

For Information on 14 December 2000

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**Legislative Council
Panel on Manpower**

**Progress Report on the setting up of
the Chinese Cuisine Training Institute**

Introduction

In September 1999, Members were informed of the Administration's proposal to establish a Chinese Cuisine Training Institute (CCTI). This paper informs Members of the progress of the project.

Background

2. The major aims of the CCTI are to provide systematic training and trade testing in the preparation of Chinese cuisine, define a clear route for professional development and advancement within the industry, nurture local talents in Chinese cuisine and elevate the professional standards of local Chinese chefs and the food safety standards. In the long run, the CCTI will facilitate the development of Hong Kong into a regional centre of excellence in Chinese cuisine training.

3. The Vocational Training Council (VTC) is responsible for the establishment and operation of the CCTI. The Finance Committee of the Legislative Council approved in October 1999 a sum of \$111 million for the

project. Since then, the VTC has proceeded with the necessary preparation work, such as conversion/construction and renovation of premises, curricula development, recruitment of instructors and trainees as well as promotion and publicity with a view to bringing the CCTI into operation by December 2000.

Training Board

4. In May 2000, we established a Chinese Cuisine Training Institute Training Board (CCTITB) to steer the work of the CCTI. The CCTITB comprises prominent members of the industry with knowledge and expertise in Chinese culinary art. The membership list of the CCTITB is attached at the Annex.

5. Three standing working groups have been formed under the CCTITB to advise on different aspects of CCTI's operation, namely trade testing, promotion and marketing, and recruitment of trainees and visiting trainers. The CCTITB has also co-opted representatives from relevant organisations, such as the China Travel Services and the Hong Kong Tourist Association to provide advice on the work of the CCTI.

Course Development and Recruitment of Trainees

6. The CCTI will provide full-time and part-time training courses ranging from elementary, intermediate, advanced to master chef levels. Our aim is to ensure that CCTI's training courses provided at different levels meet the job requirements of the employment market, the manpower needs

of the industries as well as the aspiration of the trainees. To this end, the course curricula at different levels are drawn up with the advice of the CCTITB. In general, training courses at different levels cover such subjects as practical skills in the preparation of regional Chinese cuisine, food hygiene and safety, food science and nutrition and food cost control. In addition, soft skills such as basic Putonghua and English, service culture and basic computer application are also covered in the training programme. The CCTITB will closely monitor and review the curricula in the light of feedback from trainees and employers.

7. The first two-year full-time elementary class has commenced in September 2000, with an intake of 49 trainees. Another class of the three-year part-time elementary course has commenced in October 2000 with 21 trainees admitted. Within the current training year, CCTI will further commence a part-time intermediate class with a planned intake of 15 and introduce another 160 part-time interest course places. The full range of training courses will be rolled out in 2001/02. When the CCTI reaches its full capacity, the annual trainee capacity at different levels of professional training will reach 398. Another 1 400 interest class places will be made available. CCTI will maintain flexibility in its operation and management in order to meet the changing market demands.

Trade Test

8. Trade tests are provided to establish a uniform standard and recognised levels of skills within the industry. Trade tests at the elementary level will be introduced during the second quarter of 2001. Tests at more

advanced levels will be rolled out in phases during 2001/02. The CCTI plans to invite leading chefs of the Chinese Cuisine industry to serve as invigilators for the trade tests. Progress of trade tests will be monitored by the Working Group on Trade Testing under CCTITB.

Promotion and Publicity

9. As the CCTI is the first of its kind in Hong Kong, the VTC has put extra efforts in publicity. A press conference was held in June 2000 after the first CCTITB meeting. Several press interviews have been arranged and feature articles by electronic and print media been published since then. To ensure that interested persons could obtain updated information on the CCTI, a tri-lingual (Cantonese, Putonghua and English) 24-hour information hot-line has been set up. The VTC has also conducted career talks at secondary schools. To introduce to members of the public the work of the CCTI, the VTC plans to host a CCTI Open Day on 17 February 2001.

Advice sought

10. Members are invited to note the content of this paper.

**Chinese Cuisine Training Institute Training Board
Vocational Training Council
Membership List**

Chairlady

Ms Annie S C WU, S.B.S., J.P. Chairman, Executive Committee, The Chinese History and Culture Educational Foundation for Youth

Members

Mr CHAN Tung General Manager, Tung's Kitchen

Mr CHAN Wing-Chan Chairman, Eating Establishment Employees General Union

The Hon Tommy Yu-yan
CHEUNG, J.P. Chairman, Citiway Development Ltd.,
Yau Yat Chuen Garden City Club

Mr Ho Pui-yung Executive Chef-Spring Moon Kitchen, The Peninsula Hotel

Professor Y C KONG Director, School of Chinese Medicine

Mr LI Hon-shing, Michael Executive Director, The Federation of HK Hotels Owners Ltd.

Mr James LU Shien-hwai Executive Director, Hong Kong Hotels Association

Mr William MARK President, Federation of Hong Kong Restaurant Owners Ltd.

Mr MOK Ming-tak General Manager (Human Resources, Office Administration), Maxim's Caterers Ltd.

Mr David NG Chairman, Federation of Restaurants and Related Trade

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| Mr Larry TCHOU Ming-kong | Senior V. P. (Asia Pacific) & General Manager, Hyatt International Asia/Pacific Ltd. |
| Mr YEUNG Koon-yat | Honorary Member, Le Club des Chefs des Chefs |
| Mr Wilson W S YEUNG | Life President, Association of H.K. Catering Services |
| Mr YUN Woon-ming | Executive Chef in Chinese Cuisine, Lai Ka Heen/Shanghai Shanghai, Ritz Carlton Hotel |

A representative of the Secretary for Education and Manpower

A representative of the Executive Director of the Vocational Training Council