

2025 Prospectus



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
IVE酒店及旅遊

HOSPITALITY 客薈
HONG KONG 香港

Members of VTC Group

升學階梯 Progression Ladder



學生修畢指定課程/單元，可選擇銜接酒店及旅遊學院、中華廚藝學院、國際廚藝學院提供之文憑課程。Students who have successfully passed the prescribed programmes/modules may choose to articulate to Diploma programmes offered by Hotel and Tourism Institute, Chinese Culinary Institute and International Culinary Institute.

▲ 報讀QF級別3之文憑課程的中五離校生，須修畢銜接課程。S5 school leavers must pass the bridging course in order to enrol in QF Level 3 Diploma programmes.

◆ 學生完成酒店及旅遊學科之文憑課程後可升讀由學科提供的高級文憑課程，取錄與否需視乎申請人之相關英語能力資格及面試表現。Students who have successfully completed the Diploma programmes offered by the Hospitality

Discipline may articulate to Higher Diploma programmes offered by the Discipline. Offering of study place is subject to the applicants' relevant English language qualification and interview performance.

+ 酒店及旅遊 / 中華廚藝 / 國際廚藝 / 文憑課程畢業生，可選擇投身行業，累積經驗後亦有機會銜接專業文憑 / 專業證書 / 在職培訓課程(兼讀制)。Graduates of HTI/ CCI/ ICI Diploma programmes may also articulate to Professional Diploma/ Professional Certificate/ In-Service programmes (Part-time) after having accumulated work experiences in the industry.

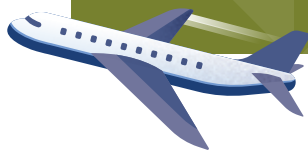
● 香港中學文憑考試五科成績達第二級或以上，包括英國語文及中國語文或同等學歷。Five HKDSE subjects at Level 2 or above,

including English Language and Chinese Language or equivalent.

▲ 高級文憑畢業生可申請報讀才晉高等教育學院(SHAPE)與海外大學協辦的學士學位銜接課程或由本地或海外大學或院校開辦的學士學位課程。Higher Diploma graduates can apply for admission to top-up degree programmes offered by SHAPE in collaboration with overseas universities, or degree programmes offered by local or overseas universities or institutions.

* 香港高等教育科技學院(Thei高教院)提供學位銜接課程予相關學科的高級文憑畢業生。Thei admits graduates from relevant higher diploma programmes into the senior years of its degree programmes.

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IVE酒店及旅遊 IVE Hospitality

IVE酒店及旅遊學科提供一系列專業課程，涵蓋酒店、餐飲、旅遊、會議展覽、康體文娛及運動等範疇。學科為學生提供專業訓練，配備各項專科教學設施，包括客務及客房服務訓練室、實習廚房及餐廳、品酒工房、電子旅遊中心、旅遊及會議展覽資源中心、旅遊及航空訓練中心、互動課室、水療、康體文娛設施、智能運動實驗室及運動健身設施，讓學生將所學到的知識和理論融入實務訓練中。學生亦會於課程中接受相關行業的實習培訓，以加強對行業的認識和了解，提升就業競爭力。畢業生具備相關行業的知識和經驗，廣受僱主歡迎。畢業生可獲聘為初級督導、主任等職位，在累積一定的工作經驗後，可晉升至中層管理人員。

The IVE Hospitality Discipline (IVE-HT) offers a range of professional programmes in three major areas: Hotel and Catering, Tourism and Meeting, Incentive, Convention and Exhibition (MICE), and Leisure and Sports. Students receive professional training at a wide range of facilities, such as front office and housekeeping workshops, training kitchens and restaurants, wine and beverage laboratory, e-tourism centre, tourism and MICE resources centre, tourism and aviation training centre, interactive classrooms, spa and leisure facilities, smart sports lab, and sport activity sites.

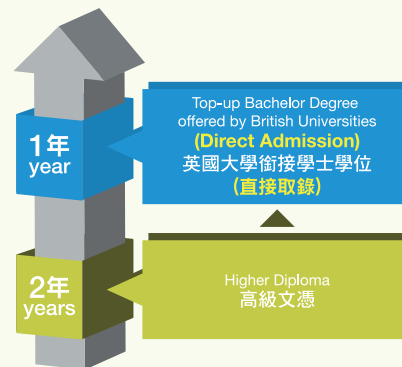
With a practical approach to teaching and learning, students are required to undertake industrial attachments to gain real work experience in their relevant studies. Accompanied with good industry knowledge and exposure, graduates have always been well received by employers. They can start their careers as junior supervisors and progress to middle management in the industry.

2+1 國際化升學階梯

2+1 International Track

修讀酒店及餐飲、康體文娛及運動、旅遊及會議展覽範疇的高級文憑畢業生，於完成兩年高級文憑後，可獲指定英國大學直接取錄，於本地入讀經香港學術評審的學術相關全日制學士學位課程；學歷相等於本地大學學士學位，並可獲取政府每年最高港幣34,390元*學費資助。相關課程由英國洛森比亞大學及其他大學提供。

Graduates of the 2-year Higher Diploma (HD) programmes in areas of Hotel and Catering, Leisure and Sports as well as Tourism and MICE will be offered an international track, which affirms a smooth articulation to a relevant top-up degree programme offered by designated UK universities upon successful completion of HD. The degree programme has been accredited by Hong Kong Council for Accreditation of Academic and Vocational Qualifications (HKCAAVQ) as equivalent to a local degree programme and entitled for the government annual subsidy of HK\$34,390*. The relevant programmes are offered by Northumbria University (NU), UK and other universities.



*詳情請瀏覽
Please visit for more details
<https://www.cspe.edu.hk/en/nmt/index.html>

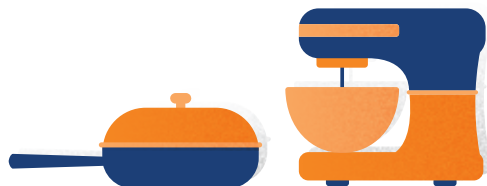
多元化培訓設施

Multi-functional Training Facilities



1 2 3 4

- 1 多元化運動設施 (柴灣)
Multi-functional Sports Facilities (Chai Wan)
- 2 酒店業務訓練室 (黃克競)
Integrated Hotel Training Room (Haking Wong)
- 3 旅遊及航空訓練中心 (黃克競)
Tourism and Aviation Training Centre (Haking Wong)
- 4 品酒工房 (黃克競)
Wine and Beverage Laboratory (Haking Wong)



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、中東及亞洲等菜系外，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，讓學生獲得各項專業資格。

The International Culinary Institute (ICI) aims at training and developing talents in culinary arts and wine business 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.



西廚師技能測試及認可糕餅師技能測試 Western Cuisine Trade Test and Certified Pastry Cook Trade Test

西式廚藝技能測試是為了加強專業廚師的技術造詣和知識。國際廚藝學院與德國Education Centre of the Hospitality Industry for Business & Management, Koblenz合作，為香港西廚師提供技能測試及相關輔助課程，讓他們提升專業水平。技能測試共分三級；分別為「認可西廚師」、「訓練級西廚師」和「大師級西廚師」。學生可報讀系統化的進階培訓課程，逐步提升其管理知識和技能。國際廚藝學院亦與在德國Education Centre for Apprenticeship (Chamber of Skilled Crafts) Handwerkskammer Koblenz合作，共同推出「認可糕餅師技能測試」，讓在職廚師取得糕點和烘焙的專業資格。



The Western Cuisine Trade Test is designed to enhance the technical skills and knowledge of professional chefs. In collaboration with the Education Centre of the Hospitality Industry for Business & Management, Koblenz, Germany, ICI offers trade tests and preparatory courses for chefs in Hong Kong to obtain professional qualifications in Western cuisine. The Trade Test in Western Cuisine, which consists of "Certified Cook", "Trainer Chef" and "Master Chef" levels, is designed to enhance the technical skills and knowledge of professional chefs. ICI has also established collaboration with the Education Centre for Apprenticeship (Chamber of Skilled Crafts) Handwerkskammer Koblenz, Germany to administer the Certified Pastry Cook Trade Test for in-service chefs to obtain a professional qualification in Pastry and Bakery.

多元化培訓設施 Multi-functional Training Facilities



1 2 3 4

- 1 廚藝館
Culinarium
- 3 朱古力工藝廚房
Chocolate Atelier

- 2 研習酒窖
Wine Forum
- 4 名氣匯
Hall of GAStronomy





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 arts, CCI offers culinary interest courses for locals and tourists alike.





「一試兩證」中廚師技能考核 “One Trade Test, Two Certificates” System

中華廚藝學院獲廣東省人力資源和社會保障廳委託，成為省社會培訓評價組織推行「一試兩證」技能考核。學生及在職廚師可透過一次考核同時考取由中華廚藝學院頒發的「初級中廚師證書」及國家人力資源和社會保障部「國家職業技能 - 中級中式烹調師證書」，與國內資歷接軌。學院畢業生及現職廚師可報考初級、中級或高級中廚師技能測試，考取兩地的證書。學生更可報考英國皇家公共衛生學會 (RSPH) 之「餐飲服務食品安全二級獎勵證書」，以提升其專業資格及競爭力。

CCI has been commissioned by the Guangdong Provincial Department of Human Resources and Social Security to be a provincial social training evaluation authority to administer the “One Trade Test, Two Certificates” skills assessment system. Candidates who have passed the trade test can concurrently obtain the “Chinese Chef Certificate (Elementary Level)” issued by CCI and the “National Occupational Qualification Certificate – Chinese Cook Intermediate Level” issued by the Ministry of Human Resources and Social Security through one assessment, in line with the Mainland qualifications. Graduates and in-service chefs can sit for the Elementary, Intermediate or Advanced Level Trade Tests for Chinese Chef at CCI to concurrently obtain the two certificates. Students can also apply for the “Level 2 Award in Food Safety and Hygiene” set by the Royal Society for Public Health (RSPH) of the UK to enhance their professional qualifications and competitiveness.

多元化培訓設施 Multi-functional Training Facilities



1 2 3 4

1 中華名氣堂 (示範廚房)
Chinese Demonstration Kitchen

3 中式訓練廚房
Chinese Training Kitchens

2 中式香料研習室
Chinese Spices and Herbs Learning Room

4 中式訓練餐廳
Chinese Training Restaurant

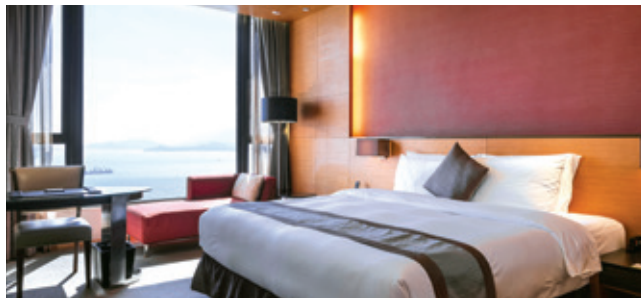


酒店及旅遊學院 Hotel and Tourism Institute

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。學院的課程著重行業基本知識，理論與實踐並重，以配合行業需要，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業務營運等，鞏固學生根基。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培訓中心；學生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 Business 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.

多元化培訓設施 Multi-functional Training Facilities



1	2
3	4
5	6

1 T酒店接待處
The T Hotel Reception

3 T酒店客房
The T Hotel Guest Rooms

5 調酒工房
Mixology Workshop

2 T酒店酒廊
The T Hotel Lounge

4 咖啡訓練工房
Coffee Training Workshop

6 水療培訓中心
Training Spa



報讀VTC酒店及 旅遊學科的原因 Why Choose VTC's Hospitality Discipline?



世界級培訓設施 World-Class Facilities

酒店及旅遊學科各院校設備完善，為您的理想事業打好基礎。試想像在專業的廚房中學習廚藝，美輪美奐的酒店房間就是課室。學科的訓練設施包括最先進的訓練廚房、訓練酒店、品酒工房和運動訓練設施，讓您好好學習理論和技巧。

The campuses of the Hospitality Discipline are a paradise for students eager to embark on a career in this vibrant industry. Imagine a place where the kitchen is your playground, and a hotel room is your classroom. Professional training facilities include state-of-the-art training kitchens, the training hotel, wine and beverage laboratory and sports training facilities, allowing you to integrate learnt theories with practice.



國際專業認可 International Professional Recognition and Accreditation

我們的優質培訓課程，獲得多個本地及國際專業認可，包括香港旅遊業監管局(TIA)、英國款待服務學會、葡萄酒與烈酒教育基金會、香港特別行政區海事處，以及來自英國、德國、法國、日本等的專業機構認可。

The high standards of our training programmes are acknowledged by a range of local and international professional recognitions, including the Travel Industry Authority (TIA), the Institute of Hospitality (IoH), The Wine and Spirit Education Trust (WSET), HKSAR Marine Department and other professional bodies from the UK, Germany, France, Japan, etc.



課室以外的行業實習 Learning Beyond the Classroom Walls

有別於一般課堂學習，酒店及旅遊學科的高級文憑課程可說是既實用又精彩！在學期間您可以到相關行業機構進行實習，包括國際酒店、國際咖啡品牌、米芝蓮星級餐廳、大型會所、旅行社、機場、主題公園或活動策劃公司。不僅可以在實際工作環境中運用所學的技能，還可以提高個人溝通技巧並建立行業網絡。

Get ready to immerse yourself in a world of hands-on learning that extends far beyond the classroom walls! Studying with Higher Diploma programmes in the Hospitality Discipline, you can undergo industrial attachments in relevant industries during your course of studies including international hotels, International coffee brands, Michelin-starred restaurants, clubhouses, travel agents, airports, theme parks and event management agents. Not only can you put your skills to the test in a real-world setting, but also improve communication skills and build your industry network.



獎學金及助學金計劃 Scholarship and Bursary Scheme



酒店及旅遊學科每年均獲不同合作夥伴，如政府機構、業界、專業團體及個人名義等慷慨捐贈獎學金及助學金。這些獎項不單表揚學生的傑出成就，鼓勵他們的全人發展，同時也為面臨經濟困難的學生提供支持。

The Hospitality Discipline receives generous donation of scholarships and bursaries from various partners including the HKSAR Government, industries, professional bodies and individuals. These awards not only recognise the outstanding achievements of the students encouraging their all-rounded development but also support those students who are facing financial difficulties.





全方位國際視野 Balanced Diversity and Global Exposure

就讀酒店及旅遊學科課程的學生有機會到世界各地進行海外交流及實習，多年來足跡遍佈內地、大灣區、日本、英國、奧地利、法國、迪拜、新加坡及馬來西亞等地，擴闊國際視野。透過我們的國際訪問學者計劃，來自我們全球酒店和廚藝學院網絡的演講者或客席廚師能夠親臨院校為學生進行廚藝示範和業界分享會。

Students studying at Hospitality Discipline programmes have opportunities to widen their global horizons through ranges of outbound exchanges and internships in Mainland, Greater Bay Area, Japan, the UK, Austria, France, Dubai, Singapore and Malaysia, etc. Through our International Visiting Fellows / Scholars Scheme, visiting guest chefs or professional speakers from our network of global hospitality and culinary institutes are able to conduct demonstrations and sharing sessions with our current students.



學習與生活平衡 Study-Life Balance

準備投入我們豐富多彩的校園生活！學生發展處聯同學科舉辦一系列學生發展活動，涵蓋社區服務、體育活動和多元化的文化活動，鼓勵學生保持學習與生活平衡的生活方式之餘，亦提升個人成長。

Study life at Hospitality Discipline is active, engaged and varied, with a wide range of activities, events and opportunities that will maintain a study-life balanced lifestyle. Our Student Development Office organises various programmes, covering community services, sports activities and diversified cultural events to enrich your school life and enhance your personal growth.



學生舍堂 Living on Campus



職業訓練局設有兩所學生舍堂，分別位於香港島薄扶林道及新界青衣，歡迎就讀VTC全日制高級文憑及基礎課程文憑課程，並準備從學習步入社會工作的學生申請入住。舍堂生活讓同學在跨文化的環境中學習及成長，有助豐富學習經驗及促進全人發展。透過參與各種各樣的舍堂活動，同學能結識新朋友，並裝備各種技能。

The two student residential halls of VTC are located in Pokfulam and Tsing Yi. Full-time students undertaking programmes at the study level of Higher Diploma and Diploma of Foundation Studies in VTC and preparing for transition from education to work are welcome to apply for residence places.

The halls strive to provide opportunities for students to learn and grow together through cross-cultural environment, enrich their study life and add value to their whole person development. It offers great chance for students to meet new friends, to participate in a wide range of hall activities, and to equip themselves with various skills.





競技舞台讓您盡情發揮所長

Invaluable Opportunities to Unleash Your Talents

院校常鼓勵同學參與不同的本地、區域及國際性比賽，以比賽促進學習、發揮所長，更讓同學有機會為港增光。

Hospitality Discipline offers numerous opportunities for students to participate in local, regional and international competitions to enhance their knowledge and skills as well as to unleash their talents on world stage.

VTC酒店及旅遊學科派出五位選手，代表香港在被譽為技能界奧林匹克的2024年里昂世界技能大賽中參與個五項目，勇奪一銀及兩面優異獎章，創歷史佳績，反映香港選手的技能水平獲得國際認可。

VTC Hospitality sent five contestants to represent Hong Kong in five skills competitions at the WorldSkills Lyon 2024 competition, known as the Olympics of the skills world. They won one Silver medal and two Medallions for Excellence, setting a historical record and reflecting the internationally recognised skills of the Hong Kong contestants.



選手 Contestant	課程 Programme	比賽項目 Category	殊榮 Achievement
姚浩民 YIU Ho Man, Jarvis	ICI西式包餅及糖藝高級文憑 ICI Higher Diploma in Baking and Pastry Arts (2023)	西點製作 Pâtisserie and Confectionery	香港隊代表及銀牌得主 Team Hong Kong Representative & Silver Medallist
郭承聰 KWOK Shing Tsung, Jeff	ICI西式包餅及糖藝文憑 ICI Diploma in Bakery, Pastry and Confectionery (2024)	烘焙 Bakery	香港隊代表及優異獎章得主 Team Hong Kong Representative & Recipient of Medallion for Excellence
麥嘉俊 MAK Ka Chun, Mark	HTI餐飲營運文憑 HTI Diploma in Food and Beverage Operations (2023)	餐飲服務 Restaurant Service	香港隊代表及優異獎章得主 Team Hong Kong Representative & Recipient of Medallion for Excellence
黃湘 WONG Sheung, Donna	ICI國際廚藝文憑 ICI Diploma in International Culinary Arts (2024)	烹飪 Cooking	香港隊代表 Team Hong Kong Representative
袁蔚瀦 YUEN Wai Ying, Eugenia	IVE國際款待業管理（酒店、旅遊及康樂）高級文憑 IVE Higher Diploma in International Hospitality and Tourism Management (2023)	酒店款待 Hotel Reception	香港隊代表 Team Hong Kong Representative

在加拿大溫哥華舉行的2024年第九屆中國烹飪世界大賽中，中華廚藝學院學生、畢業生及導師，榮獲八項團體和個人獎項，成績傑出。這個享譽全球的比賽見證了中華廚藝學院團隊在來自世界各地的70多支隊伍中的優異表現，展示了他們出色的技能和對廚藝一絲不苟的卓越精神。

At the prestigious 9th World Championship of Chinese Cuisine 2024 hosted in Vancouver, Canada, the exceptional talents from CCI, including students, graduates, and instructors, achieved remarkable success by securing a total of eight distinguished team and individual awards. This globally renowned competition witnessed the outstanding performance of the CCI team among over 70 teams from around the world, showcasing their exceptional skills and dedication to culinary excellence.



IVE運動教練學高級文憑學生兼香港滑冰代表隊成員蔡佳煌參加於台北舉行，被譽為亞洲最大型花式滑冰賽 - 亞洲滑冰邀請賽 2024，與超過600名來自界選手同場競技，最終憑傑出表現榮獲銀牌。

Choi Kai Wong, an IVE student of Higher Diploma in Sports Coaching and a member of the Hong Kong Skate Team, participated in Skate Asia 2024 held in Taipei. This event, known as the largest figure skating competition in Asia, brought together over 600 athletes. With an outstanding performance, he was awarded the Silver medal.



更多比賽佳績 More Achievements in Competitions



國際烘焙及咖啡黑盒比賽2024
International Bakaffe Black Box
Contest 2024



全國及大灣區金茶王大賽2023 (港式奶茶)
China and Greater Bay Area KamCha
Competition 2023 (Hong Kong Milk Tea)



亞洲名廚精英薈2024
Asian Culinary Exchange 2024



減鹽點心烹飪比賽 2023
Salt Reduction in Dim Sum Cooking Competition 2023



環球廚神·國際挑戰賽2023
The Gourmet Master Chefs Global
Challenge 2023



一帶一路國際技能大賽 2024
Belt and Road International Skills Competition 2024



2023 東盟職業院校學生烹飪技能大賽
ASEAN Culinary Skill Competition 2023



2023全港青年廚師中餐烹飪比賽
Hong Kong Young Chef Chinese Culinary Competition 2023



《傳承低碳·全電煮食專業大賽》2024
CLP Low-carbon Legacy All Electric
Professional Cooking Competition 2024



世界盃青年甜點大賽 2024
Juniore World Pastry Cup 2024



更多比賽及其往績未能盡錄，請瀏覽學科社交媒體。
For more competitions and awards, please visit social media pages of the Discipline.

成功故事 Success Stories



麥嘉俊 Mark Mak

2024年法國里昂世界技能大賽—餐飲服務項目香港代表及優異獎章得主
WorldSkills Lyon 2024 - Hong Kong Representative and Medallion for Excellence - Restaurant Service

全國及大灣區、香港區金茶王大賽2023 (港式奶茶) — 冠軍
China and Greater Bay Area & Hong Kong KamCha Competition 2023 (Hong Kong Milk Tea) - Champion

HTI餐飲營運文憑(QF級別3)畢業生
HTI Graduate of Diploma in Food and Beverage Operations (QF Level 3)



“我很榮幸可以代表香港到世界各地參與不同的國際性餐飲比賽，讓我擴展知識領域和視野；面對比賽中的挑戰和壓力，助我培養解決問題的能力，促使我個人成長。

I am honored to represent Hong Kong and participate in different international catering competitions around the world. The experiences allow me to expand my knowledge and horizons. By facing the challenges and pressure in the competitions, I can develop my problem-solving skills and promote my personal growth.

張嘉城 Roman Cheung

Louise高級廚師
Demi Chef, Louise

英國伯明翰大學學院廚藝管理(榮譽)文學士學位
BA (Hons) Culinary Arts Management,
University College Birmingham

ICI廚藝高級文憑畢業生
ICI Graduate of Higher Diploma in Culinary Arts



“ICI提供充足的培訓及學習經驗讓我實踐和發揮。專業課程涵蓋面廣，亦細分不同的廚房部門，讓我有機會接觸及了解整個行業的實際運作，使我更確定將來的發展方向。

ICI programme has endowed me with invaluable experience and training that have been instrumental in my career development. The comprehensive curriculum, which covers a wide range of trade-specific skills and knowledge have helped me to be well-versed in business operation in the catering industry.

陳曉輝 Tommy Chan

太古廣場柏舍客戶關係總監
Director of Guest Experience,
Pacific Place Apartments

香港理工大學專業進修學院款待業管理(榮譽)文學士學位
BA (Hons) in Hospitality Management,
School of Professional Education and
Executive Development, The Hong Kong
Polytechnic University

IVE康體文娛管理高級文憑畢業生
IVE Graduate of Higher Diploma in Leisure
Management



“IVE除了提供書本上知識、多元化的活動及不同行業實習機會，更有幸在就讀期間能夠到康文署以及美國迪士尼世界進行實習，獲得寶貴經驗；同時讓我能提早適應職場上的挑戰，使我的升學和事業路更康莊。

In addition to fundamental knowledge and practical skills, the IVE programme offered me diversified activities and industrial attachments. I was fortunate to be able to intern at the Leisure and Cultural Services Department and Disney World in the United States during my study which paved way for my further study and career development.



姚浩民 Jarvis Yiu

2024年法國里昂世界技能大賽—西點製作項目
香港代表及銀牌得主
WorldSkills Lyon 2024 - Hong Kong
Representative and Silver Medallist -
Pâtisserie and Confectionery

世界盃青年甜點大賽2024 - 季軍
Juniors World Pastry Cup 2024 -
2nd Runner Up

ICI西式包餅及糖藝高級文憑畢業生
ICI Graduate of Higher Diploma in Baking
and Pastry Arts



“自小我就很喜歡製作甜品糕點，並感恩今日能追逐個人夢想。透過比賽，我更獲得很多難忘回憶。

Since a young age, I have always enjoyed making desserts and pastries, and I am grateful that today I can pursue my culinary dreams. Through competitions, I have gained many unforgettable memories.”

吳敏慧 Ivy Ng

亞洲國際博覽館管理有限公司銷售發展總監
Director of Business Development,
AsiaWorld-Expo Management Limited

澳洲南澳大學工商管理碩士
MBA, University of South Australia

IVE旅遊業務高級文憑畢業生
IVE Graduate of Higher Diploma in
Travel and Tourism



“作為旅遊科的畢業生，去見識這個世界是重要的，很感恩於IVE學習期間能到美國迪士尼世界實習，遇見來自不同國家的旅客和同事讓我大大拓寬了視野，這個畢生難忘的體驗改變了我的人生及事業發展。

As a graduate of tourism studies, it's important to see the world. During my studies at IVE, I am truly grateful for an opportunity to have an internship at Disney World in the United States to meet tourists and colleagues from different nationalities greatly widened my horizons. The experience was life-changing.”

趙顯臻 Jacky Chiu

2024 巴黎奧運男子單人雙槳公開組香港代表
2024 Paris Olympic Games Men's Single Sculls Open
Category Hong Kong Representative

第十九屆杭州亞洲運動會男子單人雙槳銅獎得主
Men's Single Sculls at the Hangzhou 2022 Asian
Games - Bronze Medallist

香港體育學院全職運動員
Full-Time Athlete, Hong Kong Sports Institute

香港教育大學健康教育(榮譽)學士學位
Bachelor of Health Education (Hons),
The Education University of Hong Kong

IVE運動行政學高級文憑畢業生
IVE Graduate of Higher Diploma in
Sports Administration



“IVE的高級文憑課程讓我能學習體適能專業知識及相關技巧，並學懂如何有效地管理作息和訓練時間，令我迎戰各項賽事。

With the Higher Diploma programme offered by IVE, I have not only acquired profound knowledge and skills in sports, but also skills in time management to reach my full potential.”

鍾栢熙 Alex Chung

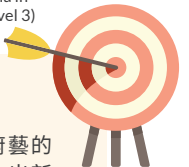
明閣(香港康得斯酒店)管理培訓生
Management Trainee, Ming Court
(Cordis Hong Kong)

CCI中華廚藝文憑(QF級別3)畢業生
CCI Graduate of Diploma in
Chinese Cuisine (QF Level 3)



“CCI文憑課程理論與實踐並行，使我掌握中式廚藝的專業技能和烹調理論，有助我在傳統技藝上創作出新穎菜式。在學期間我參與不同的大師示範、廚藝交流和廚藝比賽，開闊我的視野。

Theoretical and practical aspects of the CCI Diploma programme go hand in hand, equipping me with professional skills and culinary theories in Chinese cuisine. This helps me create innovative dishes based on traditional techniques. During my studies, I participated in various master demonstrations, culinary exchanges, and cooking competitions, which broadened my horizons.”





酒店及餐飲 Hotel & Catering



高級文憑 Higher Diploma



2年 | 2 years

P23 HT114119

環球酒店管理
Global Hotel Management

P24 HT114118

國際款待業管理
International Hospitality and
Tourism Management

P25 HT114281

國際葡萄酒及飲品管理
International Wine and Beverage
Management



文憑 Diploma



1年 | 1 year

P26 HT113430

酒店營運 (QF級別3)
Hotel Operations
(QF Level 3)

P27 HT113250

餐飲營運 (QF級別3)
Food and Beverage
Operations (QF Level 3)

P28 HT113201

餐飲與活動管理 (QF級別3)
Catering with Event
Management (QF Level 3)



證書 Certificate



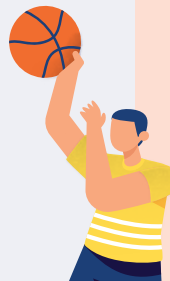
2年 | 2 years

P29 HT112440

酒店營運 (QF級別2)
Hotel Operations
(QF Level 2)



旅遊及會議展覽 Tourism & MICE



康體文娛及運動 Leisure & Sports

高級文憑 Higher Diploma

2年 | 2 years

P30 HT114112

旅遊及盛事管理
Tourism and Mega Event
Management

P31 HT114107

機場營運管理
Airport Operations
Management

文憑 Diploma

1年 | 1 year

P32 HT113501

旅遊服務與旅行業務營運
(QF級別3)
Tour Service and Travel
Business Operations
(QF Level 3)

高級文憑 Higher Diploma

2年 | 2 years

P33 HT114113

康體文娛管理
Leisure and Recreation
Management

P34 HT114114

運動管理學
Sports Management

P35 HT114105

運動教練學
Sports Coaching

P36 HT114110

運動學及智能科技
Sports Studies with
Smart Technology



基礎課程文憑 Diploma of Foundation Studies

1年 | 1 year

P44 FS113002H

酒店、旅遊及康樂
Hotel, Tourism and Recreation

1年 | 1 year

P45 FS113002X

運動
Sports



廚藝 Culinary



高級文憑 Higher Diploma

 2年 | 2 years

P37 HT114360

廚藝 (國際廚藝)
Culinary Arts (International Cuisine)

廚藝 (經典歐陸廚藝)
Culinary Arts
(Classic European Cuisine)

P38 HT114360J

廚藝 (中華廚藝)
Culinary Arts (Chinese Cuisine)

P39 HT114300

西式包餅及糖藝
Baking and Pastry Arts

文憑 Diploma

 2年 | 2 years

P40 HT113301

國際廚藝 (QF級別3)
International Culinary Arts
(QF Level 3)

P41 HT113304

西式包餅及糖藝 (QF級別3)
Bakery, Pastry and
Confectionery (QF Level 3)

P42 HT113801

中華廚藝 (QF級別3)
Chinese Cuisine (QF Level 3)

證書 Certificate

 2年 | 2 years

P43 HT112818

中式烹飪 (QF級別2)
Chinese Cuisine (QF Level 2)




短期全日制證書

Full-time Short Certificate




證書 Certificate

 兩個月 | 2 months


P46 HT212384

麵包製作 (QF級別2)
Bakery (QF Level 2)

 兩個月 | 2 months


P47 HT212884

粵式燒味 (QF級別2)
Guangdong Barbecue
Preparation (QF Level 2)

 兩個月 | 2 months


P48 HT212385

日本菜烹飪 (QF級別2) #
Japanese Cuisine (QF Level 2) #

 四個月 | 4 months


P46 HT212383

西式糕餅 (QF級別2)
European Pastry (QF Level 2)

 六星期 | 6 weeks


P47 HT212889

香港地道特色小食 (QF級別2)
Hong Kong Local Specialty
Savoury Snacks (QF Level 2)

 兩個月 | 2 months


P48 HT212310

壽司製作 (QF級別2) #
Sushi Preparation (QF Level 2) #

 六星期 | 6 weeks


P47 HT212888

香港地道中式甜品 (QF級別2)
Hong Kong Local Chinese
Desserts (QF Level 2)

 兩個月 | 2 months

P49 HT212314

鐵板燒烹飪 (QF級別2) #
Teppanyaki Cooking (QF Level 2) #

 兩個月 | 2 months

P49 HT212388

亞洲美食 (QF級別2)
Asian Cuisine (QF Level 2)

#畢業生可獲日本農林水產省頒發「國外日本料理烹飪技巧銅徽章證書」

#Graduates will be awarded a "Bronze Certification of Cooking Skills for Japanese Cuisine in Foreign Countries" of the Ministry of Agriculture, Forestry and Fisheries of Japan (MAFF)



高級文憑 Higher Diploma

環球酒店管理
Global Hotel Management

HT114119

課程特色 Programme Highlights



- ✔ 培訓學生所需的酒店營運技能，透過學習科技應用，開拓環球視野及培育創意思維能力
Prepares students with contemporary hotel operation skills, broadens their global vision and nurtures abilities in creativity and ideation through learning technology application
- ✔ 獲英國款待服務學會 (IoH) 及聯合國世界旅遊組織 (UNWTO) 專業認可[#]
Accredited by the Institute of Hospitality (IoH) of UK and the United Nations World Tourism Organisation (UNWTO)
- ✔ 通過在職訓練及評核 (WLA)，讓學生能掌握有關行業的知識及技能
Copes with the global trend through workplace learning and assessment (WLA)
- ✔ 豐富學習經歷如酒店參觀及海外交流
Opportunities for hotel visits and overseas exchanges
- ✔ 透過跨學科學習，培育未來智慧酒店專才
Cultivates talent for smart hotel through multi-disciplinary learning
- ✔ 選擇修讀中國款待服務分流的學生，將有機會在第五個學期於深圳理工大學進行為期八星期的進修，及後在當地實習*
Students choosing to pursue the Mainland China Hospitality Services Stream will have the opportunity to study at Shenzhen Polytechnic University in semester five for eight weeks and undergo an industrial attachment*



課程評核於2025年進行

備註：*有待中華人民共和國教育部批准
#待課程審批完成後，有待獲取認證

Validation exercise to be conducted in 2025

Notes: *To be approved by The Ministry of Education of the People's Republic of China
#Approval to be sought upon completion of programme validation

核心單元 Core Modules

環球款待及旅遊業趨勢
Global Trends in Hospitality and Tourism客務部/餐飲部/房務部管理
Front Office/ Food and Beverage/
Housekeeping Management酒店數碼視覺
Hotel Visualization款待業專業管理
Hospitality Project Management環球款待業ESG實踐
Global ESG Practice in Hospitality

2年 | 2 years

IVE (柴灣), IVE (黃克競)
IVE (Chai Wan), IVE (Haking Wong)了解更多
Learn more入學條件
Entrance Requirements

✔ P51 HKDSE22222*

詳情請看51頁
Please refer to P51*包括英國語文、中國語文科
Including English and Chinese Language學費資料
Tuition Fee Details✔ P59 詳情請看59頁
Please refer to P59

國際款待業管理 International Hospitality and Tourism Management

HT114118

課程特色 Programme Highlights



- ✓ 多元款待業知識及操作技能 (酒店、餐飲、廚藝、旅遊、康樂)
To acquire professional knowledge and skills in the hotel, catering, culinary, tourism, leisure and recreation sectors
- ✓ 提供模擬工作環境訓練及款待業機構實習
Offers practical training in simulated working environment and industry attachments in hospitality organisations
- ✓ 提供國際化視野: 認知世界技能職業標準、考取英國葡萄酒與烈酒教育基金初級葡萄酒第一級證書及涵蓋海外及跨境交流機會
Offers an international vision: Acknowledges WorldSkills Occupational Standards, obtains the WSET Level 1 Award in Wines and encompasses opportunities for overseas and cross-border visits and exchanges
- ✓ 畢業生可投身於款待業各範疇, 如跨國酒店、餐飲、主題公園、旅遊及康體文娛機構等職務
Graduates can start their careers in multinational hotel, catering, theme park, travel, leisure and recreation organisations

核心單元 Core Modules

客務督導
Front Office Supervision

應用餐飲運作策劃
Applied Food and Beverage Projects

盛事旅遊基礎導論
Fundamentals of Event Management

會所管理
Clubhouse Management

國際款待業務
International Hospitality Business

🕒 2年 | 2 years

👤 IVE (黃克競)
IVE (Haking Wong)



了解更多
Learn more

入學條件
Entrance Requirements

✓ P51 HKDSE22222*

詳情請看51頁
Please refer to P51

* 包括英語文、中國語文科
Including English and Chinese Language

學費資料
Tuition Fee Details

💰 P59 詳情請看59頁
Please refer to P60

課程評核於2025年進行
Re-validation exercise to be conducted in 2025



國際葡萄酒及飲品管理 International Wine and Beverage Management

HT114281

課程特色 Programme Highlights



- ✓ 提供葡萄酒與飲品及飲食行業的專業知識和技能培訓，助晉身業內的輔助專業職位
Provides training in professional knowledge and practical skills in the wine and beverage and catering industry at the paraprofessional level
- ✓ 於課程第二學年提供五個選修單元（咖啡藝術、亞洲米類酒、芝士、啤酒、中國茶）
5 elective modules (Coffee Art, Asian Rice Liquors, Cheese, Beer, Chinese Tea) are offered in Year 2
- ✓ 與葡萄酒及餐飲業界聯繫緊密，業界專家客席授課，提供在學期間的工作實習和參觀海外葡萄園和酒莊的機會
Strong wine and beverage network for co-teaching by industry experts and opportunities for industry attachments and overseas visits
- ✓ 畢業生可報考英國葡萄酒與烈酒教育基金會葡萄酒第一及二級證書、精品咖啡協會基本認證等
Graduates can apply for the WSET Level 1 and 2 Awards in Wines, Specialty Coffee Association (SCA) Foundation Certification, etc.
- ✓ 畢業生可投身葡萄酒與飲品、餐飲、調酒及咖啡行業的銷售、零售、產品推廣或營運等行業
Graduates can start their careers in sales, retail, product promotion or operations in the wine and beverage, catering, mixology and coffee industries

2年 | 2 years

國際廚藝學院（薄扶林）
International Culinary Institute (Pokfulam)



了解更多
Learn more

入學條件
Entrance Requirements

✓ P51 HKDSE22222*

詳情請看P51
Please refer to P51

*包括英語文、中國語文科
Including English and Chinese Language

學費資料
Tuition Fee Details

💰 P59 詳情請看P59
Please refer to P60

課程覆核於2025年進行
Re-validation exercise to be conducted in 2025

核心單元 Core Modules

葡萄酒和飲品分銷和零售管理
Wine and Beverage Distribution and Retail Management

酒類飲品創作和生產與創業思維
Alcoholic Beverage Production and Entrepreneurship

葡萄酒基礎/中級/高級
Fundamental/Intermediate/Advanced in Wine

烈酒基礎/中級
Fundamental/Intermediate in Spirits

酒吧業務營運管理
Bar Operations Management

啤酒/中國茶/咖啡/芝士的藝術
Arts of Beer/Chinese Tea/Coffee/Cheese



文憑 Diploma

入學條件

Entrance Requirements

完成中五*或中六

Completion of S5*/S6

HT113430

酒店營運 (QF級別3)
Hotel Operations
(QF Level 3)

課程特色 Programme Highlights



- ✓ 課程以英語授課並輔以中文（廣東話）
Medium of Instruction: English, supplemented with Chinese (Cantonese)
- ✓ 透過活動營運和職場學習及評核（WLA），於院校訓練酒店及餐廳中與真實客人互動進行體驗式學習
Experiential learning via live operational activities and Workplace Learning and Assessment (WLA) in the training hotel and restaurant interacting with real guests
- ✓ 於課程中引入數碼化及智能元素，體驗酒店業最新趨勢
Digital and smart elements in the curriculum to simulate the latest trends in the hotel industry
- ✓ 納入世界技能職業標準（WSOS），以應用國際行業實踐，並鼓勵學生參加本地、區域和國際性比賽
Incorporation of WorldSkills Occupational Standards (WSOS) to underpin international industry practice and encourage students to participate in local, regional and international competitions
- ✓ 通過相關考試或評核，學生可獲得文憑資格和其他專業認可，如衛生督導員證書、法國波爾多葡萄酒行業協會（CIVB）「波爾多葡萄酒入門」證書及精品咖啡協會（SCA）初級咖啡師技巧 - 基礎級證書
By passing relevant examinations or assessments, students are eligible to attain a diploma qualification and other professional recognitions, i.e. Basic Food Hygiene Certificate for Hygiene Supervisors, Introduction to Bordeaux Wines Certificate from Conseil Interprofessionnel du Vin de Bordeaux (CIVB), France and Barista Skills Foundation qualification from the Specialty Coffee Association (SCA)
- ✓ 畢業生可彈性選擇升讀VTC酒店及旅遊學科高級文憑課程或投身酒店、飲食及旅遊等行業
Graduates have the flexibility to pursue further study in VTC's Hospitality Discipline Higher Diploma programmes or career development in the hotel, catering and tourism industries

銜接 Articulation

學生完成酒店及旅遊學科之文憑課程後可升讀由學科提供的高級文憑課程，取錄與否需視乎申請人之相關英語能力資格及面試表現。

Students who have successfully completed the Diploma programmes offered by the Hospitality Discipline may articulate to Higher Diploma programmes offered by the Discipline. The offer of a study place is subject to the applicants' relevant English language qualification and interview performance.

核心單元 Core Modules

綜合學習體驗（酒店營運）

Integrated Learning Experience (Hotel Operations)

酒店業簡介

Introduction to Hotel Industry

客務、房務與餐飲的服務及營運

Service and Operations of Front Office, Housekeeping and Food and Beverage

酒店管理

Hotel Management



衛生督導員專修食品安全

Food Hygiene for Hygiene Supervisors

職業英語及普通話

Vocational English and Putonghua

1年 | 1 year

酒店及旅遊學院（薄扶林/九龍灣/天水圍）
Hotel and Tourism Institute
(Pokfulam / Kowloon Bay / Tin Shui Wai)

了解更多
Learn more入學條件
Entrance Requirements

✓ P51

完成中五*或中六
Completion of S5*/S6

詳情請看51頁

Please refer to P51

*須修畢銜接課程
Must pass the bridging course

學費資料

Tuition Fee Details

P60

詳情請看60頁
Please refer to P60

餐飲營運 (QF級別3) Food and Beverage Operations (QF Level 3)

入學條件
Entrance Requirements
完成中五*或中六
Completion of S5*/S6

HT113250

課程特色 Programme Highlights



- ✓ 課程以英語授課並輔以中文（廣東話）
Medium of Instruction: English, supplemented with Chinese (Cantonese)
- ✓ 讓學生將餐飲知識、餐酒及烈酒和茶、活動統籌及服務知識和技巧等融會到實際款接及餐飲行業上
Enables students to apply knowledge of food and beverage, wine, spirit and tea, event operations and service in the hospitality and catering industry context
- ✓ 與葡萄酒及餐飲業界聯繫緊密，業界專家客席授課，以及提供參觀海外葡萄園和酒莊的機會
Strong wine and beverage industry network for co-teaching by industry experts and opportunities for students visiting overseas vineyards and wineries
- ✓ 畢業生可報考英國葡萄酒與烈酒教育基金會葡萄酒第一級證書、精品咖啡協會基本認證等
Graduates can apply for the WSET Level 1 Award in Wines, Specialty Coffee Association (SCA) Foundation Certification, etc.
- ✓ 課程內容亦包括雞尾酒及咖啡調製、調酒技巧、茶類沖泡及品酒的認識和專業餐飲從業員應有的操守和態度
Provides enrichment modules on cocktail, barista, bartending, tea master and sommelier service to cultivate students' professional ethics and attitudes toward the hotel and catering industry
- ✓ 畢業生可彈性選擇升讀VTC酒店及旅遊學科高級文憑課程或投身酒店、飲食、旅遊、調酒及咖啡等行業
Graduates can have the flexibility to pursue further study in VTC's Hospitality Discipline Higher Diploma programmes or career development in the hotel, catering, tourism, mixology and coffee industries



銜接 Articulation

學生完成酒店及旅遊學科之文憑課程後可升讀由學科提供的高級文憑課程，取錄與否需視乎申請人之相關英語能力資格及面試表現。
Students who have successfully completed the Diploma programmes offered by the Hospitality Discipline may articulate to Higher Diploma programmes offered by the Discipline. The offer of a study place is subject to the applicants' relevant English language qualification and interview performance.

核心單元 Core Modules

餐飲管理
Food and Beverage Management

葡萄酒和烈酒知識、美食及餐酒配對
Wine and Spirits Knowledge, Food and Wine Pairings

時尚雞尾酒創作
Cocktails and Mocktails Creation

活動策劃及統籌
Event Planning and Coordination

活動營運及控制
Event Operations and Control

1年 | 1 year

酒店及旅遊學院（薄扶林/九龍灣）
Hotel and Tourism Institute
(Pokfulam / Kowloon Bay)

了解更多
Learn more



入學條件
Entrance Requirements

P51 完成中五*或中六
Completion of S5*/S6

詳情請看51頁
Please refer to P51

*須修畢銜接課程
Must pass the bridging course

學費資料
Tuition Fee Details

P60 詳情請看60頁
Please refer to P60

文憑 Diploma

入學條件

Entrance Requirements

完成中五*或中六

Completion of S5*/S6

HT113201

餐飲與活動管理 (QF級別3)

Catering with Event Management

(QF Level 3)

課程特色 Programme Highlights



- ✓ 課程以英語授課並輔以中文（廣東話）
Medium of Instruction: English, supplemented with Chinese (Cantonese)
- ✓ 認識活動策劃及營運、最新的網上/混合模式會議活動科技、節日創意化妝、雞尾酒與咖啡藝術、基本糕點營運及製作
An understanding of event planning and operations, the latest technology in virtual / hybrid events, festive make-up, cocktail and coffee art, pastry operations and production
- ✓ 強調綜合學習體驗，讓學生參與各種多元化的校內外活動作實習機會
Focuses on practical opportunities via participation in internal and external events
- ✓ 計劃和執行不同形式的活動，以發展及提升學生的溝通技巧、解難能力及分析能力
Develops and enhances communications, problem-solving and analytical skills when planning and executing various kinds of events
- ✓ 畢業生可投身旅遊服務、宴會餐飲、活動管理、豪華住宅/俱樂部客務服務、主題公園及遊樂景點等行業
Graduates can develop careers in tourism service, banquet catering management, event management, luxury residence / clubhouse guest service, theme park and amusement attractions industries

核心單元 Core Modules

活動計劃與籌組
Planning and Coordination for Events

活動營運（包括節日創意化妝及互動學習活動）
Event Operations (including Festive Make-up and Interactive Learning Activities)

基本糕點營運及製作
Fundamental Pastry Operations and Production

雞尾酒與咖啡藝術
Cocktail and Coffee Art

1年 | 1 year

酒店及旅遊學院（九龍灣）
Hotel and Tourism Institute
(Kowloon Bay)

了解更多
Learn more



入學條件
Entrance Requirements

P51 完成中五*或中六
Completion of S5*/S6

詳情請看51頁
Please refer to P51
*須修畢銜接課程
Must pass the bridging course

學費資料
Tuition Fee Details

P60 詳情請看60頁
Please refer to P60

銜接 Articulation

學生完成酒店及旅遊學科之文憑課程後可升讀由學科提供的高級文憑課程，取錄與否需視乎申請人之相關英語能力資格及面試表現。

Students who have successfully completed the Diploma programmes offered by the Hospitality Discipline may articulate to Higher Diploma programmes offered by the Discipline. The offer of a study place is subject to the applicants' relevant English language qualification and interview performance.



酒店營運 (QF 級別 2)

Hotel Operations

(QF Level 2)

入學條件

Entrance Requirements

完成中三

Completion of S3

HT112440

課程特色 Programme Highlights



- ✓ 課程以中文（廣東話）授課並輔以英語詞彙
Medium of Instruction: Chinese (Cantonese), supplemented with English terminology
- ✓ 提供酒店營運的基本知識和技巧，讓學生掌握酒店客務、房務和餐飲服務的相關技能
Provides training in essential knowledge and skills of hotel operations, integrating a defined range of key technical and operational skills required for entry-level staff to provide front office, housekeeping and food and beverage services
- ✓ 客務、房務及餐飲服務三大必修單元，另須選修一個行業單元
On top of the three core modules: Front Office, Housekeeping and Food and Beverage, students must select one trade-specific module as an elective
- ✓ 了解與酒店營運有關的行業專業知識和技巧，有助擴闊學生升學或事業發展的機會
Extends knowledge and skills in other study areas relevant to hotel operations to widen exposure for articulation or employment opportunities
- ✓ 著重實踐學習，有助學生建立在酒店業工作應有的態度和專業
Emphasises on hands-on experience that will help shape students' attitudes and professionalism in the hotel industry
- ✓ 學生修畢指定課程/單元，可選擇銜接酒店及旅遊學院、中華廚藝學院及國際廚藝學院提供之文憑課程；或可投身款待業
Students who have successfully passed the prescribed programmes/modules may choose to articulate to the Diploma programmes offered by the Hotel and Tourism Institute, Chinese Culinary Institute and International Culinary Institute; or start a career at the operative level of the hospitality industry

銜接 Articulation

學生修畢指定課程/單元，可選擇銜接酒店及旅遊學院、中華廚藝學院、國際廚藝學院提供之文憑課程。
Students who have successfully passed the prescribed programmes/modules may choose to articulate to Diploma programmes offered by Hotel and Tourism Institute, Chinese Culinary Institute and International Culinary Institute.



核心單元 Core Modules

旅遊服務業概述

Introduction to Hospitality Industry

禮賓及前堂服務

Concierge and Front Desk Services

房務及營運服務

Housekeeping Services and Operations

餐飲服務及餐廳營運

Food and Beverage Services and Restaurant Operations

行業選修單元(西式廚藝、旅遊服務、酒店水療服務及餐飲活動統籌與營運)
Elective Trade-specific Modules (Western Cuisine, Travel and Tourism, Hotel Spa Service and Catering with Event Operations)

🕒 2年 | 2 years

📍 酒店及旅遊學院 (薄扶林/九龍灣/天水圍)
Hotel and Tourism Institute
(Pokfulam / Kowloon Bay / Tin Shui Wai)

了解更多
Learn more

入學條件
Entrance Requirements



✓ P51

完成中三
Completion of S3

詳情請看 51 頁
Please refer to P51

學費資料
Tuition Fee Details

💰 P54

詳情請看 54 頁
Please refer to P54

旅遊及盛事管理

Tourism and Mega Event Management

HT114112

課程特色 Programme Highlights



- ✓ 掌握旅遊和盛事活動相關的重要知識和技能
Equips students with the essential knowledge and skills vital for tourism and event sectors
- ✓ 深入了解旅遊業各方面的相互關聯及各類規模的活動策劃與營運
Empowers students with a profound understanding of the interconnected facets of the tourism industry, as well as event planning and operations across various scales
- ✓ 內容融入行業最新趨勢、科技應用、設計思維和永續概念
Incorporates the latest trends, application of technologies, design thinking and sustainability concepts
- ✓ 包含職場綜合實習(WIL)，讓學生將理論概念與實務全面應用於工作上
Integrates theoretical concepts with their application in the workplace through Work Integrated Learning (WIL)
- ✓ 畢業生可於旅遊和盛事行業的不同領域展開職業生涯，如旅遊服務、景點營運、旅遊產品和盛事活動的銷售和推廣、盛事活動策劃與營運等
Graduates can start their careers in different areas of tourism and event businesses such as travel services, attraction operations, travel products and events sales and marketing, event planning and operations
- ✓ 專業認可：本課程為旅遊業監管局指明領隊及導遊試前訓練課程（待課程審批完成後，有待獲取旅遊業監管局認證）
Professional recognition: the programme is recognised by the Travel Industry Authority (TIA) as equivalent to the completion of the "TIA Pre-examination Training Course for Tourist Guides / Tour Escorts" (Approval to be sought from the Travel Industry Authority upon completion of programme validation)

2年 | 2 years

 IVE (黃克競)
IVE (Haking Wong)

[了解更多](#)
Learn more

 入學條件
Entrance Requirements

P51

HKDSE22222*

 詳情請看51頁
Please refer to P51

 *包括英國語文、中國語文科
Including English and Chinese Language

 學費資料
Tuition Fee Details

P59

 詳情請看59頁
Please refer to P60

 課程評核於2025年進行
Validation exercise to be conducted in 2025

核心單元 Core Modules

 旅遊景點與目的地管理
Attractions and Destinations Management

 旅遊營運與服務
Tour Operations and Servicing

 項目投標、策劃和營運
Event Bidding, Planning and Operations

 盛事安全與風險管理
Mega Event Security and Risk Management

 旅遊及盛事創意研習
Creative Tourism and Mega Event Project

 職場綜合實習 - 旅遊及盛事實務訓練
WIL: Tourism and Mega Event in Action


機場營運管理 Airport Operations Management

HT114107

課程特色 Programme Highlights



- ✓ 涵蓋全面的機場及航空業管理知識，提升學生於航空運作及機場管理規劃等技能
A holistic airport operations programme to strengthen students' hands-on skills and professional knowledge in different aviation planning and management
- ✓ 安排學生於機場及航空相關機構實習，以及行業參觀和考察活動
Wide range of airport and airline-related industry attachment opportunities and industry learning activities
- ✓ 畢業生可投身於機場及航空業營運管理各範疇，如機場、航空公司、機場地勤支援服務等職務
Graduates can develop careers in airline, airport, and aviation ground support services
- ✓ 另設以普通話為授課語言之機場營運管理高級文憑[^]（課程編號：HT114107K；部份單元以英語授課）供學生選擇，請瀏覽入學網頁了解更多課程資訊及學費等
Another option for the Higher Diploma in Airport Operations Management[^] with Putonghua as the medium of instruction supported by English for some modules is available (Programme Code: HT114107K). Please visit admission website for more programme and tuition fee details



[^]HT114107K
(普通話授課課程)

核心單元 Core Modules

航空客運大樓營運
Passenger Terminal Operations

航空公司業務策劃
Airline Planning

機場商業營運
Airport Commercial Operations

飛機導航入門
Introduction to Air Navigation

2年 | 2 years

IVE (黃克競)
IVE (Haking Wong)
HT114107



了解更多
Learn more

入學條件
Entrance Requirements

✓ P51

HKDSE22222^{*}

詳情請看51頁
Please refer to P51

^{*}包括英國語文、中國語文科
Including English and Chinese Language

學費資料
Tuition Fee Details

💰 P59

詳情請看59頁
Please refer to P59



旅遊服務與旅行業務營運 (QF 級別 3) Tour Service and Travel Business Operations (QF Level 3)

HT113501

課程特色 Programme Highlights



- ✓ 課程以英語授課並輔以中文（廣東話）
Medium of Instruction: English, supplemented with Chinese (Cantonese)
- ✓ 提供旅遊、航空及導遊服務範疇的專業訓練及管理知識，包括環球訂位系統、預訂航班、旅遊巴士導遊和顧客服務
Provides simulated training in Global Distribution System, flight booking, coach guiding and customer service, which are essential skills and knowledge for travel agency operation
- ✓ 綜合學習體驗，融會理論與實踐，建立學生獨立思考、良好的工作態度、溝通技巧、領導和管理才能
Focuses on comprehensive learning experience, integrating theory and practice, to build students' independent thinking, good work attitude, communication skills, leadership and management abilities
- ✓ 專業認可：修畢課程等同完成旅遊業監管局「導遊／領隊試前訓練課程」
Professional recognition: the programme is recognised by the Travel Industry Authority (TIA) as equivalent to the completion of the "TIA Pre-examination Training Course for Tourist Guides / Tour Escorts"
- ✓ 畢業生在行業中累積一定工作經驗後，可以晉升為商務旅遊顧問、團體部經理、票務經理、旅行社經理、長線導遊、本地導遊、旅遊顧問及行銷主任
By accumulating relevant experience in the industry, graduates can progress to senior positions as corporate travel consultant, tour manager, ticketing manager, travel agency manager, long-haul tour escort, local tour guide, travel consultant, marketing executive

銜接 Articulation

學生完成酒店及旅遊學科之文憑課程後可升讀由學科提供的高級文憑課程，取錄與否需視乎申請人之相關英語能力資格及面試表現。

Students who have successfully completed the Diploma programmes offered by the Hospitality Discipline may articulate to Higher Diploma programmes offered by the Discipline. The offer of a study place is subject to the applicants' relevant English language qualification and interview performance.

課程覆核於2025年進行
Re-validation exercise to be conducted in 2025

核心單元 Core Modules

專業領隊、導遊服務
Professional Tour Escorting and Tour Guiding

旅遊顧問及網上旅行社運作
Travel Consultancy and On-line Travel Operations

社交媒體市場銷售
Social Media Marketing

旅遊行程設計
Itinerary Planning

國際航空票務及環球訂位系統
International Air Ticketing and Global Distribution System

1年 | 1 year

酒店及旅遊學院（九龍灣）
Hotel and Tourism Institute (Kowloon Bay)

了解更多
Learn more



入學條件
Entrance Requirements

P51 完成中五*或中六
Completion of S5*/S6

詳情請看51頁
Please refer to P51
*須修畢銜接課程
Must pass the bridging course

學費資料
Tuition Fee Details

P60 詳情請看60頁
Please refer to P60

康體文娛管理 Leisure and Recreation Management

HT114113

課程特色 Programme Highlights



- ✔ 培訓學生於康體文娛行業所需的專業知識及管理技能，如體育場地、營地、會所及主題公園營運等
Nurturing professional knowledge and management skills required by the leisure and recreation industry, like the operations of sport venues, campsites, clubhouses and theme parks, etc.
- ✔ 安排學生參與各類本地和國際性的康體文娛活動，以汲取活動和盛事組織經驗
Arranging students to participate in local and international events to enrich their hands-on industrial experiences in activity and event organisation
- ✔ 課程包含職場綜合實習科目，讓學生體驗行業的真實營運情況，及將課堂學到的理論概念應用到實務工作上，提高學生就業競爭力
Through the Work Integrated Learning (WIL) module, students can experience real-world industrial practices and integrate theory with practice, enhancing their employability in the future
- ✔ 安排學生考取一系列康體文娛證書，如歷奇活動、山藝、新興運動、泳池及水療機構衛生及安全證書等
Attaining well-recognized certifications related to the leisure and recreation industry, such as adventure leisure, mountaineering, newly emerged sports, and certificates in safety and hygiene for swimming pools and spas, etc.
- ✔ 畢業生可投身於公營、非政府或私營康體文娛相關機構，如康樂及文化事務署、啟德體育園、會所、營地、體育協會及主題公園等
Graduates can develop their careers in the government, non-governmental organizations, or commercial entities such as the Leisure and Cultural Services Department, Kai Tak Sports Park, clubhouses, campsites, sports associations, theme parks, etc.

核心單元 Core Modules

會所管理及餐飲服務
Clubhouse Management and Catering Services

康體文娛活動策劃及節目管理
Leisure Programming and Event Management

樹木護理及公園管理
Arboriculture and Parks Management

文化場地營運及管理
Cultural Venue Operations and Management

營地及歷奇
Camping and Adventure Leisure

遊戲工作及遊戲式學習
Playwork and Play-based Learning

2年 | 2 years

IVE (柴灣), IVE (黃克競)
IVE (Chai Wan), IVE (Haking Wong)

了解更多
Learn more



入學條件
Entrance Requirements

✔ P51

HKDSE22222*

詳情請看51頁
Please refer to P51

*包括英國語文、中國語文科
Including English and Chinese Language

學費資料
Tuition Fee Details

✔ P59

詳情請看59頁
Please refer to P59

運動管理學 Sports Management

HT114114

課程特色 Programme Highlights



- ✔ 培訓學生掌握運動管理專業知識和技能
Equips students with technical and professional knowledge and skills in sports management
- ✔ 透過理論和實習，畢業生能投身於各運動機構從事運動管理相關之工作
Through the blending of theoretical knowledge and practical applications, graduates can pursue Sports and Recreation Executive related careers in the sports sector
- ✔ 著重通識教育、語文訓練、全人發展和職場工作體驗，為學生畢業後繼續升學或就業作最佳裝備
Emphasises on generic and language training, whole-person development and workplace experience to better prepare graduates for further studies or employment
- ✔ 畢業生可於體育總會、康樂及文化事務署、非政府機構、私人體育及康樂會所、運動及康樂項目策劃機構、運動市場策劃顧問公司，以及運動媒體等公營或私營機構，擔任運動管理、市場推廣、運動媒體、運動產品設計或運動行政等工作
Graduates can pursue careers in sports management, sports marketing, sports media, sports product design and sports administration in public and private sectors, such as national sports associations, Leisure and Cultural Services Department, non-governmental organisations, private sports and recreation clubs, sports and recreation programme and event planning companies, sports marketing consultancy firms and sports media

2年 | 2 years

 IVE (柴灣)
IVE (Chai Wan)


了解更多
Learn more

入學條件
Entrance Requirements

P51

HKDSE22222*

詳情請看P51
Please refer to P51

* 包括英國語文、中國語文科
Including English and Chinese Language

學費資料
Tuition Fee Details

P59

詳情請看P59
Please refer to P60

課程覆核於2025年進行
Re-validation exercise to be conducted in 2025

核心單元 Core Modules

運動項目策劃及管理
Sports Event Management

通用運動標準及現代運動科技
Universal Standard and Sports Technology

特殊人士運動
Exercise for Selected Population

運動設施管理
Management in Sports Facilities

水上運動設施管理
Management in Aqua Sports Facilities

運動及設計
Sports and Design



運動教練學 Sports Coaching

HT114105

課程特色 Programme Highlights



- ✓ 提供五項教練主修運動作選擇：劍擊、游泳、單車、網球、田徑
FIVE Major Coaching Sports: Fencing, Swimming, Cycling, Tennis, Track and Field for selection
- ✓ 為學生提供不同運動科學理論及實務培訓，教授運動和教練技巧，以及最新的運動科技及運動管理的專門知識
Provides sports science theoretical and practical training, coaching development and technique, and the most updated sports technology and sports management knowledge
- ✓ 協助學生考取不同的運動教練資格、運動技巧及急救等專業證書
Assists students to apply for different professional certifications such as sports coaching, sports technique and first aid required for coaching qualifications recognised by National Sports Associations and Hong Kong Coaching Committee
- ✓ 畢業生可投身運動教練、健康體適能或健身教練或由體育會、康體會所及紀律部隊提供之相關工作
Graduates can develop careers as a sports coach and fitness instructor or in sports related fields such as sports associations, clubhouse management and disciplinary force

🕒 2年 | 2 years

📍 IVE (柴灣)
IVE (Chai Wan)



了解更多
Learn more

入學條件
Entrance Requirements



P51

HKDSE22222*

詳情請看51頁
Please refer to P51

*包括英國語文、中國語文科
Including English and Chinese Language

學費資料
Tuition Fee Details



P59

詳情請看59頁
Please refer to P59

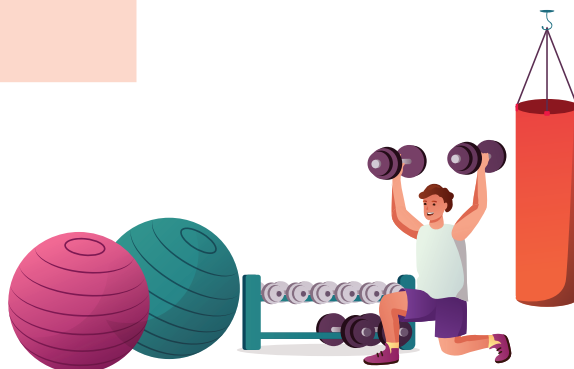
核心單元 Core Modules

教練學主修 一、二 及 三
Coaching Major I, II & III

體適能教練及管理學 一 及 二
Fitness Coaching and Management I & II

運動創傷管理
Sports Injury Management

運動營養學
Exercise Nutrition



運動學及智能科技

Sports Studies with Smart Technology

HT114110

課程特色 Programme Highlights



- ✓ 跨學科協作課程：培訓學生於運動管理和教練學上的專業技能及知識。學生可參與策劃應用於訓練、體育節目及比賽上的創新健體方案
Programme with interdisciplinary collaboration: equips students with professional skills and knowledge in sports management and coaching. Students are able to formulate smart wellness and innovative solutions in sports coaching, events and competitions
- ✓ 專題式學習更能減少考試壓力，學生於職場學評課程能提升學習動機，效率及就業競爭力
Project-based learning and work-integrated learning (WIL) enhance both learning motivation and work readiness
- ✓ 超過200小時運動技能課，例如足球、拳擊、水中健體及復康、肌力及體能訓練
Over 200 sports skills learning hours covering football, boxing, aqua-fitness, newly emerged sports and strength and conditioning
- ✓ 畢業生可於公營或私營運動機構擔任運動管理、市場推廣、健體教練、運動體適能評估分析等不同範疇的工作
Graduates can pursue their careers in areas of sports management, coaching, marketing, physical performance assessment in both public and private sectors

2年 | 2 years

 IVE (柴灣)
IVE (Chai Wan)


了解更多
Learn more

入學條件
Entrance Requirements

P51

HKDSE22222*

詳情請看51頁
Please refer to P51

*包括英國語文、中國語文科
Including English and Chinese Language

學費資料
Tuition Fee Details

P59

詳情請看59頁
Please refer to P59

核心單元 Core Modules

健康體適能原理
Smart Sports Planning

智能體育活動管理
Smart Sports Event Management

體育表現動畫及延展實境設計
Animated and Extended Reality Design
for Sports Performance

復康科技及運動創傷預防
Rehabilitation and Pre-habilitation
Digital Programming

智能運動教練學
Smart Sports Coaching



廚藝(國際廚藝)

Culinary Arts (International Cuisine)

廚藝(經典歐陸廚藝)

Culinary Arts (Classic European Cuisine)

HT114360



課程特色 Programme Highlights

- ✓ 配合學生的個人喜好及就業取向，提供經典歐陸及國際廚藝分流（第三學期）
In line with personal interests and career aspirations, Classic European and International Cuisine streams (Semester 3) are available to consider
- ✓ 教授一系列廣泛的廚藝理論和主題，以增進學生對經典歐陸和國際廚藝的認識；此外，還提供模擬工作環境的實踐培訓，並在他們的學習過程中提供本地、區內和海外行業實習的機會
Imparts a broad range of topics and clusters of culinary arts theories to enhance students' culinary knowledge in Classic European and International culinary arts; additionally, offers practical training in a simulated working environment and provides opportunities for local, regional and overseas industry attachments during their studies
- ✓ 讓學生全面掌握廚藝管理技巧，培養所需的專業態度，裝備他們投身發展迅速的餐飲業及成為新一代廚藝專才
Prepares students to work in the vibrant and ever-growing catering industry, and develops their intellectual and professional competencies to meet the industry's demand for a new generation of chefs possessing not only multi-culinary and management skills, but also a professional mindset and work attitude
- ✓ 與酒店、高級餐廳及國際餐飲業界聯繫密切，定期邀請廚藝大師及業界專家擔任客席講師，以提升學生對業界實務、職位要求等方面的了解，有助擴展學生的升學及職涯發展機會
Maintains close connections with hotels, upscale restaurants and the international catering industry to regularly invite master chefs and industry experts as guest speakers for enhancing students' understanding of industry practices, job requirements, and more, thereby expanding students' opportunities for further education and career development
- ✓ 畢業生可在五星級酒店、高級餐廳、高級會所及大型主題公園等不同的餐飲機構，擔任與西式廚藝相關的職位
Graduates can take up operative positions in the Western culinary industries available in a wide range of catering establishments such as five-star hotels, upscale restaurants, exclusive clubhouses, large theme parks and more

核心單元 Core Modules

歐陸廚藝烹調
European Cuisine in Practice

國際廚藝烹調
International Cuisine in Practice

新派歐陸菜
Contemporary European Cuisine

廚務管理
Kitchen Management

現代菜：國際及可持續發展
Modern Cuisine: International and Sustainable

創新廚藝項目
Innovative Culinary Project

2年 | 2 years

國際廚藝學院（薄扶林），
中華廚藝學院（薄扶林）
International Culinary Institute (Pokfulam),
Chinese Culinary Institute (Pokfulam)

了解更多
Learn more



入學條件
Entrance Requirements

✓ P51

HKDSE22222*

詳情請看51頁
Please refer to P51

*包括英國語文、中國語文科
Including English and Chinese Language

學費資料
Tuition Fee Details

✓ P60

詳情請看60頁
Please refer to P60



廚藝(中華廚藝) Culinary Arts (Chinese Cuisine)

HT114360J

課程特色 Programme Highlights



- ✓ 授課語言: 中文(廣東話), 除部分單元使用英語授課
Medium of instruction: Chinese (Cantonese), except some modules in English
- ✓ 教授一系列廣泛的廚藝理論和主題, 以增進學生對中華廚藝的認識; 此外, 還提供模擬工作環境的實踐培訓, 並在他們的學習過程中提供本地、區內和海外行業實習的機會
Imparts a broad range of topics and clusters of culinary arts theories to enhance students' culinary knowledge in Chinese culinary arts; additionally, offers practical training in a simulated working environment and provides opportunities for local, regional and overseas industry attachments during their studies
- ✓ 讓學生全面掌握廚藝管理技巧, 培養所需的專業態度, 裝備他們投身發展迅速的餐飲業及成為新一代中華廚藝專才
Prepares students to work in the vibrant and ever-growing catering industry, and develops their intellectual and professional competencies to meet the industry's demand for a new generation of Chinese culinary experts possessing not only multi-culinary and management skills, but also a professional mindset and work attitude
- ✓ 與酒店、高級餐廳及國際餐飲業界聯繫密切, 定期邀請廚藝大師及業界專家擔任客座講師, 以提升學生對業界實務、職位要求等方面的了解, 有助擴展學生的升學及職涯發展機會
Maintains close connections with hotels, upscale restaurants and the international catering industry to regularly invite master chefs and industry experts as guest speakers for enhancing students' understanding of industry practices, job requirements, and more, thereby expanding students' opportunities for further education and career development
- ✓ 為提升學生在中華廚藝研究領域的專業知識和技能, 課程從第三學期起設有中華廚藝核心單元
Features core modules for Chinese Cuisine from Semester 3 onwards to enhance students' professional knowledge and skills in the study area of Chinese Cuisine
- ✓ 畢業生可報考中華廚藝學院之「一試兩證」: 成功通過中廚師技能測試的畢業生, 可獲得由中華廚藝學院頒發的「中廚師技能測試證書」及國家人力資源和社會保障部「國家職業技能等級證書」
Graduates of Higher Diploma in Culinary Arts (Chinese Cuisine) can sit for "One Trade Test, Two Certificates": Graduates who have passed the trade test can concurrently obtain the "Chinese Chef Certificate" issued by CCI and the "National Occupational Qualification Certificate" issued by the Ministry of Human Resources and Social Security through one assessment
- ✓ 畢業生可在五星級酒店、高級餐廳、高級會所及大型主題公園等不同的餐飲機構, 擔任與中式廚藝相關的職位
Graduates can take up operative positions in the Chinese culinary industries available in a wide range of catering establishments such as five-star hotels, upscale restaurants, exclusive clubhouses, large theme parks and more

課程置核於2025年進行
Re-validation exercise to be conducted in 2025

核心單元 Core Modules

中華麵點
Dim Sum & Noodles

粵菜
Guangdong Cuisine

中國地方菜
Regional Chinese Cuisine

新派中菜
Contemporary Chinese Cuisine

創新廚藝項目
Innovative Culinary Project

廚務管理
Kitchen Management

2年 | 2 years

國際廚藝學院 (薄扶林),
中華廚藝學院 (薄扶林)
International Culinary Institute (Pokfulam),
Chinese Culinary Institute (Pokfulam)

了解更多
Learn more



入學條件
Entrance Requirements

✓ P51 HKDSE22222*
詳情請看51頁
Please refer to P51
*包括英國語文、中國語文科
Including English and Chinese Language

學費資料
Tuition Fee Details

✓ P60 詳情請看60頁
Please refer to P60

西式包餅及糖藝 Baking and Pastry Arts

HT114300

課程特色 Programme Highlights



- ✓ 理論與實踐並重，在專業培訓下獲取入門的專業知識與技巧
To acquire initial knowledge and skills at paraprofessional level through theoretical and practical application and professional training
- ✓ 教授包餅及糖藝知識和技能及管理技巧，有助日後於烘焙和糕點行業晉升至督導階層
Imparts pastry, bakery and confectionery knowledge and management skills to support advancement to supervisory positions in the baking and pastry industry in the future
- ✓ 培養學生自主及終身學習的理念，擴闊國際視野幫助他們日後於款待業發展
Fosters students with the concept of independent and lifelong learning, broadening their international perspectives to assist them in their future development in the hospitality industry
- ✓ 畢業生可獲得資歷架構(QF)認可的高級文憑，有助於未來在本地或海外持續進修
Graduates will receive a Higher Diploma accredited by the Qualifications Framework (QF), which will facilitate their further studies locally or abroad
- ✓ 提供職場綜合實習(WIL)，讓學生將理論概念與實務全面應用於工作上
Allows students to integrate theoretical concepts with their application in the workplace through Work Integrated Learning (WIL)
- ✓ 與包餅及糖藝業界聯繫密切，定期邀請廚藝大師及業界專家擔任客席講師，並在學生的學習過程中提供專題工作坊、酒店參觀及本地、區內和海外交流的機會
Maintains close connections with the pastry and confectionery industry to regularly invite master chefs and industry experts as guest speakers; provides students with specialised workshops, hotel visits, and opportunities for local, regional and international exchanges during their studies
- ✓ 畢業生可於糕餅店、麵包店、咖啡店、餐廳、酒店、主題樂園、會所、網上糕點烘焙店與工作坊等行業發展
Graduates can develop careers in patisseries shops, bakeries, cafés, restaurants, hotels, theme parks, clubhouses, online pastry shops, workshops and more

核心單元 Core Modules

實踐學習

Work Integrated Learning

廚務管理

Kitchen Management

當代盤飾甜品

Contemporary Plated Desserts

維也納甜酥麵包

Viennoiserie

創新包餅專題研習

Innovative Baking and Pastry Project

選修單元 Elective Modules

朱古力及糖藝

Chocolate and Confectionary Arts

糕餅工藝

Pastry Arts

2年 | 2 years



國際廚藝學院 (薄扶林)

International Culinary Institute (Pokfulam)

了解更多
Learn more

入學條件

Entrance Requirements



詳情請看51頁
Please refer to P51

*包括英國語文、中國語文科
Including English and Chinese Language

學費資料

Tuition Fee Details

\$ P60

詳情請看60頁
Please refer to P60

文憑 Diploma

入學條件

Entrance Requirements

完成中五*或中六

Completion of S5*/S6

HT113301

國際廚藝 (QF 級別 3)

International Culinary Arts

(QF Level 3)

課程特色 Programme Highlights



- ✓ 課程以英語授課並輔以中文（廣東話）詞彙
Medium of Instruction: English, supplemented with Chinese (Cantonese) terminology
- ✓ 提供行業主導的專業培訓，教授與歐陸、地中海及亞洲美食相關的傳統及當代廚藝知識
Provides professional training in trade-specific skills and knowledge of traditional and contemporary culinary arts in the Cuisines of Europe, the Mediterranean and Asia
- ✓ 讓學生發掘就業發展機會，同時提高他們的競爭力及就業能力，以助他們終身學習
Offers opportunities for career development, work competitiveness and employability enhancement, all the while fostering a lifelong commitment to learning
- ✓ 透過廚藝交流豐富學生學習體驗，如於本地、其他區域或國際地區進行的行業參觀、學生廚藝交流、廚藝比賽及廚藝體驗活動
Enhances students' learning experience through local, regional or international culinary exchanges, such as industry visits, culinary student exchanges, culinary competitions and culinary experience activities
- ✓ 借助與海外機構交流的機會，與其他廚藝專才一起提升廚藝技巧
Exchange opportunities with international institutes to enhance culinary skills with other mind-driven individuals
- ✓ 透過實踐廚藝可持續發展，以緊貼行趨勢並推動健康個人成長
Strives to stay at the forefront of industry trends by practicing culinary sustainability towards a healthier personal growth and lifestyle
- ✓ 畢業生可在餐廳、酒店、度假村及會所等不同的餐飲機構擔任與廚務相關的職位
Graduates can hold kitchen-related positions in different catering institutions such as restaurants, hotels, resorts and private clubs

銜接 Articulation

學生完成酒店及旅遊學科之文憑課程後可升讀由學科提供的高級文憑課程，取錄與否需視乎申請人之相關英語能力資格及面試表現。

Students who have successfully completed the Diploma programmes offered by the Hospitality Discipline may articulate to Higher Diploma programmes offered by the Discipline. The offer of a study place is subject to the applicants' relevant English language qualification and interview performance.

核心單元 Core Modules

烹調基礎

Culinary Fundamentals

煙燻熟食加工製作

Charcuterie

地中海、歐陸及亞洲廚藝

Cuisines of the Mediterranean, Europe and Asia

菜譜研發及美食學設計

Menu Development and Gastronomic Design

廚務管理

Culinary Management

烘焙及糕點介紹

Introduction to Baking and Pastry

2年 | 2 years

國際廚藝學院 (薄扶林 / 九龍灣)
International Culinary Institute
(Pokfulam / Kowloon Bay)

了解更多
Learn more



入學條件
Entrance Requirements

✓ P51

完成中五*或中六
Completion of S5*/S6

詳情請看 51 頁
Please refer to P51

*須修畢銜接課程
Must pass the bridging course

學費資料
Tuition Fee Details

💰 P60

詳情請看 60 頁
Please refer to P60

Hotel & Catering
酒店及餐飲

Tourism & MICE
旅遊及會議展覽

Leisure & Sports
康體文娛及運動

Culinary
廚藝

Diploma of Foundation
基礎課程文憑

Full Time Short Certificate
短期全日制證書

西式包餅及糖藝 (QF級別3)

Bakery, Pastry and Confectionery (QF Level 3)

課程特色 Programme Highlights



- ✓ 課程以英語授課並輔以中文（廣東話）詞彙
Medium of Instruction: English, supplemented with Chinese (Cantonese) terminology
- ✓ 提供西式烘焙和糖藝行業主導的專業培訓，涵蓋相關技能、知識和出品技巧的專業培訓
Provides professional training in trade-specific skills, knowledge and production techniques in European bakery, pastry and confectionery
- ✓ 安排學生積極參加本地、區域和國際性廚藝比賽，以及參與海外廚藝機構的國際交流活動
Facilitates students' active involvement in local, regional, and international culinary competitions, along with the opportunities to participate in international exchange programmes with culinary organisations abroad
- ✓ 全面掌握酒店、餐廳及餅店的包餅、朱古力及糖藝產品製作知識與技巧
Master the knowledge and skills of making pastries, chocolates, and sugar art products in hotels, restaurants, and independent pastry shops
- ✓ 提升廚務管理的分析能力和實務技巧，以助終生學習，發掘職業發展機遇
Training in enhancing analytical and practical skills with kitchen management focus for exploring career aspirations and becoming a life-long learner
- ✓ 畢業生可投身糕餅店、麵包店、咖啡室、餐廳、酒店、度假村、主題公園及會所等相關行業任職初級烘焙師，日後亦可選擇開設麵包店、糕餅店或咖啡室
Graduates can start careers in operation-related positions in patisseries, bakeries, cafés, restaurants, hotels, resorts, theme parks, clubhouses and more; may also consider to open a bakery, pastry shop or café in the future

銜接 Articulation

學生完成酒店及旅遊學科之文憑課程後可升讀由學科提供的高級文憑課程，取錄與否需視乎申請人之相關英語能力資格及面試表現。

Students who have successfully completed the Diploma programmes offered by the Hospitality Discipline may articulate to Higher Diploma programmes offered by the Discipline. The offer of a study place is subject to the applicants' relevant English language qualification and interview performance.

核心單元 Core Modules

基礎巧克力、糖點及麵包製作
Fundamentals of Chocolate, Confectionery and Bakery Preparations

當代糖藝製作藝術
Contemporary Confectionery Arts

食品生產管理
Food Production Management

食物衛生與安全、營養、環保
Food Hygiene and Safety, Nutrition, Environmental Practices

餐廳服務運作
Restaurant Service and Operations

2年 | 2 years

國際廚藝學院 (薄扶林 / 九龍灣 / 天水圍)
International Culinary Institute
(Pokfulam / Kowloon Bay / Tin Shui Wai)

了解更多
Learn more

入學條件
Entrance Requirements



P51

完成中五*或中六
Completion of S5*/S6

詳情請看51頁
Please refer to P51

*須修畢銜接課程
Must pass the bridging course

學費資料
Tuition Fee Details

P60

詳情請看60頁
Please refer to P60

文憑 Diploma

入學條件

Entrance Requirements

完成中五*或中六

Completion of S5*/S6

HT113801

中華廚藝 (QF級別3)

Chinese Cuisine

(QF Level 3)

課程特色 Programme Highlights



- ✓ 課程主要以中文（廣東話）授課並部份輔以英語詞彙
Medium of Instruction: Chinese (Cantonese), partly supplemented with English terminology
- ✓ 培訓學生烹調南方菜及其他地方菜系的技巧，並提供食物衛生、食物成本控制及計算、中式餐飲機構的營運技巧及管理知識
Provides professional training in southern and other regional Chinese cuisines, food hygiene, food cost control, operation and management skills in Chinese catering establishments
- ✓ 學生可於中式訓練餐廳及廚房培訓，透過款待真實的客人獲得經驗，為加入行業作好準備
Students will be equipped with practical experience through serving real guests at the Chinese Training Restaurant and kitchens prior to entering the industry
- ✓ 「一試兩證」：成功通過中廚師技能測試的畢業生，可獲得由學院頒發的「初級中廚師證書」及「國家職業技能 - 中級中式烹調師證書」
"One Trade Test, Two Certificates": Graduates who have successfully passed the trade test will be awarded the professional recognition of "Chinese Chef Certificate (Elementary Level)" and the "National Occupational Qualification Certificate - Chinese Cook Intermediate Level" issued by the Institute
- ✓ 畢業生可選擇自行報考學院舉辦之「國家職業技能-中級中式麵點師證書」技能測試
Graduates are eligible to sit for the Trade Test of "National Occupational Qualification Certificate - Dim Sum Cook Intermediate Level" held by the Institute
- ✓ 安排學生積極參加本地、區域和國際性廚藝比賽，以及參與海外廚藝機構的國際交流活動
Facilitates students' active involvement in local, regional, and international culinary competitions, along with the opportunities to participate in international exchange programmes with culinary organisations abroad
- ✓ 畢業生可投身中菜行業，擔任與點心、燒味或中式廚務相關職位
Graduates can join the Chinese catering industry and hold positions related to various Chinese cuisines such as dim sum, barbecue or Chinese cooking

銜接 Articulation

學生完成酒店及旅遊學科之文憑課程後可升讀由學科提供的高級文憑課程，取錄與否需視乎申請人之相關英語能力資格及面試表現。

Students who have successfully completed the Diploma programmes offered by the Hospitality Discipline may articulate to Higher Diploma programmes offered by the Discipline. The offer of a study place is subject to the applicants' relevant English language qualification and interview performance.

核心單元 Core Modules

中式餐飲行業運作及中國飲食文化
Chinese Food and Beverage Industry Operation and Chinese Culinary Culture

切配刀工運用技巧
Raw Materials Processing and Knife Skills

菜餚烹調技巧、原材料和用具的知識及應用
Chinese Cooking Skills and Knowledge of Ingredients and Applications

中式廚務管理概論
Theory of Chinese Kitchen Management

食物成本控制
Food Cost Control

🕒 2年 | 2 years

📍 中華廚藝學院 (薄扶林)
Chinese Culinary Institute (Pokfulam)

了解更多
Learn more



入學條件
Entrance Requirements

✓ P51

完成中五*或中六
Completion of S5*/S6

詳情請看51頁
Please refer to P51

*須修畢銜接課程
Must pass the bridging course

學費資料
Tuition Fee Details

💰 P60

詳情請看60頁
Please refer to P60

證書 Certificate

入學條件

Entrance Requirements

完成中三

Completion of S3

HT112818

中式烹飪 (QF級別2) Chinese Cuisine (QF Level 2)

課程特色 Programme Highlights



- ✓ 課程主要以中文（廣東話）授課並部份輔以英語詞彙
Medium of Instruction: Chinese (Cantonese), partly supplemented with English terminology
- ✓ 提供中式廚務運作的基本知識和技巧，涵蓋中國地方菜系的菜餚烹調技巧及中式廚房運作訓練
Provides essential knowledge and skills in Chinese kitchen operations, integrating a defined range of key technical and operational skills required by Chinese chefs to prepare provincial cuisines of China
- ✓ 教授有關中式餐飲服務及餐飲與活動管理的知識和技巧，擴闊學生升學或事業發展的機會
Extends knowledge and skills in other study areas relevant to Chinese catering service and catering with event operations to widen their exposure to articulation or employment opportunities
- ✓ 著重實踐性學習，有助學生建立在與飲食業工作須具備的態度和專業
Emphasises hands-on experience that will help shape students' attitudes and professionalism in the catering industry
- ✓ 學生修畢指定課程/單元，可選擇銜接酒店及旅遊學院、中華廚藝學院及國際廚藝學院提供之文憑課程；或可投身中菜行業
Students who have successfully passed the prescribed programmes/modules may choose to articulate to the Diploma programmes offered by the Hotel and Tourism Institute, Chinese Culinary Institute and International Culinary Institute; or start a career in the Chinese catering industry

銜接 Articulation

學生修畢指定課程/單元，可選擇銜接酒店及旅遊學院、中華廚藝學院及國際廚藝學院提供之文憑課程。

Students who have successfully passed the prescribed programmes/modules may choose to articulate to the Diploma programmes offered by the Hotel and Tourism Institute, Chinese Culinary Institute and International Culinary Institute.

核心單元 Core Modules

粵式烹調理論與技巧
Theories and Skills of Guangdong Cuisine Preparation

京魯菜、川湘菜及蘇浙菜烹調製作
Preparation in Cuisines of Beijing and Shandong, Sichuan and Hunan, Jiangsu and Zhejiang

酒店中式餐飲服務
Chinese Restaurant Operations for Hotels

餐飲項目統籌
Catering Event Coordination

職業英語及普通話
Vocational English and Putonghua

2年 | 2 years

中華廚藝學院 (薄扶林)
Chinese Culinary Institute (Pokfulam)

了解更多
Learn more



入學條件
Entrance Requirements

✓ P51

完成中三
Completion of S3

詳情請看51頁
Please refer to P51

學費資料
Tuition Fee Details

✓ P54

詳情請看54頁
Please refer to P54

基礎課程文憑
Diploma of
Foundation Studies酒店、旅遊及康樂
Hotel, Tourism and Recreation

FS113002H

課程特色 Programme Highlights



- ✓ 課程提升學生於酒店、旅遊及康樂相關行業的就業條件，同時亦為繼續升讀高級文憑奠定穩固基礎
Equips students with the skills and knowledge to excel in hotel, tourism and recreation industry, and prepares them for further studies in VTC's Higher Diploma programmes
- ✓ VTC基礎課程文憑已獲公務員事務局接納為符合報考以中學文憑試五科（包括中國語文和英國語文）第二級成績為入職學歷的公務員職系
VTC's Diploma of Foundation Studies has been accepted by the Civil Service Bureau (CSB) as meeting the academic entry requirements of grades in the civil service which requires Level 2 in five subjects including Chinese Language and English Language in the HKDSE Examination
- ✓ 同學可考慮修讀選修單元「基礎數學（三）」，以符合申請條件包括中學文憑試數學科第二級或以上成績的VTC高級文憑課程或香港公務員職位（需另繳學費）
Students may consider taking the optional module "Foundation Mathematics III" for eligibility to apply for VTC's Higher Diploma Programmes or related civil service jobs, which require Level 2 or above in HKDSE Mathematics as one of their general entry requirements (a separate tuition fee applied)

銜接 Articulation

VTC 開辦之高級文憑課程
VTC's Higher Diploma programmes



核心單元 Core Modules

酒店及餐飲業實務訓練
Hotel and Catering in Action

旅遊及航空實務訓練
Tourism and Aviation in Action

康樂活動實務訓練
Recreation Activities in Action

款待業顧客服務
Customer Service in the
Hospitality Industries

🕒 1年 | 1 year

📍 IVE (柴灣), IVE (黃克競)
青年學院 (天水圍)
IVE (Chai Wan), IVE (Haking Wong),
Youth College (Tin Shui Wai)

了解更多
Learn more



入學條件
Entrance Requirements

✓ P51 完成中六
Completion of S6

詳情請看51頁
Please refer to P51

學費資料
Tuition Fee Details

💰 P60 詳情請看60頁
Please refer to P60

基礎課程文憑 Diploma of Foundation Studies

運動 Sports

FS113002X

課程特色 Programme Highlights



- ✓ 課程提升學生於運動相關行業的就業條件，同時亦為繼續升讀高級文憑奠下穩固基礎
Equips students with the skills and knowledge to excel in sports industry, and prepares them for further studies in VTC's Higher Diploma programmes.
- ✓ VTC基礎課程文憑已獲公務員事務局接納為符合報考以中學文憑試五科（包括中國語文和英國語文）第二級成績為入職學歷的公務員職系
VTC's Diploma of Foundation Studies has been accepted by the Civil Service Bureau (CSB) as meeting the academic entry requirements of grades in the civil service which requires Level 2 in five subjects including Chinese Language and English Language in the HKDSE Examination
- ✓ 同學可考慮修讀選修單元「基礎數學（三）」，以符合申請條件包括中學文憑試數學科第二級或以上成績的VTC高級文憑課程或香港公務員職位（需另繳學費）
Students may consider taking the optional module "Foundation Mathematics III" for eligibility to apply for VTC's Higher Diploma Programmes or related civil service jobs, which require Level 2 or above in HKDSE Mathematics as one of their general entry requirements (a separate tuition fee applied)

銜接 Articulation

VTC 開辦之高級文憑課程
VTC's Higher Diploma programmes



核心單元 Core Modules

體適能
Physical Fitness

運動管理
Sports Management

個人運動
Individual Sports

團隊運動
Team Sports

1年 | 1 year

IVE (柴灣), IVE (黃克競)
青年學院 (天水圍)
IVE (Chai Wan), IVE (Haking Wong),
Youth College (Tin Shui Wai)

了解更多
Learn more



入學條件
Entrance Requirements

✓ P51

完成中六
Completion of S6

詳情請看51頁
Please refer to P51

學費資料
Tuition Fee Details

💰 P60

詳情請看60頁
Please refer to P60

課程評核於2025年進行
Validation exercise to be conducted in 2025



短期全日制證書 Full-time Short Certificate

麵包製作 (QF級別2)

Bakery (QF Level 2)

核心單元 Core Modules

麵包製作技能概要及廚房營運
Overview of Culinary Practices and Kitchen Operations

傳統烘焙製作 (工匠麵包及麵糰)
Classical Bakery Preparations (Artisan Bread and Enriched Doughs)

西式糕餅 (QF級別2)

European Pastry (QF Level 2)

核心單元 Core Modules

西式糕餅技能概要及廚房營運
Overview of Culinary Practices and Kitchen Operations

糕餅製作基礎及技巧
Basic Techniques in Cakes and Pastries Preparation

糖藝製作基礎
Fundamentals of Confectionery

冷熱甜品製作
Hot and Cold Desserts Preparation

入學條件
Entrance Requirements
✔ P51 完成中三
Completion of S3
詳情請看51頁
Please refer to P51

學費資料
Tuition Fee Details
💰 P54 詳情請看54頁
Please refer to P54



了解更多
Learn more

HT212384

🕒 兩個月 | 2 months

📍 國際廚藝學院 (薄扶林 / 天水圍)
International Culinary Institute (Pokfulam / Tin Shui Wai)

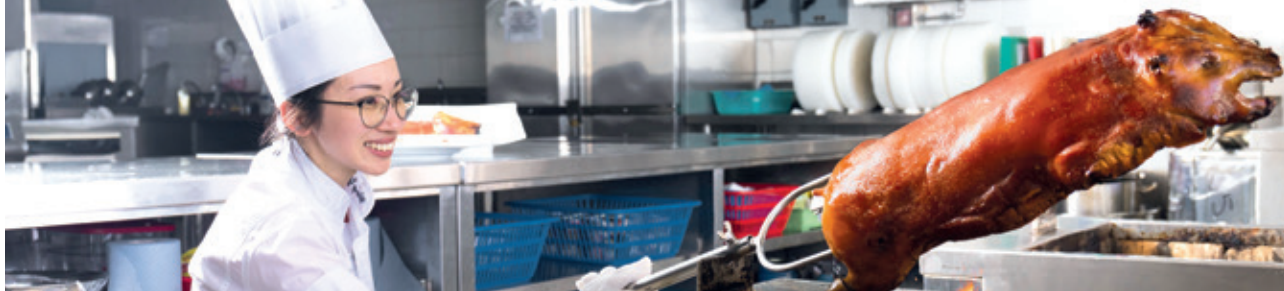


了解更多
Learn more

HT212383

🕒 四個月 | 4 months

📍 國際廚藝學院 (薄扶林 / 天水圍)
International Culinary Institute (Pokfulam / Tin Shui Wai)



粵式燒味 (QF級別2)

Guangdong Barbecue Preparation (QF Level 2)

核心單元 Core Modules



了解更多
Learn more

HT212884

🕒 兩個月 | 2 months

📍 中華廚藝學院 (薄扶林 / 天水圍)
International Culinary Institute (Pokfulam / Tin Shui Wai)

認識製作燒味爐具及用具

Knowledge of Chinese Barbecue Tools and Equipment

認識製作燒味的肉類、家禽

Understanding of Making Chinese Barbecue Meats and Poultry

醃製技巧

Marinating Techniques

調味料及香料的運用

Applications of Seasonings and Spices

刀工切割技巧

Knife Cutting Techniques

廚房工作安全及衛生常識

Kitchen Safety and Hygiene Knowledge

爐火溫度控制

Cooking Temperature Control

香港地道特色小食 (QF級別2)

Hong Kong Local Specialty Savoury Snacks (QF Level 2)

核心單元 Core Modules



了解更多
Learn more

HT212889

🕒 六星期 | 6 weeks

📍 中華廚藝學院 (薄扶林 / 天水圍)
International Culinary Institute (Pokfulam / Tin Shui Wai)

地道特色小食文化及發展

Local Specialty Snacks Culture and Development

中式廚房用具應用

Application of Chinese Kitchen Tools and Operations

常見本地特色小食食材知識及應用

Knowledge and Application of Common Food Commodity in Local Specialty Savoury Snacks

地道特色鹹味小食及醬汁製作

Production of Local Specialty Savoury Snacks and Sauce

廚房工作安全及衛生常識

Kitchen Safety and Hygiene Knowledge

香港地道中式甜品 (QF級別2)

Hong Kong Local Chinese Desserts (QF Level 2)

核心單元 Core Modules



了解更多
Learn more

HT212888

🕒 六星期 | 6 weeks

📍 中華廚藝學院 (薄扶林 / 天水圍)
International Culinary Institute (Pokfulam / Tin Shui Wai)

地道中式甜品文化及發展

Local Chinese dessert culture and development

中式甜品用具應用

Application of cooking tools and equipment for Chinese desserts

常見中式甜品食材知識及應用

Knowledge and application of common food commodity in Chinese dessert

地道中式糖水類製作

Production of Chinese sweet soups

地道中式糖類糕點及甜品小食製作

Production of Chinese sweet snacks and pastries

廚房工作安全及衛生常識

Kitchen safety and hygiene knowledge



日本菜烹飪 (QF級別2)#

Japanese Cuisine (QF Level 2)#

 核心單元 Core Modules



了解更多
Learn more

HT212385

 兩個月 | 2 months



國際廚藝學院 (薄扶林 / 天水圍)
International Culinary Institute (Pokfulam / Tin Shui Wai)

日式廚藝行業簡介及廚房營運

Introduction to Japanese Culinary Industry and Kitchen Operation

基本和食前菜及冷盤製作

Preparation of Japanese (Wasyoku Style) Cuisine Appetisers and Cold Dishes

日本料理及款待文化

Food Culture and Omotenashi

食物衛生

Food Hygiene

基本和食熱盤及甜品製作

Preparation of Japanese (Wasyoku Style) Cuisine Hot Dishes and Desserts

#畢業生可獲日本農林水產省頒發「國外日本料理烹飪技巧銅徽章證書」

#Graduates will be awarded a "Bronze Certification of Cooking Skills for Japanese Cuisine in Foreign Countries" of the Ministry of Agriculture, Forestry and Fisheries of Japan (MAFF)

壽司製作 (QF級別2)#

Sushi Preparation (QF Level 2)#

 核心單元 Core Modules



了解更多
Learn more

HT212310

 兩個月 | 2 months



國際廚藝學院 (薄扶林 / 天水圍)
International Culinary Institute (Pokfulam / Tin Shui Wai)

日式廚藝行業簡介及廚房營運

Introduction to Japanese Culinary Industry and Kitchen Operations

基本壽司製作

Fundamental Knowledge in Preparation of Sushi Dishes

食物衛生

Food Hygiene

日本料理及款待文化

Food Culture and Omotenashi

壽司製作及擺盤技巧

Preparation, Plating and Craftsman Skills of Sushi Dishes

#畢業生可獲日本農林水產省頒發「國外日本料理烹飪技巧銅徽章證書」

#Graduates will be awarded a "Bronze Certification of Cooking Skills for Japanese Cuisine in Foreign Countries" of the Ministry of Agriculture, Forestry and Fisheries of Japan (MAFF)



鐵板燒烹飪(QF級別2)#

Teppanyaki Cooking (QF Level 2)#

核心單元 Core Modules



了解更多
Learn more

HT212314

🕒 兩個月 | 2 months



國際廚藝學院 (天水圍)
International Culinary Institute (Tin Shui Wai)

日式廚藝行業簡介及廚房營運

Introduction to Japanese Culinary Industry and Kitchen Operations

基本鐵板燒、湯及前菜製作

Fundamental Knowledge in Preparation of Teppanyaki, Soup and Appetisers

日本料理及款待文化

Food Culture and Omotenashi

食物衛生

Food Hygiene

鐵板燒熱盤的基本技巧

Fundamental Knowledge in Preparation of Teppanyaki Hot Dishes

#畢業生可獲日本農林水產省頒發「國外日本料理烹飪技巧銅徽章證書」

#Graduates will be awarded a "Bronze Certification of Cooking Skills for Japanese Cuisine in Foreign Countries" of the Ministry of Agriculture, Forestry and Fisheries of Japan (MAFF)



亞洲美食(QF級別2)*

Asian Cuisine (QF Level 2)*

核心單元 Core Modules



了解更多
Learn more

HT212388

🕒 兩個月 | 2 months



國際廚藝學院 (薄扶林 / 天水圍)
International Culinary Institute (Pokfulam / Tin Shui Wai)

亞洲烹飪技能概要及廚房營運

Overview of Culinary Practices and Kitchen Operations in Asian Cuisine

亞洲廚藝基礎及技巧

Fundamentals of Asian Cuisine

新派亞洲美食

Contemporary Asian Cuisine

印度、印尼、馬來西亞、新加坡、泰國、越南及柬埔寨菜系

Indian, Indonesian, Malaysian, Singaporean, Thai, Vietnamese and Cambodian Cuisines

備註: *課程於2024/25學年(2025年首季)內舉辦
Notes: *Class to be offered in AY2024/25 (2025 Q1)

國際專業認可

International Professional Recognition and Accreditation

VTC 酒店及旅遊學科的課程獲不少專業團體認可，包括（排名不分先後）：

Programmes offered by VTC's Hospitality Discipline are recognised by various professional organisations, including (listed in no particular order):

- 葡萄酒與烈酒教育基金會
Wine and Spirit Education Trust (WSET)
- 英國款待服務學會
Institute of Hospitality (IoH), UK
- 世界廚師協會
World Association of Chefs Societies (WACS)
- 國際行政管家協會 (IEHA)
International Executive Housekeepers Association (IEHA)
- 廣東省人力資源和社會保障廳
Guangdong Provincial Department of Human Resources and Social Security
- Education Centre of the Hospitality Industry for Business and Management of Koblenz, Germany
- Education Centre for Apprenticeship Handwerkskammer Koblenz, Germany
- 聯合國世界旅遊組織學院
United Nations World Tourism Organisation (UNWTO) Academy
- 波爾多葡萄酒行業協會
Conseil Interprofessionnel Du Vin De Bordeaux (CIVB)
- 英國皇家公共健康學會
Royal Society for Public Health (RSPH), UK
- 日本料理餐廳海外普及推進機構
Organisation to Promote Japanese Restaurants Abroad (JRO)
- 旅遊業監管局
Travel Industry Authority (TIA)
- 香港康樂管理協會
Hong Kong Recreation Management Association
- 香港教練培訓委員會
Hong Kong Coaching Committee
- 健康運動科技總會
Health Sports Technology Association
- 香港物業管理師學會
Hong Kong Institute of Certified Property Managers
- 精品咖啡協會
The Specialty Coffee Association (SCA)
- 香港特別行政區海事處
Marine Department, HKSAR
- 香港特別行政區食物環境衛生署
Food and Environmental Hygiene Department, HKSAR





入學條件

Entrance Requirements

課程	學歷要求
高級文憑	<ul style="list-style-type: none">■ 香港中學文憑考試五科成績達第二級或以上，包括中國語文及英國語文；或■ VTC 基礎課程文憑；或■ VTC 職專文憑 / 職專國際文憑；或■ 毅進文憑 / 應用教育文憑；或■ 在本港或境外取得豐富的相關工作經驗及/或資歷 (例如經「過往資歷認可」及學分累積及轉移機制作評估)，並有能力接受副學位教育；或■ 同等學歷
基礎課程文憑	<ul style="list-style-type: none">■ 完成中六 (新高中學制)；或■ 同等學歷
文憑	<ul style="list-style-type: none">■ 完成中六 (新高中學制)；或■ 完成中五 (新高中學制) 並修畢180小時的銜接課程；或■ 修畢酒店及旅遊學院 / 中華廚藝學院之兩年制證書課程；或■ 同等學歷
證書	<ul style="list-style-type: none">■ 完成中三；或■ 同等學歷

備註

1. 香港中學文憑考試應用學習科目 (乙類科目) 取得「達標」/「達標並表現優異 (I)」/「達標並表現優異 (II)」的成績，於申請入學時會被視為等同香港中學文憑考試科目成績達「第二級」/「第三級」/「第四級」；最多計算兩科應用學習科目 (應用學習中文除外)。
2. 香港中學文憑考試其他語言科目 (丙類科目) 取得「D 或 E 級」/「C 級或以上」的成績，於申請入學時會被視為等同香港中學文憑考試科目成績達「第二級」/「第三級」；只計算一科其他語言科目。
3. 香港中學文憑考試公民與社會發展科取得「達標」的成績，於申請入學時會被視為等同香港中學文憑考試科目成績達「第二級」。
4. (適用於高級文憑課程) 如五科香港中學文憑考試的其中一科為公民與社會發展科，一般入學條件為在該科取得「達標」成績，以及在其他四個香港中學文憑考試科目 (包括中國語文和英國語文) 取得第二級或以上成績。另外，數學科延伸部分 (單元一或單元二) 第二級或以上成績亦被接受為一般入學條件中的五科之一。如申請人同時持有單元一及單元二成績，於申請入學時只計算成績較佳的一個單元。
5. 持中專教育文憑 / 職專文憑的畢業生 (於2017/18學年或以前入讀的學生須完成指定升學單元) 及毅進文憑 / 應用教育文憑畢業生，符合報讀高級文憑課程的一般入學條件 (設有特定入學條件的課程除外)。
6. 修畢職專國際文憑課程後，學生可按其 BTEC 及 IGCSE 成績，選擇繼續於職業訓練局升讀高級文憑課程。申請人須留意個別課程的特定入學條件。
7. 個別課程不適用於持有中專教育文憑 / 職專文憑 / 職專國際文憑及毅進文憑 / 應用教育文憑學歷的申請人報讀；此外，部分課程設有特定入學條件。詳情請參閱個別課程的特定入學條件。
8. 申請人所遞交的工作經驗及/或資歷，曾經有關學系作個別評核。
9. 合資格的申請能否被取錄需視乎申請人的學歷、工作經驗及/或資歷、面試表現 (如適用)、其他學習經驗及成就以及課程學額供求情況。

注意事項

- 就同一公開考試，申請人可以綜合不同年度考獲的成績報讀 VTC 課程。若申請人於同一科目多次考獲成績，會以最佳成績考慮。
- 如申請人同時持有香港中學文憑考試通識教育科及公民與社會發展科成績，於申請入學時只計算成績較佳的一個科目。
- 新、舊學制之公開考試成績一般不會獲合併考慮。
- 如申請人於2025年9月1日或以前滿21歲但不符合高級文憑或文憑的入學要求，可選擇以年長生身份報讀課程。
- 修讀餐飲及廚藝相關課程之學生必須於入學後接受一次自費的健康檢查，証明符合食物處理人員的健康水平。學生亦須購買課程指定之制服。
- 申請人或須參加面試，報讀HT114105或HT114110課程的申請人或須參加基本體能測試及面試。報讀HT114109課程的申請人可能需要參加入學面試及僱主遴選。
- 所有VTC酒店及旅遊學科高級文憑課程的學生均必須在相關行業機構內實習。學生或需輪班工作及會在晚上、周末或公眾假期進行實習。
- 除特定單元外，高級文憑課程授課語言一般為英語 (輔以中文)。
- 部份課堂可能於其他院校上課。

Programmes	Required Academic Qualifications
Higher Diploma	<div><div></div>Five HKDSE subjects at Level 2 or above, including Chinese Language and English Language; OR<div></div>VTC Diploma of Foundation Studies; OR<div></div>VTC Diploma of Vocational Education / Diploma of Vocational Baccalaureate; OR<div></div>Diploma Yi Jin / Diploma of Applied Education; OR<div></div>Relevant and substantial work experience and/or prior qualification(s) obtained in or outside Hong Kong (e.g. assessed through recognition of prior learning and credit accumulation and transfer), with demonstrated ability to undertake sub-degree education; OR<div></div>Equivalent</div>
Diploma of Foundation Studies	<div><div></div>Completion of Secondary 6 (under the New Senior Secondary Academic Structure); OR<div></div>Equivalent</div>
Diploma	<div><div></div>Completion of Secondary 6 (under the New Senior Secondary Academic Structure); OR<div></div>Completion of S5 (under the New Senior Secondary Academic Structure) and passed a 180-hour Bridging Course; OR<div></div>Completion of 2-year Certificate programmes offered by the Hotel and Tourism Institute / Chinese Culinary Institute; OR<div></div>Equivalent</div>
Certificate	<div><div></div>Completion of Secondary 3; OR<div></div>Equivalent</div>

Notes

1. An "Attained", "Attained with Distinction (I)" and "Attained with Distinction (II)" in an HKDSE Applied Learning (ApL) subject (Category B subjects) are regarded as equivalent to an HKDSE subject at "Level 2", "Level 3" and "Level 4" respectively, and a maximum of two ApL subjects (excluding ApL(C)) can be counted for admission purpose.
2. A "Grade D or E" and a "Grade C or above" in an HKDSE Other Language subject (Category C subjects) are regarded as equivalent to an HKDSE subject at "Level 2" and "Level 3" respectively, and one Other Language subject can be counted for admission purpose.
3. An "Attained" in HKDSE Citizenship and Social Development is regarded as equivalent to an HKDSE subject at "Level 2" for admission purpose.
4. (Applicable to Higher Diploma programmes) If one of the five HKDSE subjects is Citizenship and Social Development, the general entrance requirement would become "Attained" for Citizenship and Social Development and Level 2 or above in four other HKDSE subjects including Chinese Language and English Language. Besides, Level 2 or above in Mathematics Extended Part (Module 1 or Module 2) is also recognised as one of the five HKDSE subjects in fulfilling the general entrance requirement. If applicants have taken both Module 1 and Module 2, either one of the modules (with a higher level) will be counted for admission purpose.
5. Holders of Diploma in Vocational Education / Diploma of Vocational Education (DVE) (students admitted to DVE in AY2017/18 or before are required to complete prescribed further studies modules) and holders of Yi Jin Diploma / Diploma Yi Jin / Diploma of Applied Education are considered having met the general entrance requirements of Higher Diploma programmes (not applicable to programmes with specific entrance requirement).
6. Upon completion of the Diploma of Vocational Baccalaureate (DVB) programmes, students can progress to Degree or Higher Diploma programmes in VTC, subject to their BTEC and IGCSE results. Students shall pay attention to the specific entrance requirements of some Higher Diploma programmes.
7. Some programmes are not applicable to holders of Diploma in Vocational Education / Diploma of Vocational Education (DVE) / Diploma of Vocational Baccalaureate (DVB) / Yi Jin Diploma / Diploma Yi Jin / Diploma of Applied Education; and some programmes may have other specific entrance requirements. Please refer to the specific entrance requirements of individual programmes.
8. Applications with work experience and/or prior qualifications submitted will be assessed individually by the departments concerned.
9. Offering of study place is subject to the applicants' academic qualifications, work experience and/ or prior qualification, interview performance (if applicable), other learning experience and achievements, and availability of study places.

Important Notes

- Applicants can apply with the results of the same public examination obtained in different years. The best grade of multiple attempts on a particular subject will be assessed for admission.
- Applicants who have taken both HKDSE Liberal Studies and Citizenship and Social Development, either one of the subjects (with a higher level) will be counted for admission purpose.
- Public examination results of the old and new academic structures will not normally be considered in combination in the assessment for admission.
- If the applicant is aged 21 or above on or before 1 September 2025 and does not meet the entrance requirements for Higher Diploma or Diploma programmes, may apply for admission as a mature applicant.
- Students enrolling in Culinary and Catering related programme are required to pass a medical examination for food handler at students' own expense. Students are also required to purchase the designated uniforms.
- Applicants may be required to attend an interview. Applicants for HT114105, HT114110 may be required to attend a basic physical assessment and an interview. Applicants for HT114109 may be required to attend an admission interview conducted by VTC and hotel employers.
- All Higher Diploma programmes in Hospitality Discipline include compulsory industrial attachment. Relevant work may involve shifts and may take place during evenings, weekends or holidays.
- For Higher Diploma programmes, except for modules of specific content, the medium of instruction is English, and may be supplemented with Chinese, as when and where required.
- Students may be required to attend some classes in other locations.



學費 Tuition Fees

全日制高級文憑、基礎課程文憑及文憑課程

Full-time Higher Diploma, Diploma of Foundation Studies and Diploma Programmes

- 高級文憑課程的一般修讀期為兩年，每年學費分兩期繳付。
- 酒店及旅遊文憑課程的一般修讀期為一年，中華廚藝及國際廚藝文憑課程一般修讀期為兩年。每年學費分兩期繳付。
- 基礎課程文憑課程的一般修讀期為一年，全年學費分兩期繳付。
- The study duration of Higher Diploma programmes is normally 2 years. The tuition fee is payable in two installments each year.
- The study duration of Diploma programmes in Hotel and Tourism is normally 1 year. The study duration of Diploma programmes in Chinese Cuisine and International Cuisine is normally 2 years. The tuition fee is payable in two installments each year.
- The study duration of Diploma of Foundation Studies is normally 1 year. The tuition fee is payable in two installments.

2024/25 學年全日制資助課程學費供參考[#]

AY2024/25 Tuition Fees for Full-time Subvented Programmes Listed Below for Reference[#]

課程 / 學科 Programmes / Discipline		學費 (港幣\$) Tuition Fees (HK\$)	
		第一年 1 st Year	第二年 2 nd Year
高級文憑 Higher Diploma	酒店及旅遊學科 Hospitality Discipline	\$31,570	\$31,570
	酒店及旅遊 Hotel and Tourism	\$16,700	-
文憑 Diploma	中華廚藝 Chinese Cuisine	\$13,600	\$16,000
	國際廚藝 International Cuisine	\$16,700 [^] / \$14,900 ⁺	\$12,100 [^] / \$12,800 ⁺
基礎課程文憑 Diploma of Foundation Studies	酒店及旅遊學科 Hospitality Discipline	\$20,500	-

[#] 學費水平會每年檢討。2025/26學年學費水平會因應通脹、課程調整及其他有關因素作調整。

[^] 國際廚藝文憑 (QF級別3) 學費為港幣 \$16,700 (第一年) 及港幣 \$12,100 (第二年)。

⁺ 西式包餅及糖藝文憑 (QF級別3) 學費為港幣 \$14,900 (第一年) 及港幣 \$12,800 (第二年)。

[#] Tuition fees are subject to annual review. The tuition fee levels for AY 2025/26 will be reviewed subject to inflationary adjustments, curriculum changes and other relevant factors.

[^] The tuition fees for Diploma in International Culinary Arts (QF Level 3) are HK\$16,700 (1st Year) and HK\$12,100 (2nd Year)

⁺ The tuition fees for Diploma in Bakery, Pastry and Confectionery (QF Level 3) are HK\$14,900 (1st Year) and HK\$12,800 (2nd Year).

- 備註**
1. 除學費外，學生須繳交其他費用如保證金及學生會年費。高級文憑學生需繳交英文單元研習教材費及中文及普通話單元研習教材費。酒店及旅遊、中華廚藝及國際廚藝學生需自費購買指定制服、工業鞋或教科書。
 2. 所有新生須於2025年8月中旬繳交第一期學費及其他費用。
 3. 為增強對學生的學習支援，學院或會要求部分學生修讀銜接單元 / 增潤課程；或需參加額外培訓 / 實習 / 公開考試，並繳付所需費用。
 4. 基礎課程文憑學生如選擇修讀選修單元「基礎數學 (三)」，需另繳學費。
 5. 學費水平每年檢討。
 6. 以上資料只適用於本地學生。

- Notes**
1. In addition to tuition fees, students will be required to pay other fees, such as caution money and students' union annual fees. Students of Higher Diploma Programmes will be required to pay the study package fees for English modules and Chinese & Putonghua modules. Students of Hotel and Tourism, Chinese Cuisine and International Cuisine programmes will be required to purchase uniform, safety shoes or reference books where applicable.
 2. All new students are required to pay the 1st installment of tuition fees and other fees by mid-August 2025.
 3. Some students may be required to study bridging modules or enhancement programmes to support their study; or to attend additional training, industrial attachments, public examinations for which separate fees will be charged.
 4. Students of Diploma of Foundation Studies programmes may choose to take the optional module "Foundation Mathematics III" with a separate tuition fee.
 5. Tuition fees are subject to annual review.
 6. The information listed above is only applicable to local students.

中三或以上程度課程
Programmes for S3 Level or Above

課程編號 Programmes Code	課程名稱 Programmes Title	修讀期 Duration	中三 S3	中四 S4	中五 S5	中六或以上 S6 or above
HT112440 ^	酒店營運證書 (QF級別2) Certificate in Hotel Operations (QF Level 2)	兩年 2 years	一般可獲 學費豁免^ Typically exempt from tuition fee^	HK\$5,500 (每年 / per year)	HK\$11,200 (每年 / per year)	HK\$16,700 (每年 / per year)
HT112818 ^	中式烹飪證書 (QF級別2) Certificate in Chinese Cuisine (QF Level 2)					
HT212388 ^	亞洲美食證書 (QF級別2) Certificate In Asian Cuisine (QF Level 2)	兩個月 2 months		HK\$1,220	HK\$2,430	HK\$3,660
HT212385 ^	日本菜烹飪證書 (QF級別2) Certificate in Japanese Cuisine (QF Level 2)					
HT212310 ^	壽司製作證書 (QF級別2) Certificate in Sushi Preparation (QF Level 2)					
HT212314 ^	鐵板燒烹飪證書 (QF級別2) Certificate in Teppanyaki Cooking (QF Level 2)					
HT212384 ^	麵包製作證書 (QF級別2) Certificate in Bakery (QF Level 2)					
HT212383 ^	西式糕餅證書 (QF級別2) Certificate in European Pastry (QF Level 2)	四個月 4 months		HK\$2,700	HK\$5,400	HK\$8,100
HT212884 ^	粵式燒味證書 (QF級別2) Certificate in Guangdong Barbecue Preparation (QF Level 2)	兩個月 2 months		HK\$1,220	HK\$2,430	HK\$3,660
HT212888 ^	香港地道中式甜品 (QF級別2) Certificate in Hong Kong Local Chinese Desserts (QF Level 2)	六星期 6 weeks		HK\$1,100	HK\$2,210	HK\$3,310
HT212889 ^	香港地道特色小食證書 (QF級別2) Certificate in Hong Kong Local Specialty Savoury Snacks (QF Level 2)					

- 酒店及旅遊學院、中華廚藝學院及國際廚藝學院課程結構有別於常規學校的校歷，不設暑假或其他學校假期，以濃縮整體課程之上課時間，令學生能夠更集中地學習，於畢業後盡快投身相關行業工作。
 - 本學院課程獲政府資助，合資格者可獲豁免學費或可申請學費減免。如申請人在註冊後未能依期入讀課程，已繳交的學費或有關課程費用概不發還，亦不設轉換上課日期或轉讀其他課程。
 - 申請人或需就所獲取之最高學歷提供證明，必須為香港永久性居民或無工作限制之合法香港居民。
 - 凡報讀本學院任何一年制或以上的課程均需繳付港幣300元保證金。為配合課程需要，學生須自費購買學院指定之教科書、制服及鞋/鋼頭工業安全鞋，或支付相關之公開考試費用（如適用）。
 - 如申請人持其他本地、內地或非本地學歷報讀課程，其入學申請須經學院個別評核。
 - 學生須達至各科或單元要求之出席率及考試合格方可獲發證書。
 - 有關課程的資歷架構級別、資歷名冊登記號碼及登記有效期限，請瀏覽資歷名冊網頁 (<https://www.hkqf.gov.hk/>)。
 - 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。
- HTI/CCI/ICI programme structure is unique which is different from normal school calendar. Summer holidays or school holidays are not applicable. This intensive programme structure will allow students to focus on training in a shorter period of time and enter the hospitality industry upon graduation.
 - Programmes are funded by the Government of HKSAR, therefore eligible applicants can apply for fee exemption or fee remission, subject to their eligibility. Deposit and other fees paid will not be refunded nor transferred to other programmes or schedules of the same programmes should the applicant fail to attend class as scheduled after registration.
 - Applicants may be required to provide document proof of the highest qualifications obtained, and should be permanent residents of Hong Kong or eligible to stay and work in Hong Kong without conditions by the Immigration Department.
 - All applicants who are enrolled in programmes with a duration of one year or longer are required to pay an addition of HK\$300 caution money; and are required to purchase designated programme reference books, uniforms and shoes / safety shoes where necessary, or pay public examination fees (if applicable).
 - Applicants may apply with other local, Mainland Chinese or non-local qualifications by assessing individually by the Institutes.
 - Students will be issued a certificate only if they meet the minimum attendance rate and pass the examination.
 - For details on the QF level, QR Registration Number and Validity Period of the programme, please visit the Qualifications Register website (<https://www.hkqf.gov.hk/>).
 - 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.
- 備註** 以上內容包括課程名稱及收費等，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。

▲ 最高學歷為中三的人士，報讀最低入學資格為中三程度的課程，一般可獲學費豁免。最高學歷為中四或以上的人士，報讀最低入學資格為中三程度的課程，則需繳交學費，惟金額則視乎申請人所繳交的學歷證明、所選修的課程及其年期而按比例繳交。查詢詳情請致電2538 2200。
- Notes** The above information including programme titles 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.

▲ For those whose last academic qualification obtained is S3 can normally be exempted from tuition fee payment when applying for programmes with the minimum entrance requirement of S3. For those whose highest academic qualification obtained is S4 or above and wish to apply for programmes where the minimum entrance requirements of S3, a tuition fee is necessary. However, the tuition fee will be paid is based on the applicants' documentary proof of academic background, programmes enrolled and the study duration. The tuition will be paid according to schedule. Please contact us at 2538 2200 for details.



經濟援助

Financial Assistance

入讀職業訓練局全日制資助課程的學生，可申請以下資助計劃：

Students of VTC full-time subvented programmes may apply for the following financial assistance schemes:

經濟援助計劃 Financial Assistance Schemes		學生資助處 Student Finance Office (SFO)					職業訓練局 VTC
		資助專上課程 學生資助計劃 (TSFS)	全日制大專學生 免入息審查 貸款計劃 (NLSFT)	擴展的免入息 審查貸款計劃 (ENLS)	專上學生 資助計劃 (FASP)	專上學生免入息 審查貸款計劃 (NLSPS)	學費減免計劃及 學習開支 定額津貼 (FR & FRG)
課程種類 Types of Programmes		Tertiary Student Finance Scheme-Publicly -funded Programmes (TSFS)	Non-means-tested Loan Scheme for Full-time Tertiary Students (NLSFT)	Extended Non-means-tested Loan Scheme (ENLS)	Financial Assistance Scheme for Post-secondary Students (FASP)	Non-means-tested Loan Scheme for Post-secondary Students (NLSPS)	Tuition Fee Remission Scheme & Flat Rate Grant for Academic Expenses (FR & FRG)
全日制資助課程 Full-time Subvented Programmes	高級文憑 Higher Diploma	✓	✓	—	—	—	—
	文憑 Diploma	—	—	✓	—	—	✓
	基礎課程文憑 Diploma Foundation Studies	—	—	✓	—	—	✓

(註：學習開支定額津貼部份並不適用)。

(Note : Flat Rate Grant for Academic Expenses is not applicable).

學生資助處的資助計劃詳細資料可瀏覽學生資助處網頁： <https://www.wfsfaa.gov.hk/sfo/tc/index.htm>

The details of Financial Assistance Schemes administered by Student Finance Office can be referred to the website: <https://www.wfsfaa.gov.hk/en/sfo/index.htm>

歡迎親臨院校資訊日

2024/25 Info Day

NOV
2024

酒店及旅遊學院、中華廚藝學院
、國際廚藝學院(薄扶林)
HTI, CCI, ICI (Pokfulam)
IVE (柴灣、黃克競)
IVE (Chai Wan, Haking Wong)

NOV
2025

酒店及旅遊學院、中華廚藝學院
、國際廚藝學院(薄扶林)
HTI, CCI, ICI (Pokfulam)
IVE (柴灣、黃克競)
IVE (Chai Wan, Haking Wong)

資訊日為有興趣報讀課程的同學透過參觀院校培訓設施、課程講座及體驗活動了解VTC酒店及旅遊學科的課程資訊；具體日期及詳情將容後於院校網頁公布，如欲獲得最新資訊，歡迎掃描QR Code登記。

Information Days aim to allow prospective students to learn more about our training facilities and programme offerings. Details will be announced on the institutes' websites in due course. For the latest information, please scan QR code to register.



立即登記
Register now

院校焦點活動

Highlights @ Campuses



課程講座/諮詢

- 認識酒店、廚務、旅遊、運動行業發展機遇



參觀院校多元化培訓設施 Guided Campus Tour



體驗活動 / 互動工作坊 Taster Activities / Workshops

Programme Talks / Consultation

- Learn about the development opportunities of the Hotel, Culinary, Tourism and Sports industries

* VTC 酒店及旅遊學科保留更改及取消講座和活動的權利而無須另行通知。
VTC's Hospitality Discipline reserves the right to change and cancel any talks and activities without prior notice.





天水圍分校 Tin Shui Wai Campus
酒店及旅遊學院 (HTI) / 中華廚藝學院 (CCI) /
國際廚藝學院 (ICI)



新界元朗天水圍天河路11號6樓
6/F, 11 Tin Ho Road,
Tin Shui Wai, New Territories
電話 Tel: 3713 4600



天水圍站
Tin Shui Wai
Station



IVE 黃克競 IVE (Haking Wong)



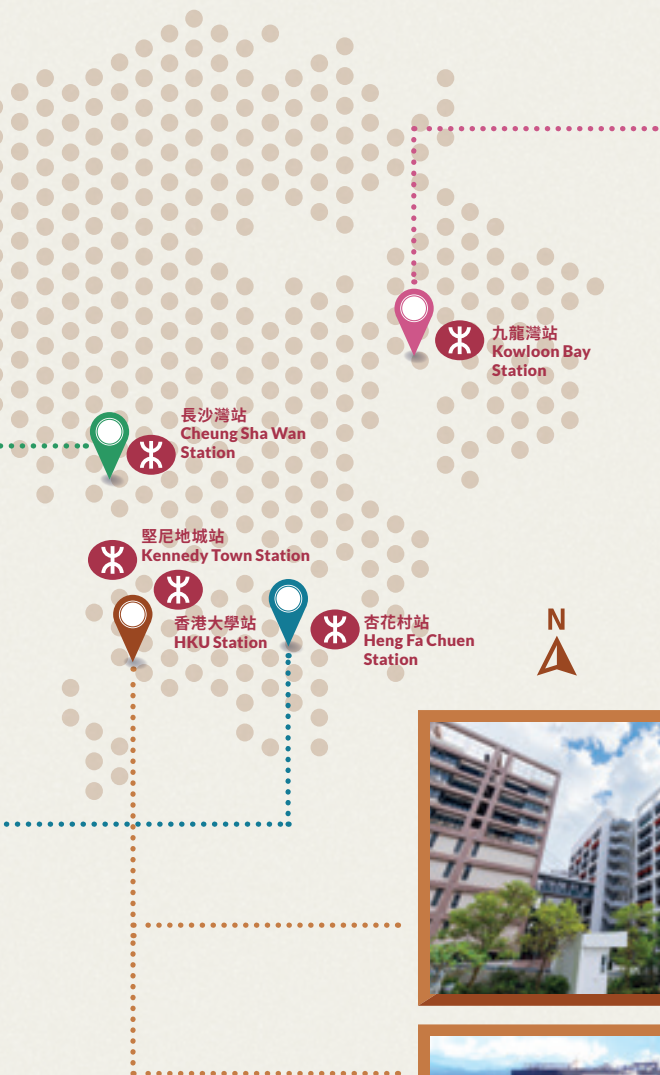
九龍長沙灣荔枝角道702號
702 Lai Chi Kok Road,
Cheung Sha Wan, Kowloon
電話 Tel: 2361 5161



IVE (柴灣) IVE (Chai Wan)



香港柴灣盛泰道30號
30 Shing Tai Road,
Chai Wan, Hong Kong
電話 Tel: 2595 8333



九龍灣分校 Kowloon Bay Campus 酒店及旅遊學院 (HTI) / 國際廚藝學院 (ICI)



九龍九龍灣大業街46號
職業訓練局九龍灣大樓7樓
7/F, VTC Kowloon Bay Complex,
46 Tai Yip Street, Kowloon Bay, Kowloon
電話 Tel: 2751 5808

院校地點 Campus Locations



薄扶林總校舍 Pokfulam Main Campus 酒店及旅遊學院 (HTI) / 中華廚藝學院 (CCI)



香港薄扶林道145號
職業訓練局薄扶林大樓7樓
7/F, VTC Pokfulam Complex,
145 Pokfulam Road, Pokfulam, Hong Kong
電話 Tel: 2538 2200



國際廚藝學院 (ICI)



香港薄扶林道143號
143 Pokfulam Road,
Pokfulam, Hong Kong
電話 Tel: 2538 2200



附錄 — 中六或以上程度課程 (政府資助)

Appendix - Programmes for S6 Level or Above (Government Subvention)

兩年制高級文憑課程
2-Year Higher Diploma Programmes



課程類別 Study Area	課程編號 Programme Code	課程名稱 Programme Title	學費 Tuition Fees
酒店及餐飲 Hotel & Catering	HT114119	環球酒店管理 Global Hotel Management	HK\$31,570 (每年/per year)
	HT114118	國際款待業管理 International Hospitality and Tourism Management	
	HT114281	國際葡萄酒及飲品管理 International Wine and Beverage Management	
旅遊及會議展覽 Tourism & MICE	HT114112	旅遊及盛事管理 Tourism and Mega Event Management	
	HT114107	機場營運管理 Airport Operations Management	
康體文娛及運動 Leisure & Sports	HT114113	康體文娛管理 Leisure and Recreation Management	
	HT114114	運動管理學 Sports Management	
	HT114105	運動教練學 Sports Coaching	
	HT114110	運動學及智能科技 Sports Studies with Smart Technology	
廚藝 Culinary	HT114360	廚藝 (國際廚藝) / Culinary Arts (International Cuisine) /	
		廚藝 (經典歐陸廚藝) Culinary Arts (Classic European Cuisine)	
	HT114360J	廚藝 (中華廚藝) Culinary Arts (Chinese Cuisine)	
	HT114300	西式包餅及糖藝 Baking and Pastry Arts	



兩年制文憑課程
2-Year Diploma Programmes



課程類別 Study Area	課程編號 Programme Code	課程名稱 Programme Title	學費 Tuition Fees
廚藝 Culinary	HT113301	國際廚藝 (QF級別3) International Culinary Arts	HK\$16,700 (第一年/1 st year) HK\$12,100 (第二年/2 nd year)
	HT113304	西式包餅及糖藝 (QF級別3) Bakery, Pastry and Confectionery (QF Level 3)	HK\$14,900 (第一年/1 st year) HK\$12,800 (第二年/2 nd year)
	HT113801	中華廚藝 (QF級別3) Chinese Cuisine (QF Level 3)	HK\$13,600 (第一年/1 st year) HK\$16,000 (第二年/2 nd year)

一年制文憑課程
1-Year Diploma Programmes

酒店及餐飲 Hotel & Catering	HT113430	酒店營運 (QF級別3) Hotel Operations (QF Level 3)	HK\$16,700
	HT113250	餐飲營運 (QF級別3) Food and Beverage Operations (QF Level 3)	
旅遊及會議展覽 Tourism & MICE	HT113201	餐飲與活動管理 (QF級別3) Catering with Event Management (QF Level 3)	
	HT113501	旅遊服務與旅行業務營運 (QF級別3) Tour Service and Travel Business Operations (QF Level 3)	

一年制基礎課程文憑課程
1-Year Diploma of Foundation Studies Programme

FS113002H	酒店、旅遊及康樂 Hotel, Tourism and Recreation	HK\$20,500
FS113002X	運動 Sports	

以上2024/25學年全日制資助課程學費僅供參考，備註及注意事項請參閱第51至54頁。
AY2024/25 tuition fees for full-time subvented programmes listed above are for reference only.
Please refer to P.51-54 for the notes and important notes.



本簡介概述VTC機構成員 — 酒店及旅遊學院 (HTI)、中華廚藝學院 (CCI)、國際廚藝學院 (ICI)、IVE酒店及旅遊學科 (IVE-HT) — 於2025年度開辦的**全日制高級文憑、文憑、基礎課程文憑及短期全日制證書課程**資料。所載內容，以截至2025年1月的資料為依據。有關最新及詳盡的課程資料，請瀏覽<http://www.vtc.edu.hk/admission>

This Prospectus gives you an overview of the information about **FULL-TIME HIGHER DIPLOMA, DIPLOMA, DIPLOMA OF FOUNDATION STUDIES AND FULL-TIME SHORT CERTIFICATE PROGRAMMES** offered by the Members of VTC Group - Hotel and Tourism Institute (HTI), Chinese Culinary Institute (CCI), International Culinary Institute (ICI) and IVE Hospitality (IVE-HT) - for the 2025 entry. The content provided in this Prospectus is based on the information as of January 2025. For the latest and comprehensive information on the programmes, please visit <http://www.vtc.edu.hk/admission>

課程查詢 Programme Enquiries

 2538 2200 (HTI,CCI,ICI) | 2957 5774 (IVE-HT)



VTC Hospitality | Q



VTC Hospitality | Q



VTC Hospitality | Q



VTC酒店及旅游学科 | Q

hti.edu.hk | cci.edu.hk

ici.edu.hk | hospitality.vtc.edu.hk



VTC招生處 VTC Admissions Office

查詢熱線 Hotline 2897 6111

入學網頁 Website vtc.edu.hk/admission

