



香港學術及職業資歷評審局
Hong Kong Council for Accreditation of
Academic & Vocational Qualifications

SUMMARY ACCREDITATION REPORT

PENASIA SCHOOL OF CONTINUING EDUCATION

LEARNING PROGRAMME RE-ACCREDITATION

**CERTIFICATE IN FUNDAMENTAL WESTERN
COOKING**

NOVEMBER 2025

1. TERMS OF REFERENCE

1.1 Based on the Service Agreement (No.: VA1931), the Hong Kong Council for Accreditation of Academic and Vocational Qualifications (HKCAAVQ), in the capacity of the Accreditation Authority as provided for under the Accreditation of Academic and Vocational Qualifications Ordinance (Cap 592) (AAVQO), was commissioned by Penasia School of Continuing Education (“Operator”), a branch of the Penasia Event Management Limited, to conduct a Learning Programme Re-accreditation (re-LPA) Exercise with the following Terms of Reference:

- (a) To conduct an accreditation test as provided for in AAVQO to determine whether the following programme of the Operator meets the stated objectives and Hong Kong Qualifications Framework (HKQF, or in short QF) Level 2 standard and can continue to be offered as an accredited programme:
 - (i) Certificate in Fundamental Western Cooking;
- (b) To issue to the Operator accreditation report(s) setting out the results of the determination in relation to (a) by HKCAAVQ.

1.2 The accreditation exercise was conducted according to the relevant accreditation guidelines referred to in the Service Agreement.

2. HKCAAVQ’S DETERMINATION

Learning Programme Re-accreditation

2.1 HKCAAVQ has determined that the Certificate in Fundamental Western Cooking meets the stated objectives and QF standard at Level 2, and can be offered as an accredited programme with a validity period from 1 May 2026 to 30 April 2030.

2.2 Validity Period

2.2.1 The validity period will commence on the date specified below.

2.3 The determinations on the Learning Programme Re-accreditation are specified as follows:

Name of Operator(s)	Penasia School of Continuing Education 盈亞持續教育中心
Name of Award Granting Body	Penasia School of Continuing Education 盈亞持續教育中心

Title of Learning Programme	Certificate in Fundamental Western Cooking 西式基礎烹飪廚藝證書
Title of Qualification(s) (Exit Award(s))	Certificate in Fundamental Western Cooking 西式基礎烹飪廚藝證書
Primary Area of Study and Training	Services
Sub-area (Primary Area of Study and Training)	Catering, Food & Beverage Services
Other Area of Study and Training	Not applicable
Sub-area (Other Area of Study and Training)	Not applicable
Industry	Not applicable
Branch	Not applicable
QF Level	Level 2
QF Credits	5
Mode(s) of Delivery and Programme Length	Part-time, 2.5 months 49 notional learning hours (including 33 contact hours)
Intermediate Exit Award(s)	Not applicable
Validity Period	1 May 2026 to 30 April 2030
Number of Enrolment(s)	Not applicable
Maximum Number of New Students	Maximum of 220 learners per year Maximum of 22 learners per class
Specification of Competency Standards-based Programme	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Specification of Generic Competencies-based Programme	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Vocational Qualifications Pathway Programme	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Notes to be indicated on the QR	Not applicable
Address of Teaching/ Training Venue(s)	Shop nos. C101 at 1/F and C202, C204 & C206 at 2/F, Block C, Cho Yiu Centre, Cho Yiu Chuen, 6 King Cho Road, Kwai Chung, New Territories, Hong Kong 香港新界葵涌敬祖路 6 號祖堯邨祖堯坊 C 座 1 樓 C101 號舖及 2 樓 C202、C204 及 C206 號舖

2.4 Recommendation(s)

HKCAAVQ offers the following recommendation(s) for continuous improvement.

Recommendation(s)
<p><u>Recommendation 1</u> The Operator should include English versions of the learning, teaching and assessment materials for specific terminologies in the field of Western cooking, where appropriate, so as to help learners become familiar with the practice of the industry.</p>

- 2.5 HKCAAVQ will subsequently satisfy itself whether the Operator remains competent to achieve the relevant objectives and the Programme continues to meet the standard to achieve the relevant objectives as claimed by the Operator by reference to, amongst other things, the Operator's fulfilment of any conditions and compliance with any restrictions stipulated in this Accreditation Report. For the avoidance of doubt, maintenance of accreditation status is subject to fulfilment of any condition and compliance with any restriction stipulated in this Accreditation Report. During the validity period, HKCAAVQ may request the Operator to provide evidence, such as admission related information, to demonstrate that the Operator and the Programme continue to comply with the determinations and meet the relevant accreditation standards.

3. INTRODUCTION

- 3.1 Penasia School of Continuing Education, a registered school under the Cap. 279, offers various culinary, food and beverage training programmes.

4. PROGRAMME DETAILS

The following is the programme information provided by the Operator.

4.1 Programme Objectives

- To equip learners with fundamental cooking skills and techniques essential for preparing Western dishes.

4.2 Programme Intended Learning Outcomes

Upon completion of the Programme, learners should be able to:

- Demonstrate proficiency in fundamental cooking techniques;
- Identify a variety of ingredients commonly used in Western cooking;
- Understand and apply food safety and sanitation practices to maintain a safe cooking environment; and
- Demonstrate and evaluate the ability to prepare entrée and main courses.

4.3 Programme Structure

Topic	QF Credit
• Basic western cooking theory, kitchen brigade, recipe learning and basic safety and hygiene	5
• Use of tools and equipment in western kitchen, different cuts of vegetables, the introduction of basic stock and sauces	
• Cream of carrot soup, carrot and cheese sandwich	
• Chicken and mushroom Veloute Soup • Chicken caesar salad	
• Asparagus with Hollandaise Sauce, Coq au vin	
• Poached sole fish fillet with dill sauce, Pan-fried fish fillet (Sole Meuniere)	
• Shrimp Cocktail, Roast Spring Chicken served with Croquette Potato	
• Handmade pasta with Bolognese sauce, Cheese Risotto	
• Egg en Cocotte, Roast pork (butt) with gravy and gratinated potato	
• Iceland lamb soup, Roast rack of lamb with herb crust	
Assessment	
Total	5

4.4 Graduation Requirements

- Achieve 75% attendance or above in the programme; and
- Achieve overall marks 50% or above for all assessments.

4.5 Admission Requirements

- Completion of Secondary 3 or equivalent; and
- At least 18 years of age.

5. IMPORTANT INFORMATION REGARDING THIS ACCREDITATION REPORT

5.1 Variation and withdrawal of this Accreditation Report

- 5.1.1 This Accreditation Report is issued pursuant to section 5 of the AAVQO, and contains HKCAAVQ's substantive determination regarding the accreditation, including the validity period as well as any conditions and restrictions subject to which the determination is to have effect.
- 5.1.2 HKCAAVQ may subsequently decide to vary or withdraw this Accreditation Report if it is satisfied that any of the grounds set out in section 5 (2) of the AAVQO apply. This includes where HKCAAVQ is satisfied that the Operator is no longer competent to achieve the relevant objectives and/or the Programme no longer meets the standard to achieve the relevant objectives as claimed by the Operator (whether by reference to the Operator's failure to fulfil any conditions and/or comply with any restrictions stipulated in this Accreditation Report or otherwise) or where at any time during the validity period there has/have been substantial change(s) introduced by the Operator after HKCAAVQ has issued the accreditation report(s) to the Operator and which has/have not been approved by HKCAAVQ. Please refer to the '*Guidance Notes on Substantial Change to Accreditation Status*' in seeking approval for proposed changes. These Guidance Notes can be downloaded from the HKCAAVQ website.
- 5.1.3 If HKCAAVQ decides to vary or withdraw this Accreditation Report, it will give the Operator notice of such variation or withdrawal pursuant to section 5(4) of the AAVQO.
- 5.1.4 The accreditation status of the Operator and/or Programme will lapse immediately upon the expiry of the validity period or upon the issuance of a notice of withdrawal of this Accreditation Report.

5.2 Appeals

- 5.2.1 If the Operator is aggrieved by the determination made in this Accreditation Report, then pursuant to Part 3 of the AAVQO the Operator has a right of appeal to the Appeal Board. Any appeal must be lodged within 30 days of the receipt of this Accreditation Report.
- 5.2.2 If the Operator is aggrieved by a decision to vary or withdraw this Accreditation Report, then pursuant to Part 3 of the AAVQO the Operator has a right of appeal to the Appeal Board. Any appeal must be lodged within 30 days of the receipt of the Notice of Variation or Withdrawal.
- 5.2.3 The Operator should be aware that a notice of variation or withdrawal of this Accreditation Report is not itself an accreditation report and the right to appeal

against HKCAAVQ's substantive determination regarding accreditation arises only from this Accreditation Report.

- 5.2.4 Please refer to Cap 592A (www.elegislation.gov.hk) for the appeal rules. Details of the appeal procedure are contained in section 13 of the AAVQO and can be accessed from the QF website at: www.hkqf.gov.hk.

5.3 **Qualifications Register**

- 5.3.1 Qualifications accredited by HKCAAVQ are eligible for entry into the QR at www.hkqr.gov.hk for recognition under the QF. The Operator should apply separately to have their quality-assured qualifications entered into the QR.
- 5.3.2 Only learners who commence the study of the named accredited learning programme during the validity period and who have graduated with the named qualification listed in the QR will be considered to have acquired a qualification recognised under the QF.

Ref: VA138/02/03a

HKCAAVQ Report No.: 25/184