International Culinary Institute ("ICI")** provides relevant preparatory courses and examinations for chefs in Hong Kong to acquire professional qualifications recognized by all EU countries.



### ***Trainer Chef in Western Cuisine Programme (Code: HT310394)***

Normal Duration of Study	6 months (96 hours)
Class Arrangement	1 class per week, every Tuesday 2:30pm – 6:30pm
Period	11 January 2022 to 5 July 2022
Tuition Fee	HK\$10,400 inclusive of fees for both trade test and programme
Medium of Instruction	English
Entrance Requirements	Applicants should be aged 24 or above, possess a certified cook qualification and relevant certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Managers)
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 three-hour written test to be held in late July or early August 2022 (TBA). The practical test will be held in July 2022 (TBA). The programme covers:</p> <ul style="list-style-type: none"><li>• General requirements and basic methods of conducting a training programme</li><li>• Outline and preparation of the training plan</li><li>• Hiring and orientation</li><li>• General requirements and working procedures at the workplace</li><li>• Presentation and evaluation methods</li><li>• Interactive teaching and training methods and communication</li><li>• Further development and lifelong learning</li></ul>

**Workshop for Certified Cook in Western Cuisine Trade Test (Code: HT310392)**

Normal Duration of Study	1-day (8 hours)
Date Commencing	6 June 2022
Time	8:30am to 5:30pm
Tuition Fee	HK\$4,900.00 inclusive of fees for both workshop and trade test
Medium of Instruction	Cantonese (supplemented with English terminologies)
Entrance Requirements	<p>a. Minimum 22 years of age and fulfill one of below requirements:</p> <ul style="list-style-type: none"><li>• Completion of a 1-year full-time Certificate in Food Preparation (Western) or equivalent of Hospitality Industry Training and Development Centre / ICI plus a minimum of 3 years' relevant working experience; or</li><li>• Completion of a 2-year full-time Diploma / Higher Diploma programme of Hospitality Industry Training and Development Centre / ICI plus a minimum of 1 year relevant working experience; or</li><li>• At least 6 years' relevant working experience</li></ul> <p>b. Possess relevant Certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Supervisors)</p>
Workshop Description	<p>This workshop aims to prepare for the Trade Test in Western Cuisine - Certified Cook.</p> <p>Candidates are required to sit for the Trade Test consisting of a 2-hour written test to be held in June 2022 (TBA) and a 6-hour practical test in late July or early August 2022 (TBA).</p> <p>The workshop covers:</p> <ul style="list-style-type: none"><li>• General organization of hotel and catering establishments</li><li>• General employment requirements</li><li>• Food hygiene and safety</li><li>• Food nutrition</li><li>• Principles of Hazard Analysis Critical Control Points (HACCP)</li><li>• Food purchasing and costing</li></ul>

**Certified Cook in Western Cuisine Programme (Code: HT310393)**

Normal Duration of Study	15 weeks (60 hours)
Class Arrangement	1 day per week, every Monday 2:30pm to 5:30pm
Period	10 January 2022 to 20 June 2022
Tuition Fee	HK\$10,500 inclusive of fees for both trade test and programme
Medium of Instruction	Cantonese (supplemented with English terminologies)
Entrance Requirements	<p>a. Minimum 22 years of age and fulfill one of below requirements:</p> <ul style="list-style-type: none"><li>• Completion of a 1-year full-time Certificate in Food Preparation (Western) or equivalent of Hospitality Industry Training and Development Centre / ICI plus a minimum of 3 years' relevant working experience; or</li><li>• Completion of a 2-year full-time Diploma / Higher Diploma programme of Hospitality Industry Training and Development Centre / ICI plus a minimum of 1 year relevant working experience; or</li><li>• At least 6 years' relevant working experience</li></ul> <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 two-hour written test to be held in June 2021 (TBA) and a six-hour practical test in July 2021 (TBA). The programme covers:</p> <ul style="list-style-type: none"> <li>• General organization of hotel and catering establishments</li> <li>• General employment requirements</li> <li>• Food &amp; beverage service</li> <li>• Food hygiene and safety;</li> <li>• Principles of Hazard Analysis Critical Control Points (HACCP)</li> <li>• Food nutrition;</li> <li>• Culinary history</li> <li>• Kitchen organization</li> <li>• Purchasing and costing</li> <li>• Cooking techniques and methods</li> <li>• Food knowledge - basic stocks, sauces, soups and doughs; herbs, spices and seasonings, etc.</li> </ul>
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### **Enrollment for workshops and programmes:**

Please fill in the application form (click [here](#)) and send to us with following:

1. Recent Curriculum Vitae;
2. Two passport-sized photos;
3. Copy of [Basic Food Hygiene Certificate for Hygiene Supervisors / Hygiene Managers];
4. Copies of working certificates, employment reference / recommendation letters; &
5. Copies of academic certificates and diplomas.

### **For enrollment or further information, please contact:**

#### **International Culinary Institute**

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