



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

VTC Programme Selection Info Day

Two Hospitality Programme Talks with live Q&A sessions were co-hosted by IVE Hospitality, HTI, CCI and ICI on 21st and 22nd May 2021 at the VTC Programme Selection Info Day in IVE (Haking Wong).

Attended by both virtual and physical attendees, the briefing sessions have introduced ranges of hospitality and culinary programmes to the current DSE graduates and their parents.



Online Taster Programmes

To promote sharing of knowledge under the new normal, IVE Hospitality, HTI, CCI and ICI held online taster programmes for more than 500 prospective secondary school students to introduce them to professional and technological skills offered by respective institutes.

HTI, CCI, ICI, IVE Hospitality

HTI, CCI, ICI, IVE Hospitality



VIRTUAL EXCHANGE ACTIVITIES



Students and instructors of IVE Hospitality, HTI, CCI, and ICI have been actively engaged in various virtual exchange activities with institutes around the world.

The fun and engaging sharing sessions cover the aspects of tourism, culinary and wine knowledge, spa and wellness as well as hotel management. Leveraging on the virtual exchange platform, we were able to stay connected with overseas partners and enhance our international understanding.

The T Hotel 10th Anniversary

The T Hotel celebrated its 10th anniversary on 23 March 2021. The special day was celebrated by The T Hotel colleagues, and a customised cake was baked for the occasion!

The T Hotel is the training venue for HTI students to acquire practical work experience. Services ranging from front office operations, in-room dining, housekeeping to spa therapy are all operated by students under the guidance of experienced instructors.



HTI, CCI, ICI



Culinary Demonstration by Chef May Chow

Chef May Chow, Asia's 50 Best Restaurant Best Female Chef 2017, visited ICI for a culinary demonstration in November 2020.



Culinary Demonstration by Chef Mandy Siu

The South China Morning Post 100 Top Tables 2021 Best Pastry Chef and alumnus of the Institute Chef Mandy Siu visited ICI in April 2021 to share her culinary vision and demonstrated her signature desserts with ICI students.

Culinary Demonstration by Chef Jayson Tang

In May 2021, CCI Master Chef graduate Chef Jayson Tang visited CCI to host a culinary demonstration on traditional and contemporary Chinese cuisine. Students were able to obtain valuable information on kitchen operations and were even given an opportunity to re-create Chef Tang's dish under the guidance of CCI instructors and Chef Tang.



HTI, CCI, ICI



Sharing by Chef Paul Wong

CCI Master Chef graduate Chef Paul Wong gave a sharing in March 2021 on his path to success to our HTI, CCI and ICI Student Ambassadors.



Urban Organic Farming

In October 2020, ICI students attended a seminar on urban organic farming and culinary application of fresh ingredients by experiential activities of growing organic herbs and seasonal vegetables on campus.

Le Medoc Wine Seminar

Mr. Terrence Wong, Educator of Le Conseil des Vins du Medoc held a seminar and tasting session in October 2020 for our F&B and Wine students on Medoc wines and explained the characteristics and production process of each wine.



HTI, CCI, ICI

COMPETITIONS



Hong Kong Young Chinese Chef Culinary Competition

CCI students and graduates participated in Hong Kong Young Chinese Chef Culinary Competition's Youth Category Finals and Knife Skills Category on 22 June 2021. Through intense rounds of competition, they combined to earn one gold, one silver and two bronze medals.

Restaurant & Bar Hong Kong 2020 Cocktail Challenge

ICI and HTI students took part in the Young Talents Mixology category at the Restaurant & Bar Hong Kong 2020 Cocktail Challenge held at HKCEC in November 2020. Arren Liu, Year 2 student of ICI's Higher Diploma in Wine and Beverage Business Management gave an outstanding performance with his cocktail creation "Intoxicating City" and fared well against other in-service mixologists by earning himself 1st Runner-up.



Intoxicating City



HTI, CCI, ICI



Young Chef Olympiad 2020

Lee Maan Ki, Kiki, student of ICI won a Gold Medal and Best Afternoon Tea Eclairs in the 7th Young Chef Olympiad 2021 (YCO). Kiki triumphed amongst contestants from 43 countries and regions. The 7th International Young Chef Olympiad 2021 was held from 31 January – 6 February 2021, the world's biggest Olympiad for culinary students where contestants were scored on a range of culinary skills.

HTI, CCI, ICI, IVE Hospitality

HKHS Gerontech Competition 2020/21

A team of five students from the Higher Diploma in Sports Administration, Higher Diploma in Sports Coaching, and BEng (Hons) Electronic and Computer Engineering at SHAPE has won the Gold Award of "Hong Kong Housing Society Gerontech Competition" in the Tertiary Student Category. With the concept of Outdoor Smart Fitness Station for Elderly, the winning entry has also won the Best Creativity Award and the Most Popular Award which was based on public voting. Heartfelt congratulations to the winning team and their lecturers who had demonstrated the strong spirit of teamwork and the creativity in applying smart technology to innovate sports station design successfully.



Media Coverage

EDigest : <https://bit.ly/3Bs3t16>

HK01: <http://tiny.cc/vghauz>

Think HK: <https://bit.ly/3eFtSig>

Headline Daily: <http://tiny.cc/0hhauz>





INVALUABLE LEARNING
EXPERIENCE

An enriching WLA experience at The Ritz-Carlton Hong Kong

Matthew Mok, a Year 1 student of Higher Diploma in International Hotel Management with Smart Service (IHMSS), has just completed his Workplace Learning and Assessment (WLA) at The Ritz-Carlton Hong Kong.

Through a dual-track programme with 3-day classroom learning and 2-day hotel WLA, Matthew gained real life working experience at core hotel divisions. “I always dreamed to be a mixologist and working in the food & beverage division of hotel. It was an amazing experience for me to work and be trained at a 5-star hotel through the 8-month internship before my graduation. I have learnt so much on wine and spirits knowledge, fine dining table set up, coffee brewing technique and customer service skills from my supervisor.” said Matthew.

Video Link: <http://tiny.cc/7hhauz>



Stakeholder Engagement



MOU Signing with JETRO Hong Kong, Hong Kong Japanese Restaurant Association and Hong Kong Japanese Food and Cuisine Association May 2021



European Union Culinary Competition, May 2021

HTI, CCI, ICI, IVE Hospitality