

Prospectus

for part-time programmes



Hotel and
Tourism Institute
酒店及旅遊學院



Chinese Culinary
Institute
中華廚藝學院



International
Culinary Institute
國際廚藝學院



IVE
Hospitality
酒店及旅遊



Training professionals for the Hospitality Industry

HOSPITALITY | 客營
HONG KONG | 香港

Members of  VTC Group

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學院簡介 Introduction



酒店及旅遊學院
Hotel and
Tourism Institute



酒店及旅遊學院致力成為卓越的酒店及旅遊業培訓機構，為旅遊業界提供人力資源，以鞏固香港作為亞洲旅遊樞紐的領導地位。

學院的課程著重入行基本知識，理論與實踐並重，以配合行業需要，內容涵蓋餐飲服務、客務營運、房務營運、酒店水療、活動管理和旅遊服務及旅行社營運等，鞏固學員根基。學院提供證書及文憑課程予完成中三至中六之學生報讀，並設有訓練酒店—T酒店、訓練餐廳及酒廊和水療訓練中心；學員可透過款待真實的客人獲得經驗，為加入行業作好準備。學院亦為業內人士提供督導管理及技能提升課程。

The Hotel and Tourism Institute (HTI) is committed to be the leading institution in hotel and tourism training in order to support Hong Kong's status as a premier travel destination in Asia.

HTI offers vocational training which focuses on fundamental knowledge and practical skills to meet the needs of the industry. Programmes include Food and Beverage Service, Front Office Operations, Housekeeping Operations, Hotel Spa Therapies, Event Management as well as Tour Service and Travel Agency Operations, which lay a good foundation for students to enter into the professions. Our certificate and diploma programmes are designed for school leavers of S3 to S6. Students will be equipped with practical experience through serving real guests at the training hotel - The T Hotel, training restaurants and lounge as well as training spa prior to entering the industry. HTI also offers supervisory and skills-upgrading programmes for in-service professionals.



IVE 酒店及旅遊
IVE Hospitality



香港的酒店及旅遊業發展蓬勃，是本港經濟的重要支柱。而康體文娛及運動，也是香港市民生活的重要元素。作為世界級的國際大都會，香港業界對從業員的知識和服務水平要求亦不斷提升。

IVE 酒店及旅遊的兼讀制課程，涵蓋酒店及餐飲、國際款待及旅遊業、康體文娛管理、體適能教練、泳池及水療機構衛生及安全等多個範疇。課程設計緊貼行業發展及人力需求，揉合理論及實務培訓，讓有志提升專業及晉升的業界專才，把握工餘時間繼續進修，為將來進升管理層作好準備。

While the hospitality and tourism industry is one of the major pillars of the Hong Kong economy, sport and recreation is an important social fabric of any community and an integral part of everyday life. Being Asia's World City, the level of professionalism and service standards required by the industry is constantly evolving in Hong Kong.

IVE Hospitality offers industry relevant part-time programmes, such as Hotel & Catering, International Hospitality and Tourism Management, Leisure and Recreation Management, Fitness Coach, as well as Safety and Hygiene for Swimming Pool and Spa which are supported by excellent facilities and well-balanced curricula. Adopt a practical approach for the programmes, industries practitioners can upgrade their supervisory skills and knowledge which will prepare them for promotion in the highly competitive job market.

學院簡介 Introduction



中華廚藝學院
Chinese Culinary
Institute



中華廚藝學院旨在提供系統化的中廚培訓學習階梯，讓有志投身中菜行業的青年及銳意進修的在職廚師獲取專業資格、提升中廚的專業水平及地位，以鞏固香港「亞洲美食之都」的美譽。學院推行技能測試，銳意使香港成為區內卓越的中廚培訓及資歷評審中心。學院亦肩負起弘揚中華飲食文化的使命，為港人及旅客提供廚藝興趣班。

The Chinese Culinary Institute (CCI) endeavours to provide systematic training in Chinese cuisine for beginners and practicing chefs to obtain professional qualifications. It also aims to elevate the professional standard and status of Chinese chefs in order to strengthen Hong Kong's reputation as the "Culinary Capital of Asia". Furthermore, CCI strives to establish Hong Kong as a regional training and accreditation centre in Chinese cuisine by introducing trade testing. To promote the deep-rooted heritage of Chinese culinary art, CCI offers culinary interest courses for locals and tourists alike.



國際廚藝學院
International Culinary
Institute



國際廚藝學院旨在培育優秀的廚藝及葡萄酒人才，以鞏固香港作為亞洲美酒佳餚之都的地位。學院配備先進的培訓設施，除開辦多元化專業廚藝課程，涵蓋歐洲、地中海、美洲、中東及亞洲等菜系，亦提供西式包餅及糖藝和葡萄酒相關課程，培育有志入行的青年，幫助他們拓展事業。

學院亦提供西廚師及糕餅師技能測試和多元升學途徑，讓學員獲得各種專業資格。

The International Culinary Institute (ICI) aims at training and developing talents in culinary arts and wine to sustain Hong Kong's status as Asia's wine-and-dine destination. ICI provides quality and professional programmes with state-of-the-art facilities to groom aspiring youths to be well versed in international cuisines, covering cuisines of Europe, the Mediterranean, the Americas, the Middle East and Asia. It also provides bakery, pastry and confectionery as well as wine related programmes, supporting students' successful career development in the industry.

Trade Tests in Western Cuisine and Pastry as well as diversified articulation pathways leading to various professional qualifications are also provided.

傑出畢業生 Outstanding Alumni



洪銘恩

富豪九龍酒店 前堂經理
酒店及旅遊學院客務督導管理證書課程畢業生

Maureen Hung

Front Office Manager
Regal Kowloon Hotel
HTI Graduate of Certificate in
Front Office Supervision Programme



莊炳森

千禧新世界香港酒店 助理餐飲總監
酒店及旅遊學院高級品酒師證書及
餐飲督導管理證書課程畢業生

Sam Chong

Assistant Director of Food and Beverage
New World Millennium Hong Kong Hotel
HTI Graduate of Advanced Certificate in
Sommelier Studies Programme and Certificate
in Food and Beverage Supervision Programme



周世韜

唐述 營運及廚藝總監 - 中式菜系集團餐飲部
中華廚藝學院大師級中廚師課程畢業生

Saito Chau

Operation and Culinary Director - Chinese Cuisine
Chinesology
CCI Graduate of Master Chef Course in
Chinese Cuisine



楊日紅

香港迪士尼樂園 副行政總廚
國際廚藝學院大師級西廚師課程畢業生

Stephen Yeung

Executive Sous Chef-Park
Hong Kong Disneyland
ICI Graduate of Master Chef in
Western Cuisine Programme



石華雄

海景嘉福酒店 行政管家
酒店及旅遊學院房務督導管理證書課程畢業生

Lawrence Shek

Executive Housekeeper
InterContinental Grand Stanford Hong Kong
HTI Graduate of Certificate in Housekeeping
Supervision Programme



尹聲華

港基物業管理有限公司 高級康體事務經理
IVE酒店及旅遊康體文娛管理專業文憑課程
畢業生

Michael Wun

Senior Recreation Manager
Citybase Property Management Limited
IVE Hospitality Graduate of Professional
Diploma in Leisure and Recreation Management
Programme



屈昊明

香港JW萬豪酒店 中廚師
中華廚藝學院高級中廚師證書課程畢業生

Wat Ho Ming

Chef
JW Marriott Hotel Hong Kong
CCI Graduate of Advanced Certificate in
Chinese Cuisine Programme



Thomas Fung

香港賽馬會 高級廚師
國際廚藝學院訓練級西廚師課程畢業生

Thomas Fung

Chef de Partie
Hong Kong Jockey Club
ICI Graduate of Trainer Chef in
Western Cuisine Programme

專業培訓及設施 Professional Training and Facilities

酒店及旅遊學院、IVE 酒店及旅遊學科、中華廚藝學院及國際廚藝學院，一直為有志投身酒店、旅遊及廚藝行業的青年及業內人士，提供專業培訓及技能測試。我們配備各項專業培訓設施，包括訓練酒店——T 酒店、訓練餐廳、訓練廚房、研習酒窖、品酒工房、會展旅遊中心、旅遊及航空訓練中心、水療設施、康樂文娛及運動健身設施等。

學院擁有具豐富業界及教學經驗的教學團隊，除了提供兼讀制課程，學院更為酒店、旅遊及餐飲等企業提供度身訂造的督導管理及技能提升培訓，加強企業的競爭力之餘，同時推動員工在款待專業上邁進，進一步培育本港款待業專才。

Hotel and Tourism Institute, IVE Hospitality, Chinese Culinary Institute and International Culinary Institute are committed to providing aspiring youths and industry professionals with quality hotel, tourism and culinary trainings and trade testings. The Institutes and discipline are equipped with professional training facilities, including the training hotel - The T Hotel, training restaurants and kitchens, Wine Forum, Wine and Beverage Laboratory, Tourism and MICE Training Centre, Tourism and Aviation Training Centre, spa facilities, leisure and sport activity sites.

The teaching brigades of the institutes, possess extensive industry and teaching experiences. In addition to part-time programmes, we offer tailor-made supervisory and skills enhancement training for hotels, tourism and catering organisations as to strengthen their competitiveness and promote employee career advancement, facilitating the nurture of hospitality talents in Hong Kong.



中式訓練廚房 Chinese Training Kitchen



地中海菜訓練廚房 Mediterranean Training Kitchen



大師級中廚師課程證書頒授典禮 Master Chef Course in Chinese Cuisine Award Presentation Ceremony



品酒工房 Wine and Beverage Laboratory



印度菜訓練廚房 Indian Training Kitchen



西廚師技能測試證書頒授典禮 Western Cuisine Trade Test Award Presentation Ceremony



T 酒店酒廊 The T Hotel Lounge



廚藝館 Culinarium



泳池 Swimming Pool

掃瞄 QR Code 進行 360°
虛擬導覽體驗
Please scan QR Code for
360° virtual tours of facilities



酒店及旅遊學院
HTI



國際廚藝學院
ICI



香港專業教育學院(柴灣)
IVE (Chai Wan)



香港專業教育學院(黃克競)
IVE (Haking Wong)

課程編號及名稱	重點單元 / 課程特色	上課時間及安排
HT410403 [○] 餐廳及調酒服務 基礎證書	<ul style="list-style-type: none"> 餐桌擺設及服務程序 酒水認識及調酒服務 宴會廳基本運作 飲食用具的認識 銀器、玻璃器皿及瓷器的清潔常識 	<ul style="list-style-type: none"> 八星期 逢星期一、二及四 晚上6時30分至9時30分 地點：酒店及旅遊學院 (薄扶林或九龍灣)
HT410405 [○] 客房服務基礎證書	<ul style="list-style-type: none"> 各類客房整理程序、擺設標準及保養知識 工作衛生及職業安全知識 各類清潔劑、器材及布草 (酒店布類) 的使用 待客禮儀及個案研討 行業專用英語 	<ul style="list-style-type: none"> 八星期 逢星期一、二及四 晚上6時30分至9時30分 地點：酒店及旅遊學院 (九龍灣)
HT310620 [▽] 衛生經理證書	<ul style="list-style-type: none"> 微生物特性和食物中毒風險 食物污染的源頭、衛生操守和正確處理食物方法 環境衛生、清潔及消毒，和蟲害管理知識 香港食物法例 「食物安全重點控制」系統原則及個案研究 	<ul style="list-style-type: none"> 三天 星期二、四 第一及二天上午9時30分至下午5時30分 第三天上午9時30分至下午4時30分 地點：酒店及旅遊學院 (九龍灣)
HT310621 [^] 衛生督導員證書	<ul style="list-style-type: none"> 食物衛生及安全知識 	<ul style="list-style-type: none"> 一天 上午9時30分至下午5時30分 地點：酒店及旅遊學院 (九龍灣)
HT310624 [#] 衛生經理證書 (衛生督導員銜接課程)	<ul style="list-style-type: none"> 衛生操守和正確處理食物方法 環境衛生、清潔及消毒，和蟲害管理知識 香港食物法例 「食物安全重點控制」系統原則及個案研究 	<ul style="list-style-type: none"> 兩天 星期二及四 上午9時30分至下午4時30分 地點：酒店及旅遊學院 (九龍灣)
HT310601 [†] 餐飲督導管理證書	<ul style="list-style-type: none"> 督導管理技巧 成本及利潤控制 人力資源管理 優質服務管理 餐酒研究及菜譜設計 	<ul style="list-style-type: none"> 二十星期 每星期上課一節 下午3時至晚上6時或晚上6時至9時 (視乎課程安排) 地點：酒店及旅遊學院 (薄扶林或九龍灣)

Programme Code and Title	Key Modules / Programme Features	Duration and Class Arrangements
HT410403 [○] Foundation Certificate in Restaurant and Bartending Service	<ul style="list-style-type: none"> Table setting and service procedures Beverage and bartending service Basic operations of dining room Usage of utensils and equipment Methods of polishing and cleaning tablewares 	<ul style="list-style-type: none"> 8 weeks Every Mon, Tue & Thu 6:30pm - 9:30pm Venue: Hotel and Tourism Institute (Pokfulam or Kowloon Bay)
HT410405 [○] Foundation Certificate in Accommodation Service	<ul style="list-style-type: none"> Accommodation service procedures, setup standards and maintenance Workplace sanitation and occupational safety Usage of cleaning chemicals, equipment and linens Customer service etiquette and case study Vocational English 	<ul style="list-style-type: none"> 8 weeks Every Mon, Tue & Thu 6:30pm - 9:30pm Venue: Hotel and Tourism Institute (Kowloon Bay)
HT310620 [▽] Basic Food Hygiene Certificate for Hygiene Managers	<ul style="list-style-type: none"> Characteristics of micro-organisms and risk of food poisoning Food contamination, hygiene practices and proper food handling Environmental hygiene, cleaning and sanitation, and pest management Hong Kong Food Laws Principles of Hazard Analysis Critical Control Points (HACCP) and studies 	<ul style="list-style-type: none"> 3 days Tue & Thu 9:30am - 5:30pm (Day 1 & 2) 9:30am - 4:30pm (Day 3) Venue: Hotel and Tourism Institute (Kowloon Bay)
HT310621 [^] Basic Food Hygiene Certificate for Hygiene Supervisors	<ul style="list-style-type: none"> Food hygiene and safety knowledge 	<ul style="list-style-type: none"> 1 day 9:30am - 5:30pm Venue: Hotel and Tourism Institute (Kowloon Bay)
HT310624 [#] Basic Food Hygiene Certificate for Hygiene Managers (Bridging Course)	<ul style="list-style-type: none"> Hygiene practices and proper food handling Environmental hygiene, cleaning and sanitation, and pest management Hong Kong Food Laws Principles of Hazard Analysis Critical Control Points (HACCP) and case studies 	<ul style="list-style-type: none"> 2 days Tue & Thu 9:30am - 4:30pm Venue: Hotel and Tourism Institute (Kowloon Bay)
HT310601 [†] Certificate in Food and Beverage Supervision	<ul style="list-style-type: none"> Introduction to supervisory management Introduction to food and beverage financial management Human resources management Quality service management Wine knowledge and menu design 	<ul style="list-style-type: none"> 20 weeks 1 session per week 3:00pm - 6:00pm or 6:00pm - 9:00pm (Subject to programme arrangement) Venue: Hotel and Tourism Institute (Pokfulam or Kowloon Bay)

課程編號及名稱	重點單元 / 課程特色	上課時間及安排
HT310602 [†] 客務督導管理證書	<ul style="list-style-type: none"> 客務行政及優質服務管理 客房營業策略及效益管理 優質服務管理 旅業保安及危機管理 收益管理 	<ul style="list-style-type: none"> 二十星期 每星期上課一節 晚上6時至9時 地點：酒店及旅遊學院 (九龍灣)
HT310603 [†] 房務督導管理證書	<ul style="list-style-type: none"> 督導管理技巧 房務管理 行業知識及專業技巧 人力資源管理 行業專用英語 	<ul style="list-style-type: none"> 二十星期 每星期上課一節 晚上6時至9時 地點：酒店及旅遊學院 (九龍灣)
HT320217 [†] 初級品酒師證書	<ul style="list-style-type: none"> 葡萄酒知識的基礎研究 不同國家的葡萄酒法律 葡萄品種及基本特徵 開瓶和服務葡萄酒技巧 基本品酒技巧 	<ul style="list-style-type: none"> 四星期 逢星期五或星期六 晚上7時至9時或 上午10時至正午12時 (視乎課程安排) 地點：酒店及旅遊學院 (薄扶林)
HT320218 [†] 中級品酒師證書	<ul style="list-style-type: none"> 影響葡萄酒質量的主要因素 世界主要葡萄酒產區的特點 新世界和傳統釀酒之分別 進階品酒技巧 葡萄酒營銷研究 	<ul style="list-style-type: none"> 八星期 逢星期五或星期六 晚上7時至9時或 上午10時至正午12時 (視乎課程安排) 地點：酒店及旅遊學院 (薄扶林)
HT320219 [†] 高級品酒師證書	<ul style="list-style-type: none"> 主要葡萄酒產區的知識與品味 食品和葡萄酒配對之實踐經驗 專業品酒技巧及盲品體驗 強化葡萄酒和烈酒專業研究 認證侍酒師的基本技術 	<ul style="list-style-type: none"> 十二星期 逢星期五或星期六 晚上7時至9時或 上午10時至正午12時 (視乎課程安排) 地點：酒店及旅遊學院 (薄扶林)
HT310631 [†] 餐飲業管理 高級證書	<ul style="list-style-type: none"> 人力資源效益管理 飲食業市場推廣概要 葡萄酒商機 營業預算設定 會議、獎勵旅遊、大型活動及展覽 (MICE) 之管理概要 	<ul style="list-style-type: none"> 二十星期 每星期上課一節 下午3時至晚上6時 地點：酒店及旅遊學院 (薄扶林或九龍灣)

Programme Code and Title	Key Modules / Programme Features	Duration and Class Arrangements
HT310602 [†] Certificate in Front Office Supervision	<ul style="list-style-type: none"> Front office management and operations Rooms and financial management Total quality management Hospitality security management and crisis management Yield management 	<ul style="list-style-type: none"> 20 weeks 1 session per week 6:00pm - 9:00pm Venue: Hotel and Tourism Institute (Kowloon Bay)
HT310603 [†] Certificate in Housekeeping Supervision	<ul style="list-style-type: none"> Introduction to supervisory management Housekeeping management Trade knowledge and technical skills Human resources management Vocational English 	<ul style="list-style-type: none"> 20 weeks 1 session per week 6:00pm - 9:00pm Venue: Hotel and Tourism Institute (Kowloon Bay)
HT320217 [†] Elementary Certificate in Sommelier Studies	<ul style="list-style-type: none"> Fundamental study in wine knowledge Wine laws in different countries Grape variety and basic characteristics Opening and serving wine technique Basic wine tasting technique 	<ul style="list-style-type: none"> 4 weeks Every Fri or Sat 7:00pm - 9:00pm or 10:00am - 12:00nn (Subject to programme arrangement) Venue: Hotel and Tourism Institute (Pokfulam)
HT320218 [†] Intermediate Certificate in Sommelier Studies	<ul style="list-style-type: none"> Factors affecting winemaking Characteristics of major wine regions in the world Difference between new world and traditional winemaking Advanced wine tasting techniques Wine marketing studies 	<ul style="list-style-type: none"> 8 weeks Every Fri or Sat 7:00pm - 9:00pm or 10:00am - 12:00nn (Subject to programme arrangement) Venue: Hotel and Tourism Institute (Pokfulam)
HT320219 [†] Advanced Certificate in Sommelier Studies	<ul style="list-style-type: none"> Knowledge of major wine regions Food and wine pairing practical experience Professional wine tasting technique and blind tasting experience Fortified wines and spirits study Basic techniques of a certified sommelier 	<ul style="list-style-type: none"> 12 weeks Every Fri or Sat 7:00pm - 9:00pm or 10:00am - 12:00nn (Subject to programme arrangement) Venue: Hotel and Tourism Institute (Pokfulam)
HT310631 [†] Advanced Certificate in Food and Beverage Management	<ul style="list-style-type: none"> Manpower management Restaurant marketing Enhance restaurant business with wine Budgeting and financial management MICE management 	<ul style="list-style-type: none"> 20 weeks 1 session per week 3:00pm - 6:00pm Venue: Hotel and Tourism Institute (Pokfulam or Kowloon Bay)

課程編號及名稱	重點單元 / 課程特色	上課時間及安排
HT310632 [†] 客務管理高級證書	<ul style="list-style-type: none"> • 高效團隊管理 • 績效管理 • 逆況與變革管理 • 顧客體驗管理 • 客務管理英語 	<ul style="list-style-type: none"> • 二十星期 • 每星期上課一節 • 晚上6時至9時 • 地點：酒店及旅遊學院（九龍灣）
HT310633 [†] 房務管理高級證書	<ul style="list-style-type: none"> • 房務管理的專門技能 • 行業專用知識 • 房務財務管理 • 房務衛生管理 • 房務管理英語 	<ul style="list-style-type: none"> • 二十星期 • 每星期上課一節 • 晚上6時至9時 • 地點：酒店及旅遊學院（九龍灣）

Programme Code and Title	Key Modules / Programme Features	Duration and Class Arrangements
HT310632 [†] Advanced Certificate in Front Office Management	<ul style="list-style-type: none"> • Effective leadership skills • Performance management • Managing adversity and change • Customer experience management • Managerial English for front office 	<ul style="list-style-type: none"> • 20 weeks • 1 session per week • 6:00pm - 9:00pm • Venue: Hotel and Tourism Institute (Kowloon Bay)
HT310633 [†] Advanced Certificate in Housekeeping Management	<ul style="list-style-type: none"> • Technical skills for housekeeping management • Professional trade knowledge • Housekeeping financial management • Housekeeping sanitation management • Managerial English for housekeeping 	<ul style="list-style-type: none"> • 20 weeks • 1 session per week • 6:00pm - 9:00pm • Venue: Hotel and Tourism Institute (Kowloon Bay)

- 課程內容包括名稱、上課時間及收費等，一切以報名時為準。職業訓練局會每年檢討學費水平。學費會根據通脹、課程架構等因素釐定，如有任何更改，恕不另行通知。
- 學生或須於其他 VTC 院校上課。VTC 可因應情況取消任何課程、修正課程內容或更改開辦課程的院校／分校／上課地點。
- 有關課程的詳細資料、入學條件及最新資料，請瀏覽入學網頁 (<http://www.vtc.edu.hk/admission>)。
- 以上課程尚有其他單元未能盡錄。
- ▽ 學員考試成績達 50% 或以上及出席率不低於 80%，方可獲頒發食物環境衛生署認可之衛生經理證書。
- # 學員考試成績達 50% 或以上及出席率達到 100%，方可獲頒發食物環境衛生署認可之衛生經理證書。申請人於遞交申請表時，須連同食物環境衛生署認可衛生督導員證書副本。
- ^ 學員考試成績達 67% 或以上及出席率達到 100%，方可獲頒發香港食物環境衛生署認可之衛生督導員證書。
- † 學員須符合課程要求之 75% 出席率或以上及考試合格，方可獲發證書。
- 學員須符合課程要求之 90% 出席率或以上及考試合格，方可獲發證書。

- The information including programme titles, duration, class arrangement and tuition fees are subject to change. Updated information should be obtained at registration. The tuition fees are subject to annual review. These are determined taking into account inflation, curriculum structure and other relevant factors. The tuition fees are subject to change without prior notice.
- 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.
- For details of the programme, entrance requirement and the latest information, please visit the Admissions Homepage (<http://www.vtc.edu.hk/admission>).
- More modules are included in the above programmes.
- ▽ Those achieved a minimum score of 50% in the examination and an attendance rate of 80% or above will be awarded a Basic Food Hygiene Certificate for Hygiene Managers recognised by the Food and Environmental Hygiene Department.
- # Those achieved a minimum score of 50% in the examination and with an attendance rate of 100% will be awarded a Basic Food Hygiene Certificate for Hygiene Managers recognised by the Food and Environmental Hygiene Department. Please also bring along a copy of the Food Hygiene Certificate for Hygiene Supervisors recognised by the Food and Environmental Hygiene Department upon submission of the application.
- ^ Those achieved a minimum score of 67% in the examination and an attendance rate of 100% will be awarded a Basic Food Hygiene Certificate for Hygiene Supervisors recognised by the Food and Environmental Hygiene Department.
- † Students who attained an overall pass in the assessments and an attendance rate of 75% or above will be awarded a Certificate.
- Students who attained an overall pass in the assessments and an attendance rate of 90% or above will be awarded a Certificate.

課程編號及名稱	重點單元 / 課程特色	上課時間及安排
HT4200001 葡萄酒與烈酒教育基金會 葡萄酒第一級認證	<ul style="list-style-type: none"> 葡萄酒主要種類和風格 常見的釀酒葡萄品種及其特點 食物和葡萄酒的配搭原則 葡萄酒的存放和侍酒方式 運用WSET第一級系統化品酒技巧® (簡稱SAT) 描述葡萄酒 	<ul style="list-style-type: none"> 總共 7小時，分3節課堂 每星期上課一節 第一課及第三課： 晚上6時45分至8時45分 第二課： 晚上6時45分至9時45分 地點：香港專業教育學院 (黃克競)
HT4200067 葡萄酒與烈酒教育基金會 清酒第一級認證	<ul style="list-style-type: none"> 主要清酒的類別和等級 特色清酒及食物配搭 了解生產方法與清酒類別和等級的關係 清酒的儲存和服務 運用WSET第一級系統化品酒技巧® (簡稱SAT) 描述清酒 	<ul style="list-style-type: none"> 總共 7小時，分3節課堂 每星期上課一節 第一課及第三課： 晚上6時45分至8時45分 第二課： 晚上6時45分至9時45分 地點：香港專業教育學院 (黃克競)
HT4200078 葡萄酒與烈酒教育基金會 烈酒第一級認證	<ul style="list-style-type: none"> 烈酒生產的基本原則 烈酒主要種類和風格 如何侍烈酒 影響烈酒風味的因素 運用WSET第一級系統化品酒技巧® (簡稱SAT) 來描述烈酒 	<ul style="list-style-type: none"> 總共 7小時，分3節課堂 每星期上課一節 第一課及第三課： 晚上6時45分至8時45分 第二課： 晚上6時45分至9時45分 地點：香港專業教育學院 (黃克競)
HT4200002 葡萄酒與烈酒教育基金會 葡萄酒第二級認證	<ul style="list-style-type: none"> 環境因素，葡萄種植，釀造和陳年選擇如何影響由八種主要葡萄品種製成的葡萄酒的風格和質量 由22種重要地區性的葡萄品種所釀造的葡萄酒的各種風格和質量。全球70多個 (地理標誌標籤) 釀造的各種葡萄酒風格和質量。 生產過程如何影響『氣泡酒』及『強化酒』風格 用於標示原產地，風格和質量的關鍵酒標術語。 	<ul style="list-style-type: none"> 總共 19小時，分7節課堂 每星期上課一節 第二課至第五課： 晚上6時45分至9時45分 第一課及第七課： 晚上6時45分至8時45分 地點：香港專業教育學院 (黃克競)
HT4200005 波爾多葡萄酒學院 波爾多葡萄酒：入門篇	<ul style="list-style-type: none"> 波爾多葡萄酒生產過程 波爾多葡萄酒分類 波爾多葡萄酒主要產區 波爾多葡萄酒酒標 波爾多葡萄酒風格 	<ul style="list-style-type: none"> 1節3小時課堂 晚上6時45分至9時45分 地點：香港專業教育學院 (黃克競)

Programme Code and Title	Key Modules / Programme Features	Duration and Class Arrangements
HT4200001 WSET Level 1 Award in Wines	<ul style="list-style-type: none"> The main types and styles of wine Common wine grapes and their characteristics The principles of food and wine pairing How to store and serve wine How to describe wine using the WSET Level 1 Systematic Approach to Tasting Wine® [SAT] 	<ul style="list-style-type: none"> Total 7 hours divided into 3 sessions 1 session per week 6:45pm - 8:45pm (for the first & third session) 6:45pm - 9:45pm (for the second session) Venue: IVE (Haking Wong)
HT4200067 WSET Level 1 Award in Sake	<ul style="list-style-type: none"> Categories and Grades of Main Sake Specialty Sake & Food Pairings Understand Production Methods Relationship with Categories and Grades of Sake Storage and Service of Sake How to describe Sake by the WSET Level 1 Systematic Approach to Tasting Sake® [SAT] 	<ul style="list-style-type: none"> Total 7 hours divided into 3 sessions 1 session per week 6:45pm - 8:45pm (for the first & third session) 6:45pm - 9:45pm (for the second session) Venue: IVE (Haking Wong)
HT4200078 WSET Level 1 Award in Spirits	<ul style="list-style-type: none"> The basic principles of spirit production The main types and styles of spirits How to serve spirits Factors affecting the flavour of spirits How to describe spirits using the WSET Level 1 Systematic Approach to Tasting Spirits® [SAT] 	<ul style="list-style-type: none"> Total 7 hours divided into 3 sessions 1 session per week 6:45pm - 8:45pm (for the first & third session) 6:45pm - 9:45pm (for the second session) Venue: IVE (Haking Wong)
HT4200002 WSET Level 2 Award in Wines	<ul style="list-style-type: none"> How environmental factors, grape-growing, winemaking and maturation options influence the style and quality of wines made from eight principal grape varieties The style and quality of wines made from 22 regionally important grape varieties and produced in over 70 geographical indications (GIs) around the world How grape varieties and winemaking processes influence key styles of "Sparkling wines" and "Fortified wines" Key labelling terms used to indicate origin, style and quality 	<ul style="list-style-type: none"> Total 19 hours divided into 7 sessions 1 session per week 6:45pm - 9:45pm (for the second to fifth session) 6:45pm - 8:45pm (for the first & seventh session) Venue: IVE (Haking Wong)
HT4200005 Introduction to Bordeaux Wines	<ul style="list-style-type: none"> Introduction of Bordeaux Wine Production Classification of Bordeaux Wine Styles Main Producing Sub-regions in Bordeaux Label Terminology Wine Styles of Bordeaux 	<ul style="list-style-type: none"> 1 session in 3 hours 6:45pm - 9:45pm Venue: IVE (Haking Wong)

課程編號及名稱	重點單元 / 課程特色	上課時間及安排
HT4200042 體適能教練證書	<ul style="list-style-type: none"> • 健體三大範疇 • 健體器材的教學 • 營養補充劑的使用及健體餐單 • 管理及訓練技巧 	<ul style="list-style-type: none"> • 總共 30小時，分10節課堂 • 每星期上課二至三節 • 晚上6時30分至9時30分 • 地點：香港專業教育學院 (柴灣)
HT4200058 體適能教練高級證書	<ul style="list-style-type: none"> • 編寫健體課程： <ul style="list-style-type: none"> -如何改善健康及助長發育 -如何強化肌肉 -如何減少體脂及設計飲食餐單 • 健體動作的教學： <ul style="list-style-type: none"> -高級重量訓練動作 -功能性健體訓練 -兒童及長者訓練方法 • 商業營運管理 	<ul style="list-style-type: none"> • 總共 30小時，分10節課堂 • 每星期上課二至三節 • 晚上6時30分至9時30分 • 地點：香港專業教育學院 (柴灣)
HT4200003 泳池及水療機構衛生及安全主任證書	<ul style="list-style-type: none"> • 泳池、水療及會所等機構水質管理及室內空氣質素管理 • 預防感染和疾病 • 意外及受傷防範及處理 • 工作程序和維修 • 簡介法例第132CA章公眾泳池規例 	<ul style="list-style-type: none"> • 總共 18小時，分6節課堂 • 每星期上課一節 • 晚上6時45分至9時45分 • 地點：香港專業教育學院 (黃克競)
HT4200021 泳池及水療機構衛生及安全經理證書	<ul style="list-style-type: none"> • 泳池及水療機構經理的角色及職責 • 全方位檢規泳池及水療設施 • 對員工及使用者的重要性和風險 • 探討《泳池規例》(第132CA章)應用 • 簡介品質管理體系及認證 • 個案研習及討論 	<ul style="list-style-type: none"> • 總共 24小時，分8節課堂 • 每星期上課一節 • 晚上6時45分至9時45分 • 地點：香港專業教育學院 (黃克競)
HT4200076 款待及旅遊概論	<ul style="list-style-type: none"> • 旅遊的概念與原理 • 本地旅遊業發展 • 旅遊業的現況及發展 • 款待業及住宿業簡介 • 前堂部及管家部運作 • 餐飲業簡介 • 顧客服務及客務關係 	<ul style="list-style-type: none"> • 總共 18小時，分5節課堂 • 每星期上課一節 • 第一課至第四課：下午2時至6時 (逢星期六) • 第五課：早上10時至下午12時 (星期六，待定) • 地點：香港專業教育學院 (黃克競)

Programme Code and Title	Key Modules / Programme Features	Duration and Class Arrangements
HT4200042 Certificate for Fitness Coach	<ul style="list-style-type: none"> • Three types of fitness training targets • Use of fitness equipment • Application of nutritional supplement and fitness diet plan • Management and coaching technique 	<ul style="list-style-type: none"> • Total 30 hours divided into 10 sessions • 2-3 sessions per week • 6:30pm - 9:30pm • Venue: IVE (Chai Wan)
HT4200058 Advanced Certificate for Fitness Coach	<ul style="list-style-type: none"> • Fitness programme design: <ul style="list-style-type: none"> -How to improve health and growth -How to increase muscle size -How to reduce body fat and design diet plan • Teaching how to exercise: <ul style="list-style-type: none"> -Advanced weight training exercises -Functional exercise -Exercises for the children and elders • Business operations management 	<ul style="list-style-type: none"> • Total 30 hours divided into 10 sessions • 2-3 sessions per week • 6:30pm - 9:30pm • Venue: IVE (Chai Wan)
HT4200003 Certificate in Safety and Hygiene for Swimming Pool and Spa Supervisors	<ul style="list-style-type: none"> • Maintaining water quality and air quality in swimming pool and spa • Prevention of infections and waterborne diseases • Prevention and handling of accidents and injuries • Work procedures and maintenance of swimming pool and spa • Overview of the Swimming Pools Regulation (Chapter 132CA) 	<ul style="list-style-type: none"> • Total 18 hours divided into 6 sessions • 1 session per week • 6:45pm - 9:45pm • Venue: IVE (Haking Wong)
HT4200021 Certificate in Safety and Hygiene for Swimming Pool and Spa Managers	<ul style="list-style-type: none"> • Roles and responsibilities of swimming pool or spa managers • Comprehensive risks review to practitioners and users in swimming pool and spa facilities • Practices related to swimming pools regulations (Chapter 132CA) • Introduction to quality management system and certification • Case study and discussion 	<ul style="list-style-type: none"> • Total 24 hours divided into 8 sessions • 1 session per week • 6:45pm - 9:45pm • Venue: IVE (Haking Wong)
HT4200076 Introduction to Hospitality and Tourism	<ul style="list-style-type: none"> • Tourism Concepts and Principles • Local Tourism Development • Contemporary Issues and Trends in Tourism • Introduction to Hospitality Industry and Accommodation Sector • Front Office and Housekeeping Operations • Food and Beverage Operations • Customer Services and Relations 	<ul style="list-style-type: none"> • Total 18 hours divided into 5 sessions • 1 session per week • 2:00pm - 6:00pm (Saturdays, for first to fourth session) • 10:00am - 12:00pm (to be confirmed, for the fifth session) • Venue: IVE (Haking Wong)

課程編號及名稱	重點單元 / 課程特色	上課時間及安排
HT4200028 專業領隊精讀	<ul style="list-style-type: none"> 領隊的角色及職責 重點帶團技巧 旅遊相關規則與手續 危機處理 個案分享 	<ul style="list-style-type: none"> 1節3小時課堂 晚上6時45分至9時45分 地點：香港專業教育學院 (黃克競)
HT4200052 旅遊產品銷售	<ul style="list-style-type: none"> 鎖定你旅行社的目標顧客 旅遊產品的交叉銷售和推銷手法 旅遊產品銷售的金科玉律 旅遊產品銷售途徑及技巧 	<ul style="list-style-type: none"> 1節4小時課堂 星期六 下午2時至6時 地點：香港專業教育學院 (黃克競)
HT4200053 旅行社優質服務	<ul style="list-style-type: none"> 優質服務對旅行社的重要性 預期旅行社客人的期望 共融旅遊概念 無障礙旅遊服務 處理旅行社內難應付的顧客 提高旅行社客人滿意度的技巧 	<ul style="list-style-type: none"> 1節4小時課堂 星期六 下午2時至6時 地點：香港專業教育學院 (黃克競)
HT4200056 遊學團業務必讀	<ul style="list-style-type: none"> 遊學團的事前準備工作 了解學生及學校參加遊學團的期望 遊學團的投標程序及一般注意事項 遊學團的帶團技巧及有關知識 遊學團的個案分享 	<ul style="list-style-type: none"> 1節4小時課堂 星期六 下午2時至6時 地點：香港專業教育學院 (黃克競)

Programme Code and Title	Key Modules / Programme Features	Duration and Class Arrangements
HT4200028 Essentials for Tour Escorting	<ul style="list-style-type: none"> Roles and duties of a tour escort Essential skills in tour escorting Travel formalities and requirements Handling emergencies Case studies 	<ul style="list-style-type: none"> 1 session in 3 hours 6:45pm - 9:45pm Venue: IVE(Haking Wong)
HT4200052 Intensive Course for Selling Travel Products	<ul style="list-style-type: none"> Get to know target customers in the travel agency Cross-selling and up-selling of travel products Golden rules of selling travel products Media and tactics of selling travel products 	<ul style="list-style-type: none"> 1 session in 4 hours Saturday 2:00pm - 6:00pm Venue: IVE (Haking Wong)
HT4200053 Intensive Course for Quality Customer Service in Travel Agency	<ul style="list-style-type: none"> Importance of quality customer service for travel agency Anticipating customer expectations Concept of inclusive tourism Accessible travel services Handling difficult customers in travel agency Techniques to increase customer satisfaction in travel agency 	<ul style="list-style-type: none"> 1 session in 4 hours Saturday 2:00pm - 6:00pm Venue: IVE (Haking Wong)
HT4200056 Intensive Course for Study Tours	<ul style="list-style-type: none"> Planning and preparation for the study tours Understanding of the participants' and schools' expectations Tendering procedures and points to note Essential skills in tour escorting for study tours Case studies on study tours 	<ul style="list-style-type: none"> 1 session in 4 hours Saturday 2:00pm - 6:00pm Venue: IVE (Haking Wong)

你從何得知本學院課程資料？ How did you learn about our programmes?
 公司推薦 老師/親友推薦 網頁 (HTI CCI ICI IVE VTC) 資訊日 (九龍灣 薄扶林 天水圍 黃克競 柴灣) 報章廣告 業界通訊
 網上廣告 傳媒報道 展覽 社交媒體 (HTI, CCI, ICI 面書/IG IVE 面書/IG VTC 面書/IG) 青年/社區中心 其他請註明：_____
 Company Referral Teacher/Friend Referral Website (HTI CCI ICI IVE VTC) Info Day (Kowloon Bay Pokfulam Tin Shui Wai
 Haking Wong (Chai Wan) Print Advertisement Industry Newsletter Online Advertisement Media Reports Exhibition/Roadshow
 Social Media (HTI, CCI, ICI Facebook/IG IVE Facebook/IG VTC Facebook/IG) Youth Centre/Community Centre Others:_____

監護人聲明 (十八歲以下申請人適用) Declaration from Guardian (For applicants aged below 18 years of age)
 本人 I, _____ 身份證號碼 H.K.I.D. No. _____ 同意 consent _____ (申請人 Name of applicant)
 於 貴學院接受訓練 to attend training in your Institute.
 與申請人關係 Relationship to Applicant: _____ 聯絡電話 Contact Tel. No.: _____ 監護人簽署 Guardian's Signature: _____

申請人須知/個人資料

- 1.申請人須為香港永久居民或無工作限制之合法香港居民。
- 2.課程費用不可連同申請表一同郵寄。申請人若能成功入讀，將獲通知付款方法。
- 3.如申請人在註冊後不能依期入讀課程，已繳交之學費或有關費用概不發還，亦不可轉換上課日期及更改其他課程。
- 4.酒店及旅遊學院/中華廚藝學院/國際廚藝學院/IVE 酒店及旅遊學院可因應情況而取消任何課程、修正課程名稱/內容/年期及更改開辦課程的院校/分校上課地點。
- 5.以上內容包括課程名稱、上課時間/安排及收費，一切以報名時為準。
- 6.職業訓練局會每年檢討學費水平，學費會根據通脹、課程架構等因素釐定，如有任何更改，恕不另行通知。
- 7.本人所提供的資料完整真確；並同意可按照 貴局個人資料政策作有關用途。

個人資料之使用

職業訓練局及其機構成員擬使用 閣下提供的個人資料，包括姓名、電話號碼、手機號碼、電郵地址、通訊地址及教育程度，提供有關職業訓練局及其機構成員的任何課程、招生及活動資訊作市場推廣之用。惟我們必須先得你的同意，否則不能如此使用你的個人資料。如你不同意上述安排，請在以下方格加上剔號。

本人不同意職業訓練局及其機構成員使用我提供的個人資料，包括姓名、電話號碼、手機號碼、電郵地址、通訊地址及教育程度，提供有關職業訓練局及其機構成員的任何課程、招生及活動推廣資訊。如你日後希望停止接收上述資訊，或更改個人資料，請連同你已登記的姓名、電話號碼、手機號碼、電郵地址、通訊地址及教育程度資料，電郵至 ht@vtc.edu.hk / cci@vtc.edu.hk / icid@vtc.edu.hk / ivelt@vtc.edu.hk 或傳真至 2538 2765 (酒店及旅遊學院/中華廚藝學院/國際廚藝學院) 或 2725 2342 (IVE 酒店及旅遊學院) 通知我們。

課程編號及名稱	重點單元 / 課程特色	上課時間及安排
HT310806▽ 衛生經理證書	<ul style="list-style-type: none"> • 微生物特性和食物中毒風險 • 食物污染的源頭、衛生操守和正確處理食物方法 • 環境衛生、清潔及消毒，和蟲害管理知識 • 香港食物法例 • 「食物安全重點控制」系統原則及個案研究 	<ul style="list-style-type: none"> • 三天 • 星期二及四 • 第一、二天上午9時30分至下午5時30分 • 第三天上午9時30分至下午4時30分 • 地點：中華廚藝學院
HT310807^ 衛生督導員證書	<ul style="list-style-type: none"> • 食物衛生及安全知識 	<ul style="list-style-type: none"> • 一天 • 上午9時30分至下午5時30分 • 地點：中華廚藝學院
HT310808○ 中華健康美食及營養	<ul style="list-style-type: none"> • 食療原則及食物的性能 • 常用食物功能與禁忌 • 中醫體質分類與飲食 • 常見疾病的忌口 • 四季食療菜譜的製作原理及示範 	<ul style="list-style-type: none"> • 四星期 • 每星期上課一節 • 上午9時至下午5時30分 • 地點：中華廚藝學院
HT310810# 衛生經理證書 (衛生督導員銜接課程)	<ul style="list-style-type: none"> • 衛生操守和正確處理食物方法 • 環境衛生、清潔及消毒，和蟲害管理知識 • 香港食物法例 • 「食物安全重點控制」系統原則及個案研究 	<ul style="list-style-type: none"> • 兩天 • 星期二及四 • 上午9時30分至下午4時30分 • 地點：中華廚藝學院
HT313890◆ 中式廚藝文憑 (QF級別3)	<ul style="list-style-type: none"> • 粵式烹飪 • 南北麵點製作 • 外省菜烹飪 • 燒味及冷盤製作 • 食物成本控制 	<ul style="list-style-type: none"> • 兩年 • 每星期上課一節 • 上午9時至下午4時 • 地點：中華廚藝學院
HT314817P+ 中式廚藝專業證書 (QF級別4)	<ul style="list-style-type: none"> • 高級食材認知及應用 • 高級中式廚藝烹調技術 • 菜式概念研發及創新煮意 • 中式宴會廚務運作與管理 	<ul style="list-style-type: none"> • 三十星期 • 每星期上課一節 • 正午12時至下午5時 • 地點：中華廚藝學院

USE OF PERSONAL DATA

VTC and its member institutions intend to use the personal data you provided, including your name, phone number, mobile number, email address, correspondence address and education level, to provide direct marketing information in relation to any programmes, admission and events of VTC and its member institutions. If you do not agree to use your personal data without your consent, if you do not agree the arrangements stated above, please put a tick in the following box.

I do not agree that my personal data provided, including my name, phone number, mobile number, email address, correspondence address and education level may be used by VTC and its member institutions for providing direct marketing information in relation to any programmes, admission and events of VTC and its member institutions. If you would like to unsubscribe from receiving the said information or update your personal data, please send your request with registered name, phone number, mobile number, email address, correspondence address and education level to ht@vtc.edu.hk / cci@vtc.edu.hk / icid@vtc.edu.hk / ivelt@vtc.edu.hk or by fax to 2538 2765 (HTI, CCI, ICI) / 2725 2342 (IVE Hospitality).

兼讀制課程報名表 Application Form for Part-time Programmes

課程選擇 Programme Choice	課程編號 Programme Code	學院 Institute	課程名稱 Programme Title
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姓名 Name (先生 Mr. / 太太 Mrs. / 女士 Ms.): _____ (_____)

中文 Chinese

出生日期 Date of Birth: _____ 身份證號碼 H.K.I.D. No.: _____

聯絡電話 Contact Tel. No.: _____ 電郵 Email: _____

通訊地址 Correspondence Address: _____

學歷 ACADEMIC QUALIFICATIONS

大學/學院/學校 University / College / School	最高資歷 Highest Qualification Attained	由 (日期) From (Date)	至 (日期) To (Date)

如申請人持有以下證書，請在以下方格加上剔號“√”並於註冊時遞交證書的正本以便核對。Please put a tick (√) in the following box if you are the holder of the following certificate(s) and bring the original certificate(s) for validation upon programme registration.

食物環境衛生署認可衛生督導員證書 Basic Food Hygiene Certificate for Hygiene Supervisors recognised by Food and Environmental Hygiene Department

工作經驗 WORKING EXPERIENCE

機構 Organisation	職位 Position	部門 Department	由 (日期) From (Date)	至 (日期) To (Date)

提名人 NOMINATED BY (如適用 if applicable):

公司名稱 Name of Company: _____

地址 Address: _____

電郵 Email: _____ 電話 Tel. No.: _____

授權 Authorised by (姓名 Name): _____ (職位 Title): _____

簽名 Signature [公司蓋印(如適用) with Company chop if applicable]: _____

回郵地址 MAILING LABEL (申請人必須填寫下列三欄 Please fill in all 3 labels)

姓名 Name _____

地址 Address _____

姓名 Name _____

地址 Address _____

姓名 Name _____

地址 Address _____

Programme Code and Title	Key Modules / Programme Features	Duration and Class Arrangements
HT310806 [∇] Basic Food Hygiene Certificate for Hygiene Managers	<ul style="list-style-type: none"> Characteristics of micro-organisms and risk of food poisoning Food contamination, hygiene practices and proper food handling Environmental hygiene, cleaning and sanitation, and pest management Hong Kong Food Laws Principles of Hazard Analysis Critical Control Points (HACCP) and case study 	<ul style="list-style-type: none"> 3 days Tue & Thu 9:30am - 5:30pm (Day 1 & 2) 9:30am - 4:30pm (Day 3) Venue: Chinese Culinary Institute
HT310807 [^] Basic Food Hygiene Certificate for Hygiene Supervisors	<ul style="list-style-type: none"> Food hygiene and safety knowledge 	<ul style="list-style-type: none"> 1 day 9:30am - 5:30pm Venue: Chinese Culinary Institute
HT310808 ^o Chinese Tonic Food	<ul style="list-style-type: none"> Principles of food therapy and food properties Food functions and contraindication Body-build classifications and Chinese tonic food Dietary restriction for common ailments Principles on preparation of dietary menu and demonstration 	<ul style="list-style-type: none"> 4 weeks 1 session per week 9:00am - 5:30pm Venue: Chinese Culinary Institute
HT310810 [#] Basic Food Hygiene Certificate for Hygiene Managers (Bridging Course)	<ul style="list-style-type: none"> Hygiene practices and proper food handling Environmental hygiene, cleaning and sanitation, and pest management Hong Kong Food Laws Principles of Hazard Analysis Critical Control Points (HACCP) and case study 	<ul style="list-style-type: none"> 2 days Tue & Thu 9:30am - 4:30pm Venue: Chinese Culinary Institute
HT313890 [◆] Diploma in Chinese Culinary Arts (QF Level 3)	<ul style="list-style-type: none"> Guangdong cuisine preparations Noodles and dim sum preparations Chinese regional cuisine preparations Guangdong barbecue and Chinese cold dish preparations Food cost control 	<ul style="list-style-type: none"> 2 years 1 session per week 9:00am - 4:00pm Venue: Chinese Culinary Institute
HT314817P [†] Professional Certificate in Chinese Culinary Arts (QF Level 4)	<ul style="list-style-type: none"> Understanding and application of advanced food commodity Advanced Chinese culinary skills Culinary concept development and culinary innovation Kitchen operations and management for Chinese banquets 	<ul style="list-style-type: none"> 30 weeks 1 session per week 12:00nn - 5:00pm Venue: Chinese Culinary Institute

收集個人資料聲明

- 申請人入學申請所填報的資料，包括姓名、電話號碼、手機號碼、電郵地址、通訊地址及教育程度，其用途如下：
 - 處理一切有關職業訓練局課程的入學申請及甄選事宜；及相關用途；
 - 向香港考試及評核局索取申請人的公開考試成績，以及向本港或以外的有關院校，索取申請人的公開試及校內試修業成績；
 - 索取申請人在職業訓練局轄下院校及中心的成績；
 - 核對申請人申請紀錄，以及核對申請人在職業訓練局轄下院校及中心就讀的紀錄；
 - 儲存應取錄的申請人資料於學生紀錄系統
- 職業訓練局會對申請人的資料絕對保密，但可將申請人的個人資料，給予對本局有保密承諾的任何人士或其代表，用於(1)段所述之用途。如申請人日後希望停止接收上述的資訊，或更改個人資料，請連同已登記的姓名、電話號碼、手機號碼、電郵地址、通訊地址及教育程度資料，電郵至 ht@vtc.edu.hk / cc@vtc.edu.hk / ic@vtc.edu.hk / veht@vtc.edu.hk 或傳真至 2538 2765 (酒店及旅遊學院 / 中華廚藝學院 / 國際廚藝學院) 或 2725 2342 (IVE酒店及旅遊學科) 知本局。
- 根據個人資料(私隱)條例，申請人有權：
 - 查閱職業訓練局是否持有他的個人資料；及
 - 要求獲得上述資料的副本；及
 - 要求職業訓練局更正他的個人資料。
 申請人必須提供足夠資料予職業訓練局以識別身份，否則本局有權拒絕上述要求。
- 申請人如欲查閱個人資料，須以書面形式向酒店及旅遊學院 / 中華廚藝學院 / 國際廚藝學院 / IVE酒店及旅遊學科個人資料(私隱)主任提出，地址：香港灣仔林道145號職業訓練局灣仔扶林大樓7樓 / 九龍長沙灣荔枝角道702室 (IVE酒店及旅遊學科)
- 本局保留權利收取查閱資料所需行政費用。

申請人姓名 Name of Applicant: _____

簽署 Signature: _____

日期 Date: _____

請傳真、電郵或郵寄申請表至：Please fax, email or mail the application form to:

酒店及旅遊學院
Hotel and Tourism Institute (HTI)
Tel: 2538 2200 Fax: 2538 2765
Email: ht@vtc.edu.hk
Website: www.hti.edu.hk

中華廚藝學院
Chinese Culinary Institute (CCI)
Tel: 2538 2200 Fax: 2538 2765
Email: cci@vtc.edu.hk
Website: www.cci.edu.hk

PERSONAL INFORMATION COLLECTION STATEMENT

- The information collected from the application, including the name, phone number, mobile number, email address, correspondence address and education level, will be used for the following purposes:
 - for processing and selection of applications for admission to VTC programmes; and related purposes;
 - for obtaining the results of public examinations from the HKCAA, and obtaining information from relevant institutions about your candidature in public examinations and studies in institutions in Hong Kong and elsewhere;
 - for obtaining records of your examination results attained in the programmes provided by member institutions under the VTC;
 - for checking of application records and the study records of the programmes provided by member institutions under the VTC;
 - for storage of information on the successful applicants in the Student Records System
- VTC undertakes to keep personal data provided by applicants confidential. However, VTC may provide such information to any other persons or agents for the purposes described in (1) under a duty of confidentiality to VTC. If an applicant would like to unsubscribe from receiving the said information or update his / her personal data, please send the request with registered name, phone number, mobile number, email address, correspondence address and education level to ht@vtc.edu.hk / cc@vtc.edu.hk / ic@vtc.edu.hk / veht@vtc.edu.hk or by fax to 2538 2765 (HTI, CCI, ICI) / 2725 2342 (IVE Hospitality).
- In accordance with the Personal Data (Privacy) Ordinance, an applicant has the right:
 - to check whether VTC holds his / her personal data;
 - to request a copy of such data; and
 - to request VTC to correct any of the personal data which is inaccurate.
 Sufficient information will need to be provided to establish identity, otherwise VTC shall refuse to comply with the request.
- Request for access to data must be submitted in writing to the Personal Data (Privacy) Compliance Officer of Hotel and Tourism Institute / Chinese Culinary Institute / International Culinary Institute / IVE Hospitality at 7/F, VTC Pokfulam Complex, 145 Pokfulam Road, Pokfulam, Hong Kong / 702 Lai Chi Kok Road, Cheung Sha Wan, Kowloon (IVE Hospitality)
- In accordance with the terms of the Ordinance, VTC reserves the right to charge a fee for the processing of data access request.

For Official Use Only

<input type="checkbox"/> A	<input type="checkbox"/> R	CI _____	Date _____
<input type="checkbox"/> L		FAI _____	Date _____
<input type="checkbox"/> R&T		FAI _____	Date _____

國際廚藝學院
International Culinary Institute (ICI)
Tel: 2538 2200 Fax: 2538 2765
Email: ici@vtc.edu.hk
Website: www.ici.edu.hk

IVE 酒店及旅遊學科
IVE Hospitality
Tel: 2957 5714 Fax: 2725 2342
Email: veht@vtc.edu.hk
Website: <https://hospitality.vtc.edu.hk>

課程編號及名稱	重點單元 / 課程特色	上課時間及安排
HT314816P [†] 中式廚藝及管理專業文憑 (QF級別4)	<ul style="list-style-type: none"> 中式藝術冷菜及冷葷拼盆製作 食物營養理論及中式營養菜餚製作 中國地方菜製作(京、川、湘、滬) 新派點心設計及製作 中式飲食業領導及管理學 	<ul style="list-style-type: none"> 五十六星期 每星期上課一節 正午12時至下午5時 地點：中華廚藝學院
HT310813 [†] 大師級中廚師課程	<ul style="list-style-type: none"> 新派烹調概念及製作 西式與東南亞烹調及廚藝製作 中菜與葡萄酒搭配 市場營銷、財務控制及預算 餐飲業行政技巧與危機管理概念 	<ul style="list-style-type: none"> 二十二星期 每星期上課一節 上午8時30分至下午5時 地點：中華廚藝學院

Programme Code and Title	Key Modules / Programme Features	Duration and Class Arrangements
HT314816P [†] Professional Diploma in Chinese Culinary Arts and Management (QF Level 4)	<ul style="list-style-type: none"> Production of artistic Chinese cold dishes Theory and production of nutritional Chinese dishes Production of Chinese regional cuisine (Beijing, Sichuan, Hunan, Shanghai) Contemporary dim sum design and production Management and leadership theories for Chinese catering industry 	<ul style="list-style-type: none"> 56 weeks 1 session per week 12:00nn - 5:00pm Venue: Chinese Culinary Institute
HT310813 [†] Master Chef Course in Chinese Cuisine	<ul style="list-style-type: none"> Contemporary culinary concept and production Western and Southeast Asian culinary production and demonstration Chinese food and wine pairing Marketing, financial control and budgeting Administration skill and risk management concept in catering industry 	<ul style="list-style-type: none"> 22 weeks 1 session per week 8:30am - 5:00pm Venue: Chinese Culinary Institute

- 課程內容包括名稱、上課時間及收費等，一切以報名時為準。職業訓練局會每年檢討學費水平。學費會根據通脹、課程架構等因素釐定，如有任何更改，恕不另行通知。
- 學生或須於其他 VTC 院校上課。VTC 可因應情況取消任何課程、修正課程內容或更改開辦課程的院校／分校／上課地點。
- 有關課程的詳細資料、入學條件、資歷架構級別、資歷名冊登記號碼、登記有效期限及最新資料，請瀏覽入學網頁 (<http://www.vtc.edu.hk/admission>) 或資歷名冊網頁 (<http://www.hkqr.gov.hk>)。
- 以上課程尚有其他單元未能盡錄。
- △ 學員考試成績達 67% 或以上及出席率達到 100%，方可獲頒發食物環境衛生署認可之衛生督導員證書。
- ▽ 學員考試成績達 50% 或以上及出席率不低於 80%，方可獲頒發食物環境衛生署認可之衛生經理證書。
- # 學員考試成績達 50% 或以上及出席率達到 100%，方可獲頒發食物環境衛生署認可之衛生經理證書。申請人於遞交申請表時，須連同食物環境衛生署認可衛生督導員證書副本。
- † 學員須符合課程要求之 70% 出席率或以上及考試合格，方可獲發證書。
- ◆ 學員須符合課程要求之 80% 出席率或以上及考試合格，方可獲發證書。
- 學員須符合課程要求之 90% 出席率或以上及考試合格，方可獲發證書。

- The information including programme titles, duration, class arrangement and tuition fees are subject to change. Updated information should be obtained at registration. The tuition fees are subject to annual review. These are determined taking into account inflation, curriculum structure and other relevant factors. The tuition fees are subject to change without prior notice.
- 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.
- For details of the programme, entrance requirement, QF level, QR Registration Number, Validity Period of the programme and the latest information, please visit the Admissions Homepage (<http://www.vtc.edu.hk/admission>) or the Qualifications Register website (<http://www.hkqr.gov.hk>).
- More modules are included in the above programmes.
- △ Those achieved a minimum score of 67% in the examination and an attendance rate of 100% will be awarded a Basic Food Hygiene Certificate for Hygiene Supervisors recognised by the Food and Environmental Hygiene Department.
- ▽ Those achieved a minimum score of 50% in the examination and an attendance rate of 80% or above will be awarded a Basic Food Hygiene Certificate for Hygiene Managers recognised by the Food and Environmental Hygiene Department.
- # Those achieved a minimum score of 50% in the examination and an attendance rate of 100% will be awarded a Basic Food Hygiene Certificate for Hygiene Managers recognised by the Food and Environmental Hygiene Department. Please also bring along a copy of the Food Hygiene Certificate for Hygiene Supervisors recognised by the Food and Environmental Hygiene Department upon submission of the application.
- † Students who attained an overall pass in the assessments and an attendance rate of 70% or above will be awarded a Certificate.
- ◆ Students who attained an overall pass in the assessments and an attendance rate of 80% or above will be awarded a Certificate.
- Students who attained an overall pass in the assessments and an attendance rate of 90% or above will be awarded a Certificate.

課程編號及名稱	重點單元 / 課程特色	上課時間及安排
HT312312* 印度菜烹飪證書 (QF級別2)	<ul style="list-style-type: none"> 正宗印度菜的基本知識及技能 探索印度食材、風味、烹調技巧和菜系的起源和特點 	<ul style="list-style-type: none"> 九十六小時 上午9時至下午5時或晚上6時 地點：國際廚藝學院
HT312313* 北歐菜烹飪證書 (QF級別2)	<ul style="list-style-type: none"> 正宗北歐菜的基本知識及技能 探索北歐菜食材、風味、烹調技巧和菜系的起源和特點 	
HT312344* 地中海菜烹飪證書 (QF級別2)	<ul style="list-style-type: none"> 地中海菜烹飪的特點 地中海菜頭盤、湯、澱粉類、蔬菜類、主菜及甜點的烹調原則和技巧 	
HT312367* 西式糕餅及麵包證書 (QF級別2)	<ul style="list-style-type: none"> 包點食材及製備的特點 認識各地傳統的特式麵包和工藝麵包、糕點、酥點、餡餅、蛋糕、慕斯和蛋奶甜點的知識與製備技術 	
HT312368* 傳統日本菜烹飪證書 (QF級別2)	<ul style="list-style-type: none"> 日本菜烹飪的特點 日本菜頭盤、湯、天婦羅、煮物、壽司、刺生及麵點的烹調原則和技巧 	
HT312369* 法國菜烹飪證書 (QF級別2)	<ul style="list-style-type: none"> 正宗法國菜的基本知識及技能 探索法國食材、風味、烹調技巧和菜系的起源和特點 	
HT312372* 意大利菜烹飪證書 (QF級別2)	<ul style="list-style-type: none"> 意大利菜烹飪的特點 意大利頭盤、湯、澱粉類、蔬菜類、主菜及甜點的烹調原則和技巧 	

Programme Code and Title	Key Modules / Programme Features	Duration and Class Arrangements
HT312312 * Certificate in Indian Cuisine (QF Level 2)	<ul style="list-style-type: none"> Essential knowledge and skills in the preparation of authentic Indian cuisine Explore the origins and characteristics of Indian ingredients, flavours, preparation techniques and cuisines 	<ul style="list-style-type: none"> 96 hours 9:00am - 5:00pm or 6:00pm Venue: International Culinary Institute
HT312313 * Certificate in Scandinavian Cuisine (QF Level 2)	<ul style="list-style-type: none"> Essential knowledge and skills in the preparation of authentic Scandinavian cuisine Explore the origins and characteristics of Scandinavian ingredients, flavours, preparation techniques and cuisines 	
HT312344 * Certificate in Mediterranean Cuisine (QF Level 2)	<ul style="list-style-type: none"> Characteristics of Mediterranean cuisine Principles and techniques of Mediterranean appetisers (Mezze), soups, starches, vegetables dishes, main dishes and desserts 	
HT312367 * Certificate in Pastry and Bakery (QF Level 2)	<ul style="list-style-type: none"> Characteristics of pastry and bakery production Acquire the knowledge and skills for producing traditional and regional bread; artisan and international bread; gateaux, pastries, pies, tarts, cakes, mousse and custards desserts 	
HT312368 * Certificate in Classical Japanese Cuisine (QF Level 2)	<ul style="list-style-type: none"> Characteristics of Japanese cuisine Principles and techniques of Japanese appetisers, soups, tempura, simmered dishes, sushi, sashimi and pastry 	
HT312369 * Certificate in French Cuisine (QF Level 2)	<ul style="list-style-type: none"> Essential knowledge and skills in the preparation of authentic French cuisine Explore the origins and characteristics of French ingredients, flavours, preparation techniques and cuisines 	
HT312372 * Certificate in Italian Cuisine (QF Level 2)	<ul style="list-style-type: none"> Characteristics of Italian cuisine Principles and techniques of Italian antipasto, soups, starches, vegetables dishes, main dishes and desserts 	

課程編號及名稱	重點單元 / 課程特色	上課時間及安排
HT314380P [†] 國際廚藝及廚務管理 專業文憑 (QF級別4)	<ul style="list-style-type: none"> • 美食趨勢、技術與創新 • 菜譜策劃及設計 • 餐飲項目廚務營運及品質保證 • 餐飲項目及服務管理 • 創業原理 	<ul style="list-style-type: none"> • 一年 • 每星期上課一節 • 上午10時至晚上6時 • 地點：國際廚藝學院
HT310392 [■] 認可西廚師 技能測試輔助班	<ul style="list-style-type: none"> • 酒店及餐飲業的體制 • 食品衛生與安全 • 食物營養 • 「食物安全重點控制」系統原則 • 食物採購及成本控制 	<ul style="list-style-type: none"> • 一天 • 上午8時30分至下午5時30分 • 地點：國際廚藝學院
HT310393 [†] 認可西廚師 技能測試課程	<ul style="list-style-type: none"> • 食物營養 • 「食物安全重點控制」系統原則 • 採購及成本控制 • 烹調技巧及方法 • 食品知識：基本原湯、汁、湯類和麵糰； 香草、香料及調味料的認知等 	<ul style="list-style-type: none"> • 十五星期 • 每星期上課一節 • 下午2時30分至5時30分 • 地點：國際廚藝學院
HT310394 [†] 訓練級西廚師 技能測試課程	<ul style="list-style-type: none"> • 制定培訓課程的一般要求與基本方法 • 培訓計劃的大綱和編制 • 招聘與迎新的制定 • 展示與評估方法 • 互動式教學、培訓方法與溝通 	<ul style="list-style-type: none"> • 六個月 • 每星期上課一節 • 下午2時30分至晚上6時30分 • 地點：國際廚藝學院
HT310395 [■] 認可糕餅師 技能測試輔助班	<ul style="list-style-type: none"> • 西式糕餅師技能考核簡介 • 基礎食品衛生與安全 • 食品成本控制 • 參觀技能考核廚房 • 「食物安全重點控制」系統原則 	<ul style="list-style-type: none"> • 一天 • 上午8時30分至下午5時30分 • 地點：國際廚藝學院

Programme Code and Title	Key Modules / Programme Features	Duration and Class Arrangements
HT314380P [†] Professional Diploma in International Culinary Arts and Management [QF Level 4]	<ul style="list-style-type: none"> • Gastronomy trends, techniques and innovation • Menu planning and design • Culinary operations and quality assurance for catering events • Catering events and service management • Principles of entrepreneurship 	<ul style="list-style-type: none"> • 1 year • 1 session per week • 10:00am - 6:00pm • Venue: International Culinary Institute
HT310392 [■] Workshop for Certified Cook in Western Cuisine Trade Test	<ul style="list-style-type: none"> • General organisation of hotel and catering establishments • Food hygiene and safety • Food nutrition • Principles of Hazard Analysis Critical Control Points (HACCP) • Food purchasing and costing 	<ul style="list-style-type: none"> • 1 day • 8:30am - 5:30pm • Venue: International Culinary Institute
HT310393 [†] Certified Cook in Western Cuisine	<ul style="list-style-type: none"> • Food nutrition • Principles of Hazard Analysis Critical Control Points (HACCP) • Purchasing and cost control • Cooking techniques and methods • Food knowledge: Basic stocks, sauces, soups and doughs; herbs and spices and seasonings, etc. 	<ul style="list-style-type: none"> • 15 weeks • 1 session per week • 2:30pm - 5:30pm • Venue: International Culinary Institute
HT310394 [†] Trainer Chef in Western Cuisine	<ul style="list-style-type: none"> • General requirements and basic methods for conducting training programme • Outline and preparation of training plan • Hiring and orientation • Presentation and evaluation methods • Interactive teaching and training methods and communication 	<ul style="list-style-type: none"> • 6 months • 1 session per week • 2:30pm - 6:30pm • Venue: International Culinary Institute
HT310395 [■] Workshop for Certified Pastry Cook Trade Test	<ul style="list-style-type: none"> • Introduction to Western Pastry Cook Trade Test • Fundamental knowledge of food safety and hygiene • Fundamental knowledge in food cost control • Site inspection of the Trade Test kitchen • Principles of Hazard Analysis Critical Control Points (HACCP) 	<ul style="list-style-type: none"> • 1 day • 8:30am - 5:30pm • Venue: International Culinary Institute

課程編號及名稱	重點單元 / 課程特色	上課時間及安排
HT310396 [†] 大師級西廚師 技能測試課程	<ul style="list-style-type: none"> 經濟和商業研究 公司管理和控制、會計及財務 人力資源及資訊管理與勞工法例 營養和健康意識 當代美食與技巧 	<ul style="list-style-type: none"> 一年 每星期上課一節 上午9時30分至晚上6時30分 地點：國際廚藝學院

- 課程內容包括名稱、上課時間及收費等，一切以報名時為準。職業訓練局會每年檢討學費水平。學費會根據通脹、課程架構等因素釐定，如有任何更改，恕不另行通知。
- 學生或須於其他 VTC 院校上課。VTC 可因應情況取消任何課程、修正課程內容或更改開辦課程的院校／分校／上課地點。
- 有關課程的詳細資料、入學條件、資歷架構級別、資歷名冊登記號碼、登記有效期限及最新資料，請瀏覽入學網頁 (<http://www.vtc.edu.hk/admission>) 或資歷名冊網頁 (<http://www.hkqr.gov.hk>)。
- 以上課程尚有其他單元，未能盡錄。

[†] 學員須符合課程要求之 70% 出席率或以上及考試合格，方可獲發證書。

* 學員須符合課程要求之 75% 出席率或以上及考試合格，方可獲發證書。

■ 學員須符合課程要求之 100% 出席率及考試合格，方可獲發證書。

Programme Code and Title	Key Modules / Programme Features	Duration and Class Arrangements
HT310396 [†] Master Chef in Western Cuisine	<ul style="list-style-type: none"> Aspects of economic and business studies Company management and control, accounting and finance Human resources and information management and labour law Nutrition and health consciousness Modern cuisine and technique 	<ul style="list-style-type: none"> 1 year 1 session per week 9:30am - 6:30pm Venue: International Culinary Institute

The information including programme titles, duration, class arrangement and tuition fees are subject to change. Updated information should be obtained at registration. The tuition fees are subject to annual review. These are determined taking into account inflation, curriculum structure and other relevant factors. The tuition fees are subject to change without prior notice.

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.

For details of the programme, entrance requirement, QF level, QR Registration Number, Validity Period of the programme and the latest information, please visit the Admissions Homepage (<http://www.vtc.edu.hk/admission>) or the Qualifications Register website (<http://www.hkqr.gov.hk>).

More modules are included in the above programmes.

[†] Students who attained an overall pass in the assessments and an attendance rate of 70% or above will be awarded a Certificate.

* Students who attained an overall pass in the assessments and an attendance rate of 75% or above will be awarded a Certificate.

■ Students who attained an overall pass in the assessments and an attendance rate of 100% will be awarded a Certificate.

酒店及旅遊學院課程 Hotel and Tourism Institute Programmes



課程編號及名稱 Programme Code and Title	年滿歲數 Minimum age	完成中三 Completion of S3	面試合格 Pass the interview	餐飲或食品製造業內人士 In-service personnel of catering or food manufacturing industry	具有相關工作經驗 Relevant work experience	修畢相關級別之品酒師證書課程 Completion of relevant level of Certificate in Sommelier Studies	修畢指定課程/持有指定證書 Completion of designated programme(s) / Possess relevant certificate(s)
HT410403 餐廳及調酒服務基礎證書 Foundation Certificate in Restaurant and Bartending Service	17.5						
HT410405 客房服務基礎證書 Foundation Certificate in Accommodation Service	17.5						
HT310620 衛生經理證書 Basic Food Hygiene Certificate for Hygiene Managers							
HT310621 衛生督導員證書 Basic Food Hygiene Certificate for Hygiene Supervisors							
HT310624 衛生經理證書 (衛生督導員銜接課程) Basic Food Hygiene Certificate for Hygiene Managers (Bridging Course)							持有食物環境衛生署認可之衛生督導員證書 Possess Basic Food Hygiene Certificate for Hygiene Supervisor recognised by Food and Environmental Hygiene Department
HT310601 餐飲督導管理證書 Certificate in Food and Beverage Supervision	18						
HT310602 客務督導管理證書 Certificate in Front Office Supervision	18						
HT310603 房務督導管理證書 Certificate in Housekeeping Supervision	18						
HT320217 初級品酒師證書 Elementary Certificate in Sommelier Studies	18						
HT320218 中級品酒師證書 Intermediate Certificate in Sommelier Studies	18					初級 Elementary	
HT320219 高級品酒師證書 Advanced Certificate in Sommelier Studies	18					中級 Intermediate	
HT310631 餐飲業管理高級證書 Advanced Certificate in Food and Beverage Management							修畢酒店及旅遊學院的餐飲督導管理證書課程；或酒店及旅遊學院的酒店營運督導高級證書 - 餐飲服務單元 Completion of Certificate in Food and Beverage Supervision / Food and Beverage Supervisory Certificate Programme offered by HTI; OR Advanced Certificate in Supervisory Hospitality Operations - Food and Beverage Module offered by HTI
HT310632 客務管理高級證書 Advanced Certificate in Front Office Management							修畢酒店及旅遊學院的客務督導管理證書課程；或酒店及旅遊學院的酒店營運督導高級證書 - 客務單元 Completion of Certificate in Front Office Supervision / Front Office Supervisory Certificate Programme offered by HTI; OR Advanced Certificate in Supervisory Hospitality Operations - Front Office Module offered by HTI
HT310633 房務管理高級證書 Advanced Certificate in Housekeeping Management							修畢酒店及旅遊學院的房務督導管理證書課程；或酒店及旅遊學院的酒店及餐飲業督導管理高級證書 - 房務單元 Completion of Certificate in Housekeeping Supervision / Housekeeping Supervisory Certificate Programme offered by HTI; OR Advanced Certificate in Supervisory Hospitality Operations - Housekeeping Module offered by HTI

IVE 酒店及旅遊學科課程

IVE Hospitality Programmes



課程編號及名稱 Programme Code and Title	年滿歲數 Minimum age	身體狀況 Physical Condition	學歷要求 - 中學教育程度 Academic Qualification(s) - Secondary Education	所需之專業資格及工作經驗 Professional qualification(s) and work experience required	業內人士 In-service personnel
HT4200001 葡萄酒與烈酒教育基金會 WSET Level 1 Award in Wines	18				
HT4200067 葡萄酒與烈酒教育基金會清 酒第一級認證 WSET Level 1 Award in Sake	18				
HT4200078 葡萄酒與烈酒教育基金會烈 酒第一級認證 WSET Level 1 Award in Spirits	18	沒有因品嚐酒類飲品，從而造成任 何健康問題 Do not have any health problems that made them unfit for alcoholic beverage tasting			
HT4200002 葡萄酒與烈酒教育基金會葡 萄酒第二級認證 WSET Level 2 Award in Wines	18				
HT4200005 波爾多葡萄酒學院波爾多葡 萄酒：入門篇 Introduction to Bordeaux Wines	18				
HT4200042 體適能教練證書 Certificate for Fitness Coach	18	身體狀況適合擔任體適能教練 Physically fit for being fitness coach			
HT4200058 體適能教練高級證書 Advanced Certificate for Fitness Coach	18	身體狀況適合擔任體適能教練 Physically fit for being fitness coach		已有體適能教練相關資格人士 Obtained fitness coach qualification previously	
HT4200003 泳池及水療機構衛生及安全 主任證書 Certificate in Safety and Hygiene for Swimming Pool and Spa Supervisors			完成新高中學制的中六、舊高中學制的中 五程度或同等學歷 Completion of S6 under the New Senior Secondary academic structure / S5 under the old academic structure, or equivalent	現職或有意投身泳池、水療及會所或相關康體設施機構，並擁有相關工作經驗的人士 Relevant working experience in the leisure and recreation industry	
HT4200021 泳池及水療機構衛生及安全 經理證書 Certificate in Safety and Hygiene for Swimming Pool and Spa Managers				修畢泳池及水療機構衛生及安全主任證書課程或同等學歷；或 現職泳池、水療、會所或相關康體設施機構，並具三年或以上相關工作經驗的管理人士 Completion of the Certificate in Safety and Hygiene for Swimming Pool and Spa Supervisors, or equivalent; OR At least 3 years' relevant working experience in the leisure and recreation industry at supervisory level	
HT4200076 款待及旅遊概論 Introduction to Hospitality and Tourism					款待 / 旅遊業業內人士 In-service personnel of the hospitality / tourism industry
HT4200028 專業領隊精讀 Essentials for Tour Escorting				擔任外遊團職務而未獲取合資格導遊或領隊證的人士；或 對領隊實務操作有興趣而未接受專業領隊培訓的人士 Those who require to accompany outbound tour groups but without the tour escort licenses; OR Those who would like to know more about tour escorting practices without taking the full scale tour escorting training and examination	
HT4200052 旅遊產品銷售 Intensive Course for Selling Travel Products					
HT4200053 旅行社優質服務 Intensive Course for Quality Customer Service in Travel Agency					旅遊業業內人士 In-service personnel of the tourism industry
HT4200056 遊學團業務必讀 Intensive Course for Study Tours					



中華廚藝學院課程 Chinese Culinary Institute Programmes

課程編號及名稱 Programme Code and Title	餐飲或食品製造業內人士 In-service personnel of catering or food manufacturing industry	面試合格 Pass the interview	最低相關工作年資要求 Minimum year of related work experience	學歷要求 - 中學教育程度 Academic qualification - secondary education	所需之專業資格及工作經驗 Professional qualification(s) and work experience required	持有食物環境衛生署認可之衛生證書 Possess a Food Hygiene Certificate recognised by the Food and Environmental Hygiene Department	持有中華廚藝學院頒授之中廚師技能測試資格 CCI's Professional Qualification Certificate of Trade Test in Chinese Cuisine	獲有關專業團體推薦 Nominated by relevant industry professional bodies
HT310806 衛生經理證書 Basic Food Hygiene Certificate for Hygiene Managers								
HT310807 衛生督導員證書 Basic Food Hygiene Certificate for Hygiene Supervisors								
HT310808 中華健康美食及營養 Chinese Tonic Food								
HT310810 衛生經理證書 (衛生督導員銜接課程) Basic Food Hygiene Certificate for Hygiene Managers (Bridging Course)						衛生督導員資格 Hygiene Supervisor qualification		
HT313890 中式廚藝文憑 (QF級別3) Diploma in Chinese Culinary Arts (QF Level 3)			一年廚藝工作經驗 並通過入學技能評估 1 year's culinary work experience AND pass the practical evaluation	完成新高中學制的中六、舊高中學制的中五或具同等學歷及擁有一年或以上相關餐飲工作經驗 Completion of S6 under the New Senior Secondary academic structure / S5 under the old academic structure, or equivalent, with at least 1 year's relevant catering experience	修畢獲課程委員會認可之QF級別2課程，並具一年或以上餐飲相關工作經驗；或擁有相關「過往資歷認可」之QF級別2或以上資歷 Completion of a QF Level 2 programme that is deemed acceptable to the Programme Board, with at least 1 year's relevant catering work experience; OR Possess relevant Recognition of Prior Learning (RPL) qualification(s) at QF Level 2 or above			
HT314817P 中式廚藝專業證書 (QF級別4) Professional Certificate in Chinese Culinary Arts [QF Level 4]			六年廚藝工作經驗 6 year's culinary work experience	完成香港中學文憑考試/香港中學會考，並考獲五科成績達第二級/E級或以上，包括中國語文及英國語文或具同等學歷 Five HKDSE/HKCEE subjects at Level 2 / Grade E or above, including Chinese and English Languages or equivalent	完成中華廚藝學院之文憑課程後，再累積不少於一年相關工作經驗；或修畢獲課程委員會認可的QF級別3課程；或擁有相關「過往資歷認可」之QF級別3或以上資歷 Possess at least 1 year's relevant work experience after completion of a Diploma in Chinese Cuisine programme offered by CCI; OR Possess Relevant Recognition of Prior Learning (RPL) qualification(s) at QF Level 3 or above	衛生督導員資格 Hygiene Supervisor qualification	初級 Elementary	
HT314816P 中式廚藝及管理專業文憑 (QF級別4) Professional Diploma in Chinese Culinary Arts and Management (QF Level 4)			六年廚藝工作經驗 6 year's culinary work experience (須於獲取中級中廚師技能測試資格後累積最少兩年經驗) (Of which at least 2 years' work experience are obtained after attaining the Intermediate Certificate of Trade Test in Chinese Cuisine qualification)		修畢獲課程委員會認可之QF級別3課程；或擁有相關「過往資歷認可」之QF級別3或以上資歷；或完成中華廚藝學院之中級中廚師證書課程或中式廚藝專業證書(QF級別4)課程；或具備不少於九年中式廚務行業經驗之現職業內人士及通過入學技能評估 Completion of a QF Level 3 or above programme that is deemed acceptable to the Programme Board; OR Possess Relevant Recognition of Prior Learning (RPL) qualification(s) at QF Level 3 or above; OR Completion of Intermediate Certificate in Chinese Cuisine or a Professional Certificate at QF Level 4 offered by the CCI; OR In-service personnel with at least 9 years' relevant work experience AND pass the entrance assessment	衛生經理資格 Hygiene Manager qualification	中級 Intermediate	
HT310813 大師級中廚師課程 Master Chef Course in Chinese Cuisine		並須通過審核 AND pass the profile review	十二年廚藝管理經驗 12 year's culinary management experience					

註 Note:

- 必須具備之入學條件 / Requirements that must be fulfilled
- 其中一項必須具備之入學條件 / Fulfill ONE of the listed requirements



國際廚藝學院課程 International Culinary Institute Programmes

課程編號及名稱 Programme Code and Title	年滿歲數 Minimum age	學歷要求 - 中學教育程度 Academic qualification - secondary education	修畢獲課程委員會認可之指定課程 或 擁有香港資歷架構下認可之相關資歷 Completion of designated programme or Possess Professional Qualifications as recognised under HKQF or deemed acceptable to the Programme Board	完成國際廚藝學院課程及具相關工作經驗 Completion of ICI programme with relevant work experience	最低廚務工作年資要求 Minimum year of culinary work experience	持有國際廚藝學院技能測試資格 Posses ICI's Professional Qualification Certificate of Trade Test	持有食物環境衛生署認可之衛生證書 Possess a Food Hygiene Certificate recognised by the Food and Environmental Hygiene Department
HT312312 印度菜烹飪證書 (QF級別2) Certificate in Indian Cuisine (QF Level 2)	二十一歲及具兩年相關工作經驗 Aged 21 with 2 years' relevant work experience	完成中三 Completion of S3	修畢 QF 級別 1 課程；或擁有相關「過往資歷認可」之 QF 級別 1 或以上資歷、學習或工作經驗 Completion of a QF Level 1 programme; OR Possess relevant Recognition of Prior Learning (RPL) qualification(s) at QF Level 1 or above; OR other relevant verifiable prior learning and/or work experience				
HT312313 北歐菜烹飪證書 (QF級別2) Certificate in Scandinavian Cuisine (QF Level 2)							
HT312344 地中海菜烹飪證書 (QF級別2) Certificate in Mediterranean Cuisine (QF level 2)							
HT312367 西式糕餅及麵包證書 (QF級別2) Certificate in Pastry and Bakery (QF level 2)							
HT312368 傳統日本菜烹飪證書 (QF級別2) Certificate in Classical Japanese Cuisine (QF level 2)							
HT312369 法國菜烹飪證書 (QF級別2) Certificate in French Cuisine (QF Level 2)							
HT312372 意大利菜烹飪證書 (QF級別2) Certificate in Italian Cuisine (QF level 2)							
HT314380P 國際廚藝及廚務管理專業文憑 (QF級別4) Professional Diploma in International Culinary Arts and Management (QF level 4)	二十一歲及具三年相關工作經驗，並通過入學評估，包括筆試和面試 Aged 21 with 3 years' relevant work experience AND pass the entrance assessments, including a written test and an interview	完成香港中學文憑考試 / 香港中學會考，並考獲五科成績達第二級 / E 級或以上 (包括中國語文及英國語文科目) 或同等學歷，並具至少兩年 (香港中學文憑考試) / 三年 (香港中學會考) 全職相關工作經驗 Five HKDSE/HKCEE subjects at Level 2/Grade E or above, including Chinese and English Languages or equivalent, with a minimum of 2 years' (HKDSE)/3 years' (HKCEE) relevant full-time work experience	完成 QF 級別 3 課程，並具至少三年全職相關工作經驗，及面試及格；或擁有相關「過往資歷認可」之 QF 級別 3 或以上資歷，並持有食物環境衛生署認可之衛生督導員證書及面試合格 Completion of other QF Level 3 programme, with a minimum of 3 years' relevant full time work experience AND pass the interview; OR possess relevant Recognition of Prior Learning (RPL) qualification(s) at QF Level 3 or above, and possess a Food Hygiene Certificate for Hygiene Supervisors AND pass the interview	兩年全日制廚藝文憑課程，並具至少兩年全職相關工作經驗 2-year full-time culinary diploma programme, with a minimum of 2 years' relevant full-time work experience			
HT310392 認可西廚師技能測試輔助班 Workshop for Certified Cook in Western Cuisine Trade Test	22			兩年全日制廚藝文憑或高級文憑課程及具最少一年相關工作經驗 2-year full-time culinary diploma or higher diploma with a minimum of 1 year's relevant work experience	六年 6 years		衛生督導員資格 Hygiene Supervisor qualification
HT310393 認可西廚師技能測試課程 Certified Cook in Western Cuisine	22						
HT310394 訓練級西廚師技能測試課程 Trainer Chef in Western Cuisine	24					認可西廚師資格 Certified Cook in Western Cuisine qualification	衛生經理資格 Hygiene Manager qualification
HT310395 認可糕餅師技能測試輔助班 Workshop for Certified Pastry Cook Trade Test	22			兩年西式包餅及糖藝文憑或高級文憑課程及具最少兩年相關工作經驗 2-year Diploma or Higher Diploma in Bakery, Pastry and Confectionery programme with a minimum of 2 years' relevant work experience	六年 6 years		衛生督導員資格 Hygiene Supervisor qualification
HT310396 大師級西廚師技能測試課程 Master Chef in Western Cuisine	24				八年 8 years	訓練級西廚師資格 Trainer Chef in Western Cuisine qualification	衛生經理資格 Hygiene Manager qualification

註 Note:

- 必須具備之入學條件 / Requirements that must be fulfilled
- 其中一項必須具備之入學條件 / Fulfill ONE of the listed requirements

院校資料 Institute Information

酒店及旅遊學院

Hotel and Tourism Institute (HTI)

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中華廚藝學院

Chinese Culinary Institute (CCI)

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國際廚藝學院

International Culinary Institute (ICI)

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IVE Hospitality

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辦公時間

Office Hours

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8:30am - 5:15pm, Monday to Friday



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