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Chinese Culinary Institute  
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## **The Chinese Culinary Institute (CCI) wins accolades again in two international culinary contests**

(2 November, 2016) After winning in the Zhonghua Cup competition in Shanghai in August, the Chinese Culinary Institute (CCI) continued its winning streak and received accolades in two international culinary contests at the end of September. The institute won the 8th World Championship of Chinese Cuisine (WCCC) held in Rotterdam, Netherlands and the 2016 Vocational Students Culinary Skills Competition of Guangxi, Hong Kong and Taiwan, which was held in Nanning, Guangxi, China

The 8th WCCC was held from 19 to 21 September in Rotterdam, Netherlands. Two CCI teams respectively formed by students (student team) and instructors (instructor team) participated in the completion with the assistance and guidance of Master Chef MAK Kam-kui. Organised every four years, the competition is considered the Chinese Cuisine Olympics. For the first time ever, WCCC was organised outside of Asia this year. The 48 culinary teams from 23 countries and regions competed and they were challenged to prepare eight dishes within 150 minutes. The CCI student and instructor teams emerged with flying colours by winning a total of 10 awards.

The student team not only had to compete with 240 in-service chefs but also with the instructor team. Both the CCI student and lecturer teams shone and won five awards each at this exciting international competition. Apart from the Group Silver award, the members of the student team were awarded Individual Gold Award (Cold dishes), Individual Gold Award (Dessert & Pasty Art), Individual Award - Best Presentation (Hot Dish) and Individual Award – Best Creativity (Hot Dish). Ronald LEUNG, student of the Diploma in Chinese Cuisine and the winner of the Individual Gold Award (Cold dishes) impressed the judges with his outstanding knife skills. He said, “I love the beauty of Chinese traditions and hence I applied the elements of Chinese paintings in my cold platters.” The instructors are truly delighted with the students’ outstanding performance. The caption of the instructor team Chef CHAN Chun-hung congratulated the students, “We are so proud of our students who excelled themselves at the competition. Although we were competitors, we are more than happy to see their success.”

Another team formed by 7 CCI students competed with student teams from 7 vocational institutes from Guangxi and Taiwan, in the 2016 Vocational Students Culinary Skills Competition of Guangxi, Hong Kong and Taiwan on 24 September. The teams were required to complete a banquet with 12

dishes within 4 hours, including dim sum, soup, cold platters, hot dishes, noodles and fruit craving. The CCI team finally won The Best Banquet Design Medal with their diversified culinary skills and excellent teamwork. HO Chi-wing, the captain of CCI team, appreciated this valuable opportunity which has broadened his knowledge and vision. He claimed, “The competition not only allowed us to showcase our culinary skills but also was a wonderful opportunity for us to exchange ideas with the culinary students from other cities.”

### **Chinese Culinary Institute**

*The Chinese Culinary Institute (CCI, formerly known as the Chinese Cuisine Training Institute) is a member of VTC Group. The CCI was established in 2000 to provide systemic training courses from elementary to master chef levels and endeavour to create a systematic training system in Chinese Cuisine; elevate the professional status of Chinese Chefs as well as the quality and hygiene standard of Chinese Cuisine in Hong Kong; and establish Hong Kong as a regional training and accreditation centre in Chinese Cuisine by introducing trade testing to the industry. Website: [www.cci.edu.hk](http://www.cci.edu.hk)*

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Captions:



(Image 1 & 2) The CCI won 10 awards in the 8th World Championship of Chinese Cuisine (WCCC) held in Rotterdam, Netherlands.



(Image 3) The cold platter created by Ronald LEUNG who won Individual Gold Award (Cold dishes).



(Image 4 & 5)

The CCI won The Best Banquet Design Medal in the 2016 Vocational Students Culinary Skills Competition of Guangxi, Hong Kong and Taiwan held in Guangxi, China.



(Image 6) Piggery BBQ Pork Bun, one of the dishes created by the CCI student team in the 2016 Vocational Students Culinary Skills Competition of Guangxi, Hong Kong and Taiwan.