



Member of VTC Group  
VTC 機構成員

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## Western Cuisine German Trade Test System

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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 the Gastronomisches Bildungszentrum Koblenz e.V. / German Culinary and Restaurant Academy of the German Chamber of Industry and Commerce Koblenz Germany (IHK) and International Culinary Institute (ICI) of VTC Hong Kong respectively.

### **Master Craftsman (HWK) vs. Industrial Master (IHK)-Trade Test System Germany**

There are master titles in trade and industry. Anyone who passes a master craftsman's examination in one of the more than 110 different craft professions may call themselves a master craftsman (HWK). The counterpart in the industrial sector is the industrial foreman (IHK), which is offered in more than 50 different disciplines. **The Certification as “Certified Cook” is the basic required entry certificate in Europe and is equally recognized as a Trade Apprenticeship Certificate globally.**

**Since 2004, the International Culinary Institute (ICI) or VTC Hong Kong provides relevant preparatory** courses and examinations for in-service professionals and graduated students of ICI in Hong Kong to acquire professional qualifications recognized globally and certainly by all EU countries in collaboration with the German Culinary and Restaurant Academy of the German Chamber of Industry and Commerce Koblenz Germany (IHK) by offering Certificates in Western Cuisine- “Certified Cook, Certified Trainer Chef and Certified Master Chef” with is equally recognized in comparison under the HKG QF Level 3 and 5.

Since the start of the collaborations with IHK Koblenz, ICI of VTC HKG has certified 533 Certified Cooks; 152 Certified Trainer Chefs and 13 Master Chefs; whereas under the collaboration with HwK Koblenz, ICI of VTC HKG has certified 60 Certified Pastry Cooks.



## **Workshop for “Certified Cook” in Western Cuisine**

<b>Normal Duration of Study</b>	<b>1-day (8 hours)</b>
<b>Date Commencing</b>	<b>13 May 2024</b>
<b>Time</b>	<b>8:30 am to 5:30 pm</b>
<b>Tuition Fee</b>	<b>HK\$5,200.00 inclusive of fees for both workshop and trade test</b>
<b>Medium of Instruction</b>	<b>English (supplemented with Cantonese terminologies)</b>
<b>Entrance Requirements</b>	<p>a. Minimum 22 years of age and fulfil one of the below requirements:</p> <ul style="list-style-type: none"> <li>• Completion of a 1-year full-time Certificate in Food Preparation (Western) or the 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 of relevant working experience</li> </ul> <p>b. Possess relevant Certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Supervisors)</p>
<b>Workshop Description</b>	<p>This workshop aims to prepare for the Trade Test in Western Cuisine - Certified Cook. Candidates are required to sit for the Trade Test consisting of a 2-hour written test to be held in June 2024 (TBA) and a 6-hour practical test held in August 2024 (TBA).</p> <p><u>The workshop covers:</u></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**

<b>Normal Duration of Study</b>	<b>15 weeks (60 hours)</b>
<b>Class Arrangement</b>	<b>1 day per week, every Monday 2:30 pm to 5:30 pm</b>
<b>Period</b>	<b>15 January 2024 to 13 May 2024</b>
<b>Tuition Fee</b>	<b>HK\$11,100 inclusive of fees for both the trade test and programme</b>
<b>Medium of Instruction</b>	<b>English (supplemented with Cantonese terminologies)</b>
<b>Entrance Requirements</b>	<p>a. Minimum 22 years of age and fulfil one of the below requirements:</p> <ul style="list-style-type: none"> <li>• Completion of a 1-year full-time Certificate in Food Preparation (Western) or the 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 of relevant working experience</li> </ul> <p>b. Possess a relevant Certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Supervisors)</p>
<b>Programme Description</b>	<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 2024 (TBA) and a six-hour practical test in August 2024 (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>

## **“Certified Trainer Chef” in Western Cuisine Programme**

<b>Normal Duration of Study</b>	<b>6 months (96 hours)</b>
<b>Class Arrangement</b>	<b>1 class per week, every Tuesday 2:30 pm – 6:30 pm</b>
<b>Period</b>	<b>16 January 2024 to 9 July 2024</b>
<b>Tuition Fee</b>	<b>HK\$11,000 inclusive of fees for both the trade test and programme</b>
<b>Medium of Instruction</b>	<b>English</b>
<b>Entrance Requirements</b>	Applicants should be aged 24 or above, possess a Certified Cook Qualification and a relevant certificate in Hygiene and Safety (Basic Food Hygiene Certificate for Hygiene Managers)
<b>Programme Description</b>	<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 mid-July 2024 (TBA). The practical test will be held in August 2024 (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>