
Chinese Culinary Institute
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“A Tasty Guide to Hong Kong Snacks”
Promotes the Authentic and Traditional Local Taste

(17 July 2017 – Hong Kong) With a view to preserving the authentic taste of famous local delicacies, the Chinese Culinary Institute (CCI), a member institution of the Vocational Training Council (VTC), published a collection of four booklets on “*Hong Kong Local Snacks*” in Chinese. The English bound version “*A Tasty Guide to Hong Kong Snacks*” is now on sale and readers can also find this exciting new English title at Booth 1B-D23, New Talents Press of VTC at the Hong Kong Book Fair from 19-25 July in the Hong Kong Convention and Exhibition Centre.

The publication features 32 selected recipes, including local snacks prepared by different cooking methods such as deep-fry, bake, steam, and braise, and various categories including noodles, cakes, desserts and sweet soups. Apart from demonstrating how to prepare the delicacies step by step, CCI instructors or chefs from famous snack shops or restaurants share with us little stories and histories, as well as the origin and evolution of different delicacies. The publication is perfect for Hong Kong people and food lovers to collect, or for those family and friends overseas who are interested in the production of our famous local snacks such as Deep-Fried Glutinous Balls (*Jin Dui*), Hakka Tea Cakes, Egg Tart, White Sugar Sponge Cake and Egg Waffles.

CCI aims at promoting the local culinary heritage. As well as publishing books on culinary culture, the CCI team has just presented the delicious local snacks, including Boiled Minced Fish Soup with Lettuce and Mango Cream Soup with Pomelo, to guests in Geneva, Switzerland, during the culinary tour to Europe organised by the Hong Kong Economic and Trade Offices (HKETO) in celebration of the HKSAR’s 20th Anniversary. Getting to know the deep-rooted heritage of Chinese culinary culture apart, our European guests could learn more about Hong Kong’s street snacks, a much loved part of Hong Kong food culture through this meaningful event.

Chinese Culinary Institute

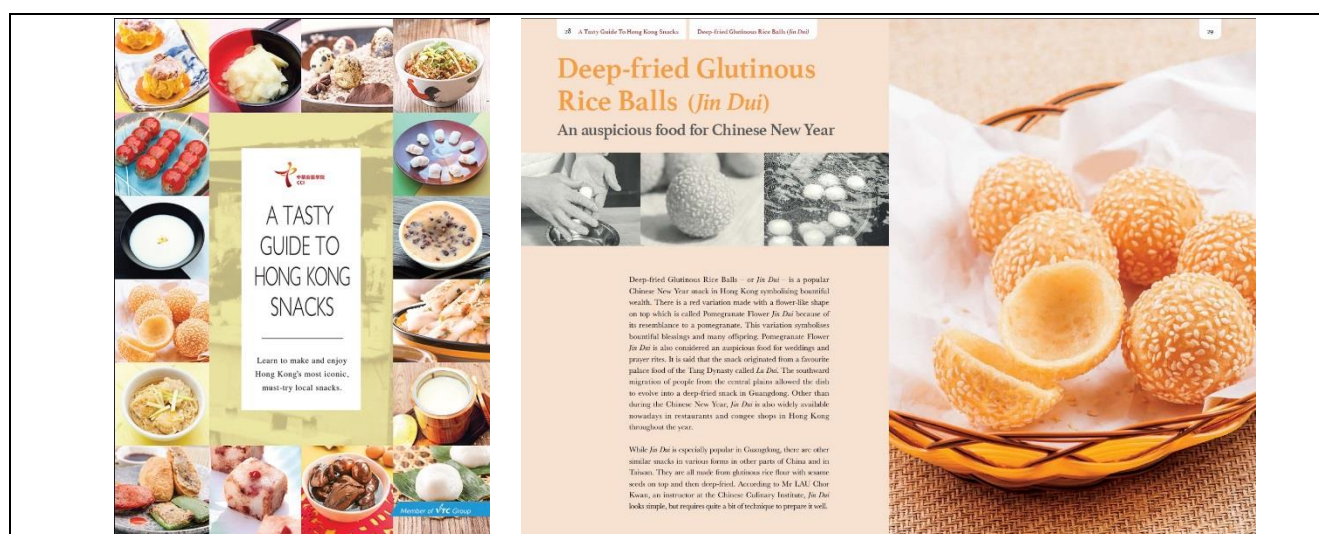
The Chinese Culinary Institute (CCI, formerly known as the Chinese Cuisine Training Institute) is a member of VTC Group. CCI was established in 2000 to provide systemic training courses from elementary to master chef levels and endeavour to create a systematic training system in Chinese Cuisine; elevate 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

For media enquiry, please contact:

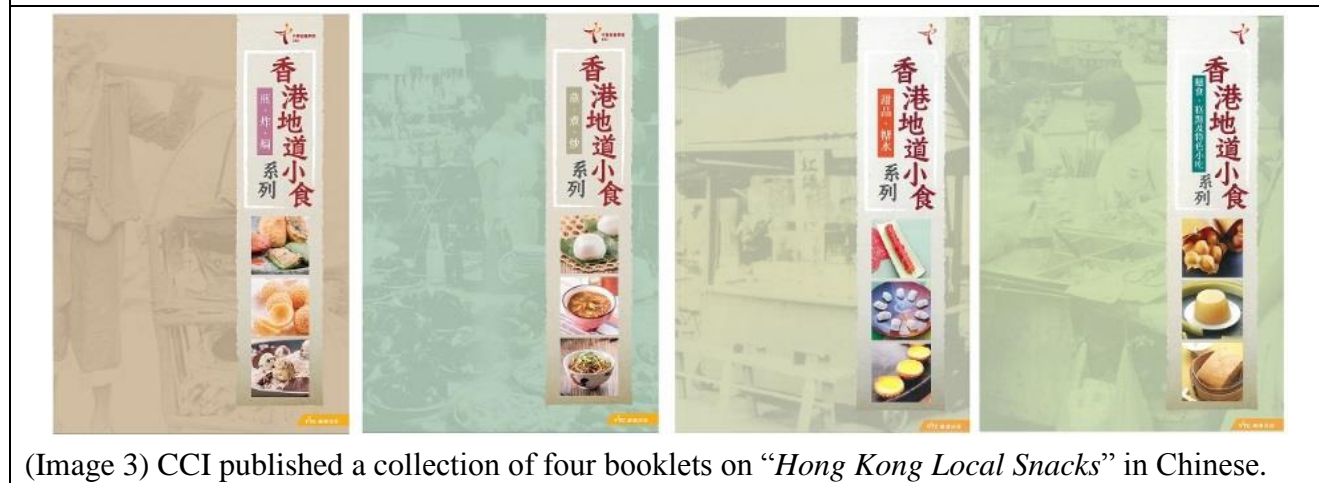
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Image captions:



(Images 1 and 2) “A Tasty Guide to Hong Kong Snacks”, featuring 32 selected local snacks recipes and their stories, is on sale at Booth 1B-D23 (New Talents Press of VTC) at the Hong Kong Book Fair 2017 from 19-25 July in the Hong Kong Convention and Exhibition Centre.



(Image 3) CCI published a collection of four booklets on “Hong Kong Local Snacks” in Chinese.



(Images 4-6) “A Tasty Guide to Hong Kong Snacks” features a number of local delicacies including Hakka Tea Cake, Stir-fried Glutinous Rice and White Sugar Sponge Cake.



(Image 7) Invited by HKETO, CCI presented renowned local snacks including Boiled Minced Fish Soup with Lettuce and Mango Cream Soup with Pomelo at the dinner reception in Geneva, Switzerland.