



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

SUMMARY ACCREDITATION REPORT

**Training & Development Centres
(Hospitality Industry Training & Development Centre/Chinese
Cuisine Training Institute/International Culinary Institute),
Vocational Training Council**

Initial Evaluation at QF Level 4

and

Programme Validation at QF Level 4

Higher Diploma in Culinary Arts

July 2014

This accreditation report is issued by the Hong Kong Council for Accreditation of Academic and Vocational Qualifications (HKCAAVQ) in its capacity as the Accreditation Authority as provided for under the Accreditation of Academic and Vocational Qualifications Ordinance (Cap 592) (AAVQO). This report outlines the HKCAAVQ’s determination, the validity period of the determination as well as any conditions or restrictions on the determination.

1. Introduction

- 1.1 The Vocational Training Council (VTC) is a vocational education provider governed by the VTC Ordinance (Cap 1130). At present, there are 13 member institutions under the VTC. The Hospitality Industry Training & Development Centre, Chinese Cuisine Training Institute and International Culinary Institute are operated as one single operational unit under the name Training & Development Centres (Hospitality Industry Training & Development Centre/Chinese Cuisine Training Institute/International Culinary Institute), Vocational Training Council [職業訓練局訓練及發展中心（旅遊服務業培訓發展中心/中華廚藝學院/國際廚藝學院）] (hereinafter referred to as “T&D Centres (HITDC/CCTI/ICI), VTC”). They are specialised centres offering vocational education and training programmes in hospitality services, tourism and culinary art.
- 1.2 Based on the Service Agreement, the HKCAAVQ was commissioned by the T&D Centres (HITDC/CCTI/ICI), VTC (the Operator) to (a) conduct an Initial Evaluation exercise to ascertain and determine whether the Operator is competent to achieve its stated objectives and to operate learning programmes meeting Qualifications Framework (QF) standards at QF Levels 1 – 4, and (b) to assess and determine whether the Higher Diploma in Culinary Arts programme achieves the stated objectives and meets the QF standards at QF Level 4.
- 1.3 The accreditation exercise was conducted according to the relevant accreditation guidelines referred to in the Service Agreement and the Terms of Reference stated therein. The Education Bureau’s “Revised Common Descriptors for Associate Degree and Higher Diploma Programmes under the New Academic Structure” is also a guiding document used by the Panel and the Operator in conducting this validation exercise for the Higher Diploma programme. An on-site visit took place on 25 June 2014.

2. HKCAAVQ’s Accreditation Determination

Having due consideration of the accreditation panel’s observations and comments as presented in this Report, the HKCAAVQ makes the following accreditation determination:

2.1 Initial Evaluation

Approval

Name of Operator	Training & Development Centres (Hospitality Industry Training & Development Centre/Chinese Cuisine Training Institute/International Culinary Institute), Vocational Training Council 職業訓練局訓練及發展中心（旅遊服務業培訓發展中心/中華廚藝學院/國際廚藝學院）
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Address of Operator	VTC Pokfulam Complex, 145 Pokfulam Road, Hong Kong 香港薄扶林道 145 號職業訓練局薄扶林大樓
QF Level of accredited programme(s) which the Operator can operate upon successful programme validation	Levels 1 – 4
Start date of 2-year validity period of IE accreditation status	1 September 2014
Scope of IE accreditation status	For local programmes operating in Hong Kong

2.2 Programme Validation

Approval

Name of Operator	Training & Development Centres (Hospitality Industry Training & Development Centre/Chinese Cuisine Training Institute/International Culinary Institute), Vocational Training Council 職業訓練局訓練及發展中心（旅遊服務業培訓發展中心/中華廚藝學院/國際廚藝學院）
Name of Award Granting Body	Vocational Training Council 職業訓練局
Title of Learning Programme	Higher Diploma in Culinary Arts 廚藝高級文憑
Title of Qualification (Exit Award)	Higher Diploma in Culinary Arts 廚藝高級文憑
Primary Area of Study / Training	Recreation, Leisure, Tourism and Hospitality
Other Area of Study / Training	Not applicable
Industry	Not applicable
Branch	Not applicable
QF Level	Level 4
QF Credit	348 (This programme includes Work-Integrated Learning of 48 QF credits.)
Mode of Delivery and Programme Length	Full-time, 2 years
Intermediate Exit Award	Not applicable

Validity Period	4 years 1 September 2014 – 31 August 2018
Number of Enrolment	One enrolment per year
Maximum Number of New Students	60 per year
Specification of Competency Standards Based Programme	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Programme Specific Requirement	The Operator is required to abide by the Education Bureau's "Revised Common Descriptors for Associate Degree and Higher Diploma Programmes under the New Academic Structure".
Remark to be indicated on the QR	This programme includes Work-Integrated Learning of 48 QF credits. 此課程包括實習部分，佔 48 資歷學分。
Address of Teaching/Training Venue	VTC Pokfulam Complex, 145 Pokfulam Road, Hong Kong 香港薄扶林道 145 號職業訓練局薄扶林大樓

Recommendations	
<ol style="list-style-type: none"> 1. The Operator should work out a structured staffing and staff development plan as well as a recruitment schedule to ensure sufficient and appropriate teaching staff would be recruited and promptly deployed. 2. The Operator should provide orientation and/or training to ensure the visiting teaching fellows understand the curriculum design and QF Level 4 standards. 3. The Operator should employ a team-teaching approach to facilitate collaboration among teaching/instructing staff and encourage sharing of different expertise in teaching techniques and culinary skills. 4. The Operator should refine the Module Intended Learning Outcomes of the four English language modules to clearly state the expected competencies of learners and the distinctiveness of each module. 5. The Operator should lower the teaching/instructing staff-to-learner ratio for teacher/instructor demonstration activities in practical laboratory sessions. 6. The Operator should seek legal advice for compliance with the legal requirement for the delivery of modules involving wine/spirit tasting and evaluation by underage students as part of the teaching and learning activities. 7. The Operator should include performance descriptors in the assessment criteria of the Work Placement Report. 	

3. Programme Details

The following is the programme information provided by the Operator.

3.1 Programme Objectives

- Provide students with integrated learning and practice in culinary arts and sciences and eventually develop their specialism in a particular area of culinary study;
- Equip students with knowledge and skills in catering management and their practical applications in culinary operations so as to prepare them for supervisory roles in the catering industry;
- Provide students with knowledge and skills to broaden their capacity in culinary production and innovation;
- Enable students to develop their abilities in solving operational problems of the catering business by devising appropriate solutions;
- Develop students' awareness and appreciation of local and regional issues for meeting the emerging developments of the catering industry; and
- Cultivate students' notion of lifelong learning that will help them stay professional and competitive in the catering sector.

3.2 Programme Intended Learning Outcomes

On the completion of the Programme, graduates are expected to be able to:

- Demonstrate general as well as specialised culinary knowledge and skills expected of a restaurant/catering chef;
- Perform supervisory roles and functions in relation to food quality and production control, organisation of resources, legal and environmental issues for the successful culinary operation of restaurants/catering entities;
- Plan and develop new menus by incorporating customer requirements and market trends for the improvement of dining experience and business profitability;
- Devise and evaluate kitchen operational plans and activities to enhance food quality and customer satisfaction;
- Communicate effectively, verbally and in writing, with industrial practitioners on a broadly-defined range of operational and management activities; and
- Reflect on personal learning needs and construct a personal development plan for employment and / or further study based on the learning experience gained throughout the programme.

3.3 Programme Structure

The Higher Diploma in Culinary Arts programme has two streams, namely Chinese Cuisine and Western Cuisine. The programme structure is:

Module Type		Year 1 (QF Credit)		Year 2 (QF Credit)		Total No. of QF Credits
		QF L3	QF L4	QF L3	QF L4	
General Education		15	36	-	9	60
Vocational	Programme Core	75	36	-	24	135
	Stream Specific	12	-	-	75	87
*Elective		-	-	-	18	18
Sub-total		102	72	-	126	300
Work-Integrated Learning		48 (QF L4)				48
Total		-	-	-	-	348

**Note: The minimum QF credit requirement for elective modules is 18 QF credits.*

3.4 Graduation Requirements

Students have to successfully complete 300 QF credits and Work-Integrated Learning with 48 QF credits to be qualified for the award of Higher Diploma in Culinary Arts.

3.5 Admission Requirements

- 5 HKDSE subjects at Level 2 or above, including English Language and Chinese Language; or equivalent;
 - An "Attained" and an "Attained with Distinction" in an HKDSE Applied Learning (ApL) subject (Category B subjects) are regarded as equivalent to an HKDSE subject at "Level 2" and "Level 3" respectively, and a maximum of two ApL subjects can be counted for admission purpose.
- Graduate of VTC Foundation Diploma (Level 3);
- Graduate of VTC Diploma in Vocational Education;
- Graduate of Yi Jin Diploma; or
- One HKALE A-Level subject / Two AS-Level subjects at Grade E or above; and Five HKCEE subjects at Grade E / Level 2 or above, including English Language and Chinese Language; or equivalent; or
- Mature applicants aged 23 or above and passed an interview.

4. Substantial Change

- 4.1 Maintenance of the HKCAAVQ accreditation status during the validity period is subject to no substantial change being made without prior approval by the HKCAAVQ.

5. Qualifications Register

- 5.1 Qualifications accredited by the HKCAAVQ are eligible for entry into the Qualifications Register (QR) at <http://www.hkqr.gov.hk> for recognition under the Qualifications Framework (QF). Operators should apply separately to have their quality-assured qualifications entered into the QR.
- 5.2 Only learners who are admitted to the named accredited learning programme during the validity period and who have graduated with the named qualification uploaded in the QR will be considered to have acquired a qualification recognised under the QF.

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