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9 April, 2001

Clerk to the Panel on Manpower
Legislative Council Secretariat
Legislative Council Building
8 Jackson Road
Central
Hong Kong
(Attn Ms Dora Wai)

Dear Ms Wai,

LegCo Panel on Manpower
Culinary Skill Training

At the Manpower Panel meeting held on 14 December 2000, the Administration was requested to provide more detailed information on the provision of culinary skill training courses. The information is set out below.

The Vocational Training Council (VTC) is the principal provider of vocational education and training in Hong Kong. At present, culinary-related courses are offered through VTC's Chinese Cuisine Training Institute (CCTI), the Hospitality Industry Training and Development Centre (HITDC) and the Hong Kong Institute of Vocational Education (IVE). Courses offered by the different units serve different target groups and focus on different areas of culinary skill.

The CCTI provides systematic professional training in Chinese cuisine from the elementary to master chef levels. Training programmes are designed for new entrants to the industry as well as for in-service chefs in Chinese cuisine who wish to upgrade their skills and

knowledge and obtain professional qualifications through upgrading courses and/or trade testing. The duration of full-time and part-time programmes varies from two months to three years. Course contents cover culinary skills training with practice in a simulated real-life environment, training in food hygiene and safety, food nutrition, service culture, computer as well as English and Putonghua. Entry requirements range from a minimum of Secondary 3 qualification to in-service personnel with a prerequisite number of years of industrial experience.

The HITDC provides professional culinary training at the certificate level in Western cuisine and Bakery and Pastry. Full-time training courses are one-year in duration and focus on hands-on technical competence as well as other relevant trade knowledge such as food hygiene and safety as well as English and Putonghua training. Entry requirements include a minimum of Secondary 3 qualification. Trade testing for in-service chefs in Western cuisine will also be introduced.

The IVE offers culinary courses at the higher diploma, diploma and certificate levels that are academically focused and supplemented with some practical training. Programme duration ranges from one to three years and the courses offer a generic overview of the service industry as well as training in English, communication and information systems etc.. Basic entry requirements are the completion of Secondary 3 (for certificate courses) or Secondary 5 (for diploma and higher diploma courses).

Yours sincerely,

(Ms Winnie So)
for Secretary for Education and Manpower