

ITEM FOR PUBLIC WORKS SUBCOMMITTEE OF FINANCE COMMITTEE

HEAD 708 – CAPITAL SUBVENTIONS AND MAJOR SYSTEMS AND EQUIPMENT

Technical Education and Industrial Training

Vocational Training Council

18EM – Development of the Chinese Cuisine Training Institute

Members are invited to recommend to Finance Committee to approve a new commitment of \$111.24 million in money-of-the-day prices for converting part of the existing Pokfulam Training Centre Complex under the Vocational Training Council into a Chinese Cuisine Training Institute.

PROBLEM

The lack of systematic training and recognised qualification benchmarks for Chinese cuisine in Hong Kong is not conducive to the longer term development of the local Chinese cuisine industry and to the development of Hong Kong into a regional centre of excellence in Chinese cuisine training.

PROPOSAL

2. The Vocational Training Council (VTC), with the support of the Secretary for Education and Manpower (SEM), proposes to create a new commitment at an estimated cost of \$111.24 million in money-of-the-day (MOD) prices for converting part of its Pokfulam Training Centre Complex (PTCC) into a Chinese Cuisine Training Institute (CCTI).

/PROJECT

PROJECT SCOPE AND NATURE

3. The CCTI will be located on the 7/F and the south wing of the 8/F of the PTCC, covering an approximate area of 7 179 square metres. Upon conversion, the CCTI will have a food science laboratory, a Chinese cuisine training restaurant, a production kitchen and three training kitchens for Chinese cuisine from different regions, a combined trade test/demonstration room and a tasting room. The project also includes the provision of furniture and equipment to the CCTI and ancillary works such as the extension of an existing passenger lift to the 8th floor and the installation of a new service lift from the 6th to 8th floors of the PTCC. The site plan is at Enclosure 1 for Members' reference.

JUSTIFICATION

4. The proposed CCTI is one of three capital projects announced by the Government to celebrate the millennium. Its main functions are to provide -

- (a) systematic training in the preparation of Chinese cuisine covering the cuisine of different provinces in China ranging from elementary level to master chef level. The VTC envisages that the CCTI will provide 75 professional training places and 320 part-time interest course places in the 2000/01 academic year. The Institute will reach its full teaching capacity in 2004/05, with 413 professional training places and 1 400 places for part-time interest course; and
- (b) trade tests covering different levels of expertise in Chinese cuisine to enable experienced chefs to obtain recognised qualifications. The VTC estimates that the CCTI will organise trade tests for 250 chefs in 2001/02 rising to 1 200 tests by 2002/03.

5. On the training side, the Administration believes the CCTI will contribute positively to the local Chinese cuisine industry in the following aspects -

- (a) it will provide a new avenue for interested persons to join the Chinese cuisine industry through a series of

/well

well-structured, systematic training programmes.¹ This would help enhance the image and professionalism of chefs;

- (b) it will enable in-service chefs to upgrade their skills, broaden their experience and enhance their career prospect through advanced courses;
- (c) it will help elevate food hygiene and safety standards. Training courses provided will cover both practical skills of preparation of different provincial Chinese cuisine, as well as other pertinent subjects like food hygiene and safety, nutritional science, food cost and quality control, and service culture training;
- (d) it will serve as a convenient focal point to facilitate the cross-fertilisation of ideas, recipes, cooking styles and Chinese cuisine related research between Hong Kong's chefs and the Mainland's culinary masters; and
- (e) it will facilitate the development of Hong Kong into a regional centre of excellence in Chinese cuisine training in the long run.

6. The provision of trade tests will help establish a set of recognised qualification benchmarks for the Chinese cuisine industry. They will provide a clear route of advancement for practising chefs to improve their skills and acquire professional qualifications. Together with the training programmes, the trade tests would put in place a well-established mechanism to keep up and, over the longer term, enhance the standards of Hong Kong's Chinese cuisine. This is conducive to the development of the local Chinese cuisine industry and should help maintain Hong Kong's reputation as the food capital of the East.

7. The CCTI will also contain elements of interest to tourists. The tourist attractions will include culinary demonstrations by renowned chefs as well as hands on participation in the preparation of Chinese cuisine under the guidance

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¹ The Hotel and Catering Industries Manpower Survey conducted by the VTC in 1998 showed that there were 27 713 chefs employed by local Chinese catering establishments in 1998. Some 4 700 new chefs are likely to be required in 1999 to replenish chefs lost due to manpower wastage. The VTC anticipates a similar trend in manpower requirements for 2000 and 2001.

of experienced chefs.

8. Among the VTC premises, we consider it most suitable to locate the CCTI in the PTCC in terms of location, management and sharing of facilities. Situated in Pokfulam, the PTCC is easily accessible by public transport. At present, the PTCC also accommodates a training centre for the hotel, catering and tourism industry.

FINANCIAL IMPLICATIONS

9. SEM, on the advice of the Director of Architectural Services (D Arch S), recommends approval of the project at a cost of \$111.24 million in MOD prices (see paragraph 11 below), made up as follows -

	\$ million
(a) Demolition and modification works	3.29
(b) Building works	35.22
(c) Building services works	24.81
(d) External works	2.15
(e) Special equipment	17.13
(i) Air pollution control equipment and grease precipitator	2.70
(ii) Kitchen equipment	14.43
(f) Consultants' fees for	6.89
(i) Design, tender documentation and contract administration	5.89 ²

/(ii)

² This includes an expenditure of \$3 million for pre-tender consultancy services funded from block allocation **Subhead 8100QX**.

(ii) site supervision	0.85	
(iii) out-of-pocket expenses	0.15	
(g) Furniture and equipment	10.65	
(h) Contingencies	8.26	
	Sub-total	108.40 (at December 1998 prices)
(i) Provisions for price adjustment	5.84	
	Sub-total	114.24 (in MOD prices)
(j) Less fund allocated from block allocation Subhead 8100QX for pre-tender consultancy services	3.00	
	Sub-total	111.24 (in MOD prices)

10. The project covers a total construction floor area of 7 179 square metres. The construction unit cost, represented by building and building services costs, is \$8 362 per square metre at December 1998 prices. D Arch S considers the construction unit cost reasonable for a project of this nature. A breakdown by man months of the estimates for consultant's fees is at Enclosure 2.

11. Subject to Members' approval, VTC will phase the expenditure of the project as follows -

Year	\$ million (Dec 1998)	Price adjustment factor	\$ million (MOD)
1999 - 2000	25.09	1.02625	25.75
			/2000 - 2001

2000 - 2001	75.52	1.06217	80.22
2001 - 2002	4.79	1.09934	5.27
	<u>105.40³</u>		<u>111.24</u>

12. We derived the MOD estimate on the basis of the latest Government's forecast of trend labour and construction prices for the period 1999 to 2002. The VTC will tender the works under a fixed-price lump-sum contract as the scope of works is clearly defined and leaves little room for uncertainty.

13. We estimate that the CCTI will incur a net additional recurrent cost of \$1.31 million in 1999-2000, rising to \$10.35 million in 2001-02 and stabilising at \$4.12 million from 2002-03 onwards.

PUBLIC CONSULTATION

14. In March 1999, the VTC consulted the Hotel, Catering and Tourism Training Board, whose membership is drawn from a wide spectrum of the hotel, catering and tourism industry on the proposal. The Training Board strongly supported the project.

15. We presented an information paper on the project to the Legislative Council Panel on Manpower in September 1999. Members were generally supportive of CCTI's mission in providing systematic training and trade testing in Chinese cuisine. We also hosted a briefing session in September 1999 for major local Chinese cuisine and catering associations and establishments to exchange views on the proposed CCTI. The industry indicated strong support for the project.

/ENVIRONMENTAL

³ This excludes an expenditure of \$3 million for pre-tender consultancy services funded from the block allocation **Subhead 8100QX**.

ENVIRONMENTAL IMPLICATIONS

16. The VTC completed a Preliminary Environmental Review (PER) for the project in September 1999. The PER concluded that the traffic noise from adjacent roads would not give rise to noise levels that will exceed the established criteria as the building would be centrally air-conditioned. The Director of Environmental Protection vetted the PER and concluded that no Environmental Impact Assessment was necessary.

17. The VTC will provide sufficient grease traps to reduce the drainage of grease into the public sewer. Exhaust smoke from the kitchen will also be properly treated so as to avoid any nuisance to surrounding receivers. We have included the cost of the above mitigation measures in the project estimate.

18. During the construction period, the VTC will control noise, dust and site run-off nuisances through the implementation of mitigation measures in the relevant contracts.

LAND ACQUISITION

19. The proposal does not require land acquisition.

BACKGROUND INFORMATION

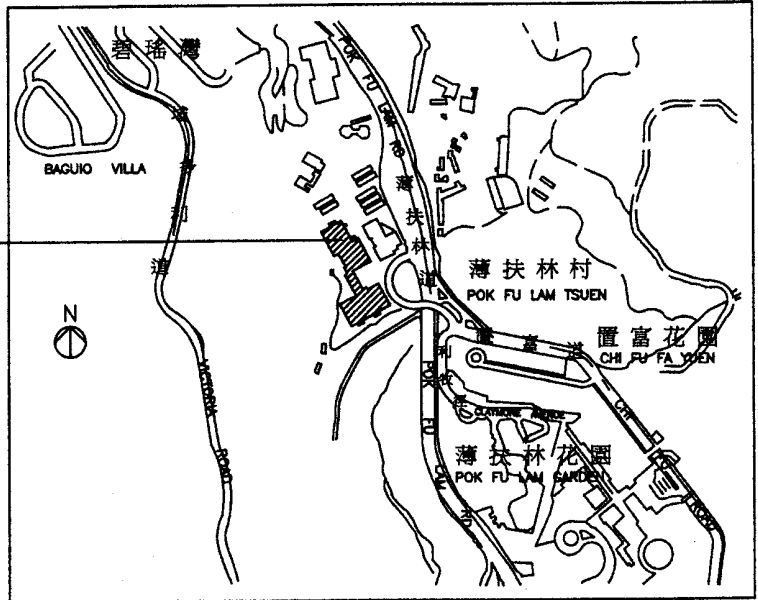
20. With an allocation of \$3 million from the block allocation **Subhead 8100QX**, the VTC's consultants completed the feasibility study, detailed design for the project and the tender documentation in September 1999. The Council plans to start the construction work in November 1999 for completion by October 2000.

21. Under existing procedures, the VTC submits a programme of capital works proposals to SEM annually. SEM examines all these proposals carefully, with professional advice provided by D Arch S, and recommends worthwhile projects for funding approval.

Education and Manpower Bureau
October 1999

(PWSC0183/WIN7)

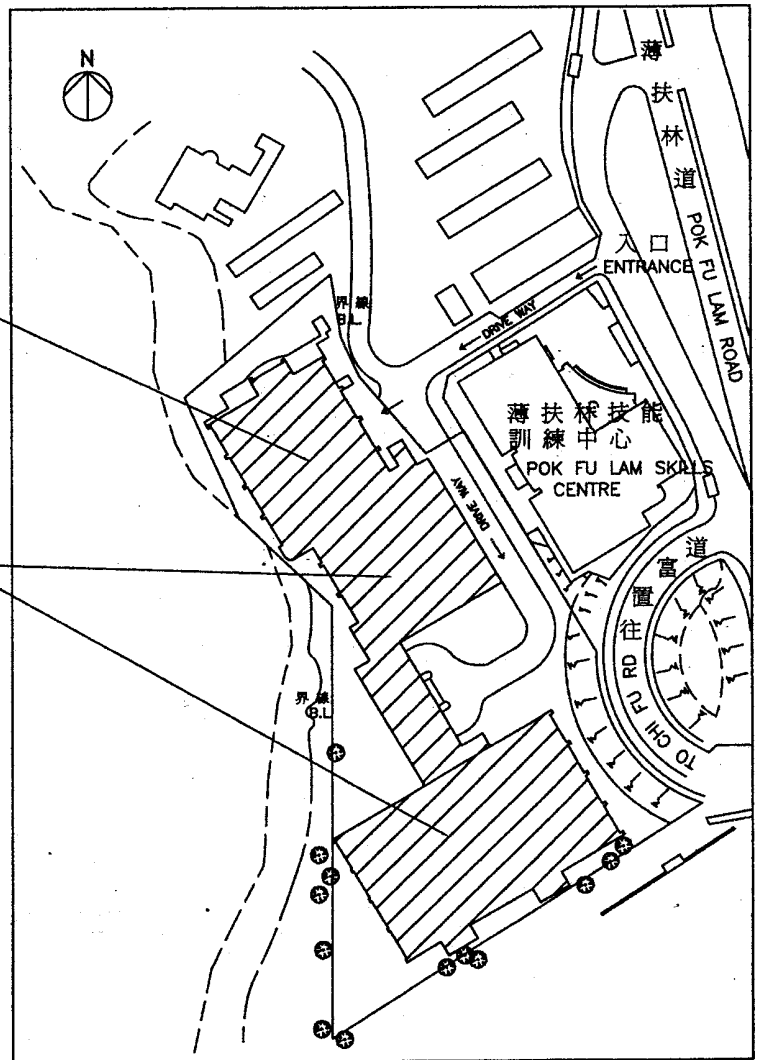
薄扶林訓練中心綜合大樓
POK FU LAM TRAINING CENTRE COMPLEX



位置圖 LOCATION PLAN

薄扶林訓練中心綜合大樓
POK FU LAM TRAINING CENTRE COMPLEX

中華廚藝學院 (薄扶林訓練中心)
PROPOSED CHINESE CUISINE TRAINING INSTITUTE
AT 7/F & SOUTH WING OF 8/F OF THE
POK FU LAM TRAINING CENTRE COMPLEX



薄扶林訓練中心綜合大樓 - 中華廚藝學院
PROPOSED CHINESE CUISINE TRAINING INSTITUTE
AT POK FU LAM TRAINING CENTRE COMPLEX

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Breakdown of estimates of consultants' fees

			Estimated man months	Average MPS* salary point	Multiplier factor	Estimated fee (\$ million)
Consultants' staff costs						
(a)	Design and tender documentation, contract administration including account finalisation and defects rectification	Professional	29	40	2.4	4.38
		Technical	30	16	2.4	1.51
(b)	Site supervision	Professional	6	40	1.7	0.64
		Technical	6	16	1.7	0.21
Consultants' staff costs						6.74
Out-of-pocket expenses						
Printing cost						0.15
Total						6.89

* MPS = Master Pay Scale

Notes

1. Regarding the staff employed in the consultant's offices, a multiplier factor of 2.4 is applied to the average MPS point to arrive at the full staff costs including the consultants' overheads and profit (as at 1.4.1998, MPS point 40 is \$62,780 per month, and MPS point 16 is \$21,010 per month). A multiplier factor of 1.7 is applied in the case of site staff supplied by the consultants.
2. The figures given in (a) above are based on a competitive tendering exercise conducted by the Vocational Training Council (VTC). Other estimates prepared by the VTC have been examined and accepted by the Director of Architectural Services.