

Vocational Training Council

OPPORTUNITIES • ACTION • SUCCESS

良機 • 實幹 • 成功





Wide-ranging Programmes



Quality Teaching Professionals

AIM 目的

- To provide training for students and in-service practitioners to become professional chefs proficient in international cuisines.
- 為有志成為精通國際藝專業廚師的同學及業內從業員提供培訓。
- To promote the development of related sectors (e.g. tourism, catering, retail and wine trading).
- 促進相關行業(旅遊、餐飲、零售和葡萄酒貿易)的發展。
- Support Hong Kong's education services through the provision of valued progression pathways for youth and in-service personnel.
- 為年青人提供和在職人士提供具價值的發展途徑，推動香港的教育發展。

Programmes

課程

- International cuisines programmes – European, Mediterranean, American, Middle Eastern and Asian (Korean, Japanese, Southeast Asian and Indian)
- 國際廚藝課程 - 包括歐洲、地中海、美洲、中東及亞洲（韓、日、東南亞及印度）。
- Food and wine pairing, sommelier and other wine-related courses ; and
- 美食葡萄酒配對、品酒及其他與葡萄酒相關的課程
- MICE-related (Meetings, Incentives, Conventions and Exhibitions) programmes.
- 會議、展覽和獎勵旅遊相關的課程。

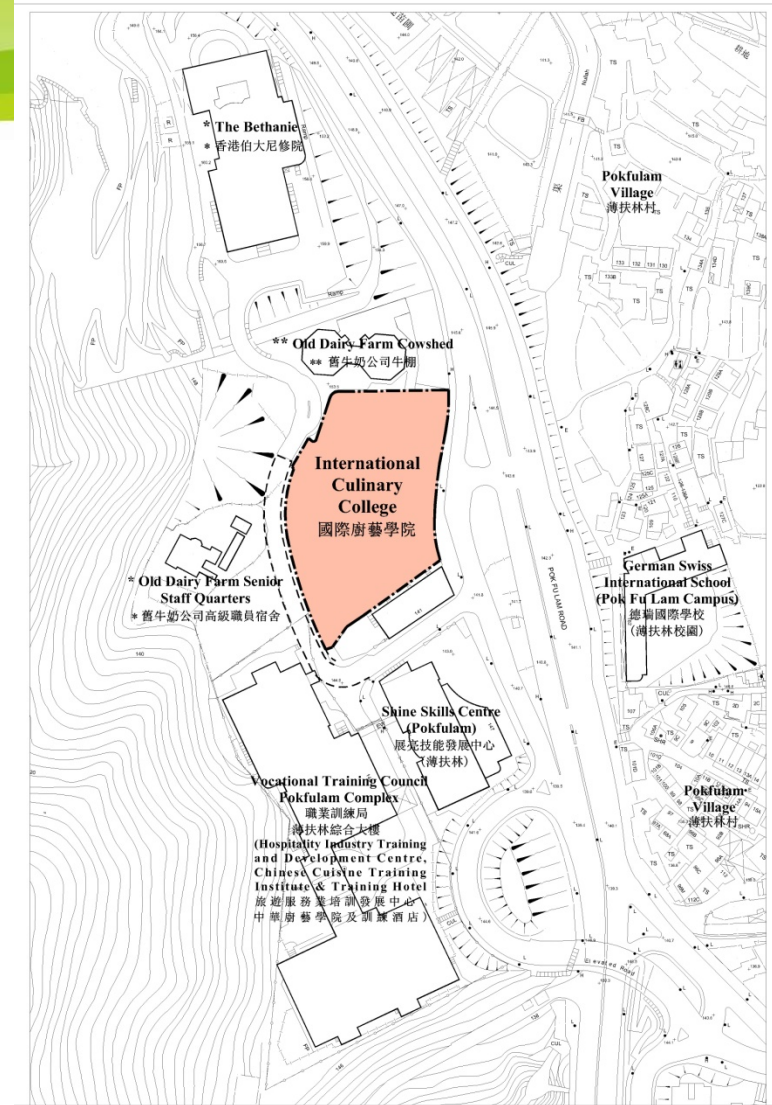
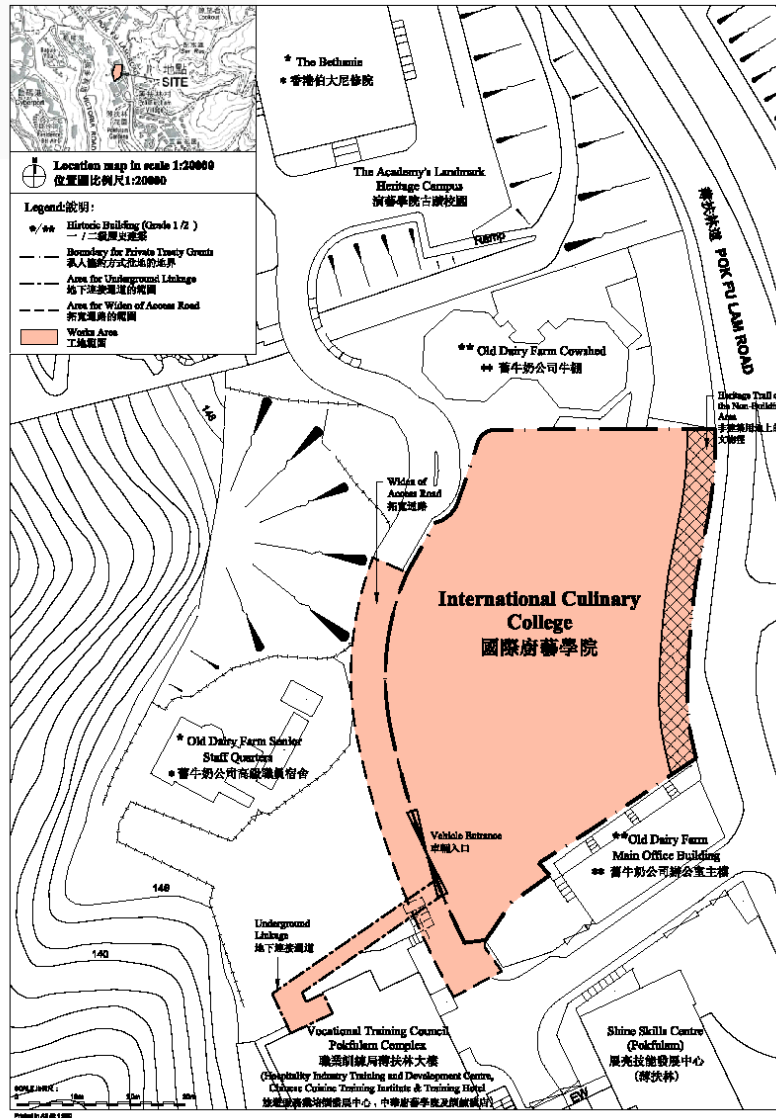
Programmes

課程

- About 2000 places annually for secondary school graduates and in-service personnel, leading to qualifications at certificate, diploma and professional diploma levels.
- 每年為年青人及在職人士提供約2000個證書、文憑、專業文憑等各級資歷的課程。

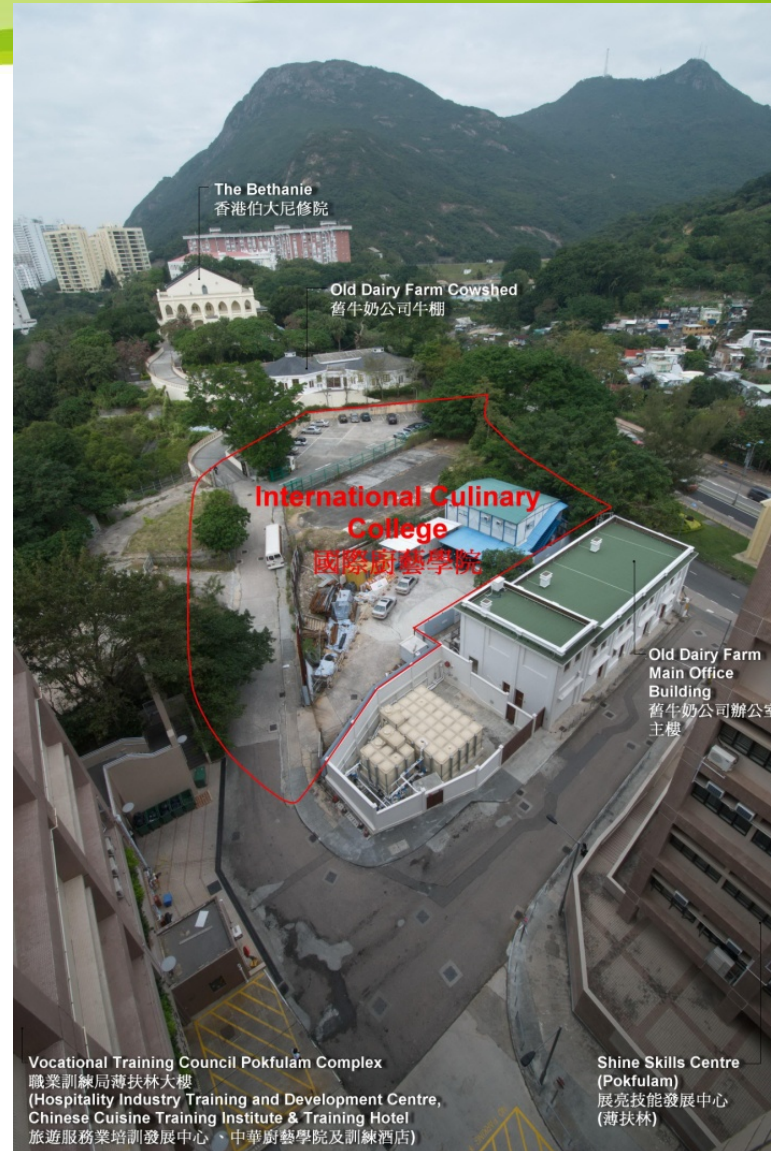
Site Location Plan

選址位置圖



Site Photo

選址圖片



Design 設計



Perspective

構想圖



View from Pok Fu Lam Road 面向薄扶林道

Remark : Design subject to further refinement
備註：設計有待進一步完善

Perspective

構想圖



Main Entrance 主要入口

Remark : Design subject to further refinement
備註：設計有待進一步完善