



# HOSPITALITY HONG KONG

E-NEWSLETTER

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**HOSPITALITY** 客薈  
**HONG KONG** 香港

Hospitality Hong Kong highlights the Hotel and Tourism Institute (HTI), Chinese Culinary Institute (CCI), International Culinary Institute (ICI) and IVE Hospitality showcasing the collective strength of the Vocational Training Council (VTC) in hospitality training.





# Event Highlights

## Critical Thinking Workshops

Organized by the Hospitality Discipline, two Critical Thinking Workshops with an emphasis on critical thinking concept and its application were successfully conducted in October 2019 and January 2020 respectively. Attended by 36 teaching colleagues from IVE Hospitality, HTI, CCI and ICI, the workshops were delivered by Miss Winnie Pang, a seasoned educator from the British Council with 20 years of creative teaching experience.



## VTC Programme Selection Information Day

Hospitality Discipline conducted two Live Online Programme Talks and Q&A sessions at VTC Programme Selection Information Day on 28 & 29 May 2020. The webinars introduced the Hotel and Catering, Tourism and MICE, Sports and Leisure as well as Culinary programmes offered by the Hospitality Discipline. During the Q&A sessions, the Education Advisors from IVE and Recruitment and Placement Officer from HTI, CCI and ICI answered questions on further study options raised by current DSE students and their parents. If you are interested in the live streaming, please click the recorded webinars below for further information:

28 May 2020 HT Programme talk and Q&A live streaming -  
<https://bit.ly/34c17Wa>

29 May 2020 HT Programme talk and Q&A live streaming -  
<https://bit.ly/2FGLR9z>

Video PPT Link:  
<https://www.youtube.com/watch?v=VV9si3RTHz4>

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## ONLINE PROGRAMME TALKS



In May and June 2020, IVE Hospitality, HTI, CCI and ICI conducted their respective online programme talks via Microsoft Teams for a wide range of audience, such as DVE/DVS/S6 students, parents and secondary school teachers, etc. Representatives of various programme teams, Recruitment and Placement Officer and current students participated in the live streaming to answer questions on curriculums, overseas exchanges and industrial attachment from the audience watching online.



## Culinary Demonstration by Chef Richard Ekkebus

In December 2019, Richard Ekkebus, Director of Culinary Operations and Food & Beverage of The Landmark Mandarin Oriental (MO) and ICI honorary advisor, held a demonstration for students at the Institute. Not only did he share his own culinary skills with a new generation of chefs, but he also revealed the concepts on ethical and sustainable dining that underlie his recent new direction for dining at MO's signature restaurant Amber.



## Ham and Cheese Demonstration by Chef Luca de Berardinis

Luca de Berardinis, partner and chef at Dine Art Hong Kong, and formerly specialty chef at Conrad Hong Kong's Nicholoni's and executive chef at the Michelin-star restaurant Il Milione, presided over a culinary demonstration for ICI students in January 2020. He has broadened students' professional culinary knowledge by demonstrating the correct ways in which both the ham and the cheese should be cut.

## Food and Beverage Seminar

Jones Fung, Assistant Manager of acclaimed Japanese restaurant, Kyoto Ichinoden's Hong Kong branch shared his best cocktail shaking and competition practices in June 2020 with students who were looking to compete in WorldSkills Hong Kong.

*HTI, CCI, ICI*





# COMPETITIONS



## WorldSkills Hong Kong 2020

During June and July 2020, students at both the ICI and the HTI participated in the cooking, pâtisserie & confectionery and restaurant service categories of the biennial WorldSkills Hong Kong competition. The results determine the finalists for the 46th WorldSkills competition, the world's largest contest for technical and vocational expertise, which will be held in Shanghai in 2021 and in which some 1,300 entrants from more than 60 countries are expected to compete.

## Professional French Pastry Competition with U.S. Eggs & Egg Products

In July 2020, Lee Pui Fan, Catherina, student of Diploma in Baking, Pastry and Confectionery (QF Level 3) won the Gold Award & Overall Winner in the Professional French Pastry Competition with U.S. Eggs & Egg Products held at ICI's Culinarium. The competition was organized by The American Egg Board (AEB) and USA Poultry & Egg Export Council and supported by the Hong Kong Bakery and Confectionery Association. Catherina competed against eight industry professionals and exhibited excellent skills in her creation.



*HTI, CCI, ICI*





INTERNATIONAL  
EXPERIENCE





## Young Chef Olympiad 2020

Second year student of ICI Diploma in International Culinary Arts, Andy Lo, was selected to compete in International Young Chef Olympiad 2020 in January 2020. The six day competition held across five cities in India - Delhi, Pune, Goa, Bengaluru and Kolkata, allowing participants to showcase their skills through different rounds of culinary challenges. Andy fared well and earned himself a spot in the top 10 finalist amongst 49 international competitors.

## Online Student Exchange Wine Seminar with CEFPPA Alsace France

An online wine tasting exchange session for ICI Higher Diploma in Wine and Beverage Business Management students was held in ICI's Wine Forum in June 2020, connecting them with students of CEFPPA Adrien Zeller, Alsace, France who were miles apart. Students from both institutes shared their wine tasting notes on a same set of wines via the live online exchange.





## Be the Walt Disney World Ambassador

Pinky Kwong, a graduate from IVE Higher Diploma in Tourism and MICE, was one of the few lucky students being selected for the Walt Disney World Ambassador Programme in 2018. “Since I was young, I became a super fan of Walt Disney World and this was my dream job to create magic moments for the visitors at the theme park every day.” said Pinky. After one year internship at the Walt Disney World Resort in Orlando, Florida, Pinky gained much invaluable working and life experience as well as her English proficiency was greatly enhanced, not to mention the friendships she has made during the internship.







## Hong Kong Elite Athlete (Karatedo – Elite A)

Chris Cheng who was IVE graduate of Higher Diploma in Sports Management and Training Science in 2012 is currently the Hong Kong Karatedo National Squad Member and Hong Kong Elite Athlete. He took part in various international tournaments and was the HKSAR delegation team member in the Asian Games and National Games. His next ultimate goal is to represent Hong Kong at the Tokyo Olympics in 2021. According to Chris, the two years study life at IVE was so inspiring and enriching as he had learned so much theoretical and practical knowledge in skills, coaching as well as sports science which would certainly help him to achieve his future career goal in Sports Education.



成長・改變・振翅高飛

## The Life Changing Stories of IVE Hospitality Students

Five current students of IVE Hospitality had shared their amazing school lives and life changing stories with videos on HK01.com, a platform with 35 million daily viewership. Learn more : <https://bit.ly/2RQ3abb>