



Championing Chinese Culinary Culture 推動中華廚藝

Chinese Culinary Institute

A member of the VTC Group, the Chinese Culinary Institute (CCI), provides systematic training in Chinese culinary skills from elementary to master chef levels and catering management.

中華廚藝學院

中華廚藝學院(CCI)為VTC機構成員，專門提供有系統的初級至大師級中廚及餐飲管理培訓。

Being one of the Millennium projects initiated by the Government of the Hong Kong Special Administrative Region, CCI endeavours to elevate the professional standard and status of Chinese chefs, with an aim to establish Hong Kong as an internationally recognised regional training and accreditation centre in Chinese cuisine, as well as to strengthen Hong Kong's reputation as the "Food Capital of the East", thereby promoting the tourism industry.

Located at the VTC Pokfulam Complex, CCI offers culinary training programmes from elementary to master chef levels with a view to fulfilling the manpower needs of Hong Kong's catering industry and helping students obtain or upgrade qualifications in a clearly defined career path.

CCI是香港特別行政區政府千禧項目之一，致力將中菜烹飪人才培訓系統化，提升中菜廚師的專業水平和地位，令香港成為國際認可及區內卓越的中菜培訓及資歷評審中心，並鞏固香港「東方美食之都」的美譽，從而推廣旅遊業。

位於職業訓練局薄扶林大樓內的CCI 為學員提供由初級至大師級的廚藝訓練，務求滿足香港飲食業的人力資源需求，並協助學生取得或提升認可資歷，開拓個人事業。



Serving the Industry

服務業界

CCI provides full-time and part-time Higher Diploma, Diploma, and Certificate programmes with duration ranging from 4 weeks to 2 years for aspiring chefs as well as in-service personnel. Programmes offered cover major Chinese cuisines from four regions of China.

CCI 為有志入行人士及在職廚師提供為期四星期至兩年的全日制及兼讀制高級文憑、文憑及證書課程，課程涵蓋中國四大地區菜系。

Excellent Facilities

先進設備

All the facilities in CCI are specifically designed to provide the best environment for learning and developing Chinese culinary arts. These include the demonstration kitchen, training kitchens for different Chinese provincial cuisines, training restaurant and lounge, food science laboratory and computer training room.

CCI備有先進設施，務求提供卓越的學習環境以培訓及發揚中華廚藝；設備包括示範廚房、中國不同地區菜系的訓練廚房、訓練餐廳及酒廊、食品科學實驗室及電腦培訓室。

The Honourable Tommy Cheung Yu-yan, GBS, JP 張宇人先生 GBS, JP

Member of the Legislative Council (Catering)
立法會議員（飲食界）

“With CCI’s professional and systematic Chinese culinary training courses, numerous skilled talents with good knowledge of the industry were trained up to support the ever-growing Chinese catering industry.”

「CCI 提供專業及有系統的中廚培訓課程，為業界培育了無數廚藝精湛和了解行業運作的專才，支援中式餐飲業的蓬勃發展。」

Promoting Chinese Culinary Culture

推廣中華廚藝文化

CCI aims to offer a unique mix of training and tourism elements to the general public and tourists. To capitalise on the world’s fascination with Chinese culture, the Institute offers culinary interest courses in the demonstration kitchen. It is envisioned that CCI will enrich the cultural diversity of Hong Kong by actively promoting the deep-rooted heritage and tradition of Chinese culinary art.

CCI 為推動中華廚藝文化，經常在其示範廚房舉辦不同主題的烹飪興趣班，讓港人及海外遊客一嘗烹飪的樂趣。學院積極推廣源遠流長的中華傳統飲食文化，為香港的多元文化增添姿采。



Implementing the “One Trade Test Two Certificates” System

推出「一試兩證」

CCI works towards establishing Hong Kong as a regional training and accreditation centre in Chinese cuisine by introducing trade testing to the industry.

Since July 2003, CCI has been given the approval of administering the National Occupational Qualification Certificate trade test for Chinese chefs in conjunction with the Occupational Skill Testing Authority of Guangdong Province, by the Ministry of Human Resources and Social Security of the People's Republic of China and the Guangdong Municipal Human Resources and Social Security Bureau.

CCI graduates and in-service chefs can attend the Trade Test at the Institute to concurrently gain two certificates which help elevate their professionalism and competitive edge.

CCI 為業界制定業內技能測試基準，致力使香港發展成為區內首屈一指的中廚資歷評審中心。

自2003年7月起，CCI獲得國家人力資源和社會保障部及廣東省人力資源和社會保障廳核准，聯同廣東省職業技能鑒定中心推行中華人民共和國國家職業資格中式烹調師技能考核。

CCI畢業生及在職廚師可於學院參加「一試兩證」技能考核。若成功通過考核，可同時獲發兩地認可的證書，提升專業及競爭力。



Offering Recruitment and Placement Service to Students

為學員提供入學及就業機會

CCI accepts applications all year round with approximately 1,200 full-time and part-time places every year. Job placement assistance will be provided upon graduation.

CCI 全年均招收學員，每年提供約1,200個全日制及兼讀制學額，並會為準畢業學員提供就業轉介服務。



Mr Chan Wing-on 陳永安先生

Chairman, Hong Kong Federation of Restaurants and Related Trades
香港餐飲聯業協會會長

“CCI graduates are professionally trained and well equipped with culinary skills in Chinese cuisine. The training courses of CCI are highly acclaimed for their wide coverage of Chinese cuisines from southern to northern provinces and their innovations in traditional Chinese culinary art.”

「CCI 的畢業生均達到專業水平，掌握中菜的烹調技巧，運用得宜；課程的認受性高；南北菜系各適其適，傳統中不乏創意。」

About VTC

職業訓練局簡介

Established in 1982, the Vocational Training Council (VTC) is the largest vocational and professional education and training provider in Hong Kong. With some 250,000 students across our 13 member institutions, this not only makes us VIBRANT, but VITAL to the Hong Kong educational landscape.

We provide a spectrum of opportunities through multiple pathways for graduates to determine their own destination, whether it is employment or further studies. Our “think and do” approach offers students the chance to cultivate their passions for learning while imparting the necessary skills and know-how for them to succeed.

職業訓練局(VTC)於1982年成立，是香港最具規模的職業專才教育機構。VTC旗下13個機構成員，共有學生約25萬名，足見VTC的蓬勃發展，且在香港教育體制中舉足輕重。

VTC提供多元進修途徑，學生無論決定就業或升學，均有充分機會朝著自己選定的路向發展。我們「思考與實踐」並重的教學方針，讓學生掌握專業技術知識的同時，也培養出對學習的熱忱，引領他們踏上成功之路。



Contact Information

聯絡查詢

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