



Trade Tests in Western Cuisine

Workshop for Certified Cook (Code : HT310392)

Certified Cook (Code : HT310393)

Trainer Chef (Code : HT310394)

For enquiries / enrollment:

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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

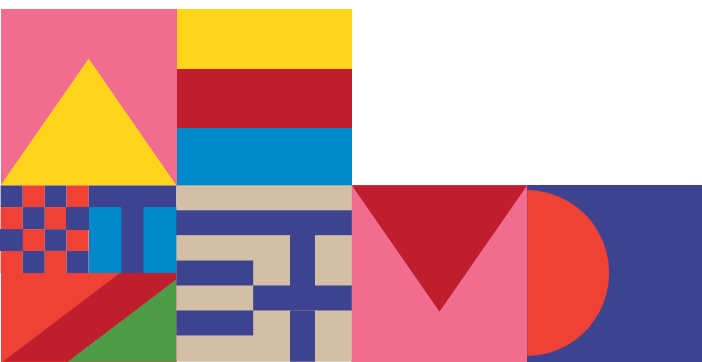
Members of **VTC** Group

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

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| Date | 12 June 2023 (Monday) |
| Time | 8:30am - 5:30pm (including 1 hr lunch break) |
| Tuition Fee | HK\$ 5,000 (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) or equivalent programme from Hospitality Industry Training and Development Centre / International Culinary Institute, with minimum of 3 years' relevant working experience; OR ▪ Completion of 2-year full-time Diploma / Higher Diploma programme from Hospitality Industry Training and Development Centre / International Culinary Institute, with minimum of 1 year of relevant working experience; OR ▪ At least 6 years' relevant working experience <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 and a 6-hour practical test to be held in July or August 2023 (To be confirmed).</p> <p>The workshop covers:</p> <ul style="list-style-type: none"> • General organisation of hotel and catering establishments • General employment requirements • Food hygiene and safety • Food nutrition • Principles of Hazard Analysis Critical Control Points (HACCP) • Food purchasing and costing |
| 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. |

Certified Cook in Western Cuisine Programme (Code: HT310393)

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| Programme Duration | 20 weeks (60 hrs) |
| Period | 9 January 2023 – 12 June 2023 |
| Class Schedule | Every Monday : 2:30pm - 5:30pm (except Public Holidays) |
| Tuition Fee | HK\$ 10,800 (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. 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. |



Trainer Chef in Western Cuisine Programme (Code: HT310394)

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| Programme Duration | 6 months (96 hours) |
| Period | 10 January – 27 June 2023 |
| Class Schedule | Every Tuesday : 2:30pm - 6:30pm (except Public Holidays) |
| Tuition Fee | HK\$10,700 (inclusive of trade test examination fee) |
| Medium of Instruction | English |
| Entrance Requirements | <ul style="list-style-type: none"> a. At least 24 years of age b. 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 3-hour written test and a practical test to be held in July or August 2023. The programme covers:</p> <ul style="list-style-type: none"> • General requirements and basic methods of conducting a training programme • Outline and preparation of the training plan • Hiring and orientation • General requirements and working procedures at the workplace • Presentation and evaluation methods • Interactive teaching and training methods and communication • Further development and lifelong learning |
| Remarks | <ul style="list-style-type: none"> • 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. • Updated information should be obtained at registration. The tuition fees are subject to change without prior notice. |

Enrolment for workshops and programmes:

Please fill in the application form (click [here](#)) and send back to us with the 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 work certificates, employment reference / recommendation letters; &
5. Copies of academic certificates and diplomas.

