

CHINESE CULINARY WORKSHOP

Venue: Chinese Culinary Institute
7 & 8 /F, VTC Pokfulam Complex
145 Pokfulam Road, Hong Kong

Fee*: US\$1770 / HK\$13,800 (10 days)

Date & Time: 11 Jan – 15 Jan 2016 (Monday - Friday)
09:30 – 17:00
18 Jan – 22 Jan 2016 (Monday - Friday)
09:30 – 17:00

Enquiries/
Website: 2538 2200 / cci@vtc.edu.hk
www.cci.edu.hk

Registration : cci@vtc.edu.hk

Language: Cantonese with full English Interpretation

Programme Highlights:

- Introduction to Regional Cuisines in China
- Introduction to Chinese Food Ingredients
- Chinese noodles and dumpling preparation
- Preparation of Cantonese Cuisine, Cantonese Barbecue & Dim-Sum
- Preparation of Beijing Cuisine, Zhejiang Cuisine, Sichuen Cuisine, Shanghai Cuisine

Entrance Requirement: ▪ At least 16 years of age

* All fees are non-refundable nor transferable and subject to the prevailing exchange rate. Handouts and material costs are included in the course fee.



*Photos are for reference only

Remarks:

- Attendance Certificate will be issued upon completion of all classes
- Chefs' uniform and safety shoes are required
- Programme contents and schedules are subject to change without prior notice
- Accommodation at VTC Dormitory (HK\$320.00 per person per night on a twin sharing basis/ single supplement at HK\$120 per room per night) or at the T Hotel - a training hotel operated by students of the Hospitality Industry Training & Development Centre(HITDC) by separate quotation
- **Meal- arrangement –Training Café in the VTC Pokfulam Complex or self-cooking at the VTC Dormitory's communal pantry**

VTC Dormitory:



Common kitchen and pantry



Twin Shared room



Laundry Room



Common Area

T Hotel (a training hotel operate by students of the HTI):



Hotel Lobby



Standard Double Room

(<http://www.thotel.edu.hk>)