校園設施 College Facilities





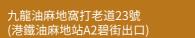




























Diploma in Hospitality Studies

(International Culinary Arts and Specialty Coffee) 款待學文憑

(國際廚藝及精品咖啡)

Full-time/ Part-time Programme 全日制課程/兼讀制課程



This course has been included in the list of reimbursable courses under the Continuing Education Fund with course code 43L135404



級別三 QF Level 3

登記號碼 Registration No.: 21/000468/L3 有效日期 Validity Period: 01/09/2021 to 31/08/2025 . (課程將於 2025 年進行續審)

本課程獲得資歷架構下認可(資歷架構第三級) This course is recognized under the Qualifications Framework (QF Level 3)

課程編號 Course Code DHS

課程特色

- 實踐及應用並重,為學員未來的學業打好基礎;多 元學習,啟發學員的主動學習精神,讓學員作好升 學和就業準備
- 設有完善的餐飲訓練設施,包括綜合訓練廚房、餐 飲訓練中心、專業咖啡製作設備,進行專業餐飲及 廚藝培訓,以促進學員了解實務運作及學習體驗
- 裝備學員考取行業認可的專業資格,如由精品咖啡協會頒發的咖啡證書及食環署認可的衛生經理資格等
- 透過強大且多元的僱主網絡,為學員建立交流平台 ,加深學員對業界的了解,強化職涯規劃及提升就 業機遇
- 透過與業界夥伴合作,為學員提供不同的服務學習機會,擴闊視野及加強體驗學習

升學及就業前景

- 學員修畢課程後可升讀本校之「精品咖啡及咖啡 店管理高級文憑」課程,或升讀其他大專院校提 供的相關課程
- 畢業學員亦可投身款待業,如咖啡店、廚務製作、 餐飲服務、酒店及會所等,申請多種職位

入學資格

- 完成中六 (適用於持有香港中學文憑的申請人);或
- 完成中五 (適用於持有香港中學會考的申請人);或
- 其他同等學歷;或
- 年滿21歲或以上的成人學生;及
- 通過入學面試



開課日期:9月 Start Date: September

Programme Features

- Focus on both practice and application to build a solid foundation for students' future academic progression and enhance their self-learning with diverse learning elements
- Provide well-equipped facilities including a training kitchen, food & beverage training centre and barista training facilities for professional catering and culinary skills training to foster students' practical skills and learning experiences
- Prepare students to obtain professional qualifications such as certificates presented by the Specialty Coffee Association and Basic Food Hygiene Certificate for Hygiene Manager recognized by the Food and
- Environmental Hygiene Department, etc.
 Enhance students' career development through our strong industry and employment networks
- Provide students with different service learning opportunities in collaboration with industry partners to enhance their exposure and experiential learning

Career Prospects and Further Studies

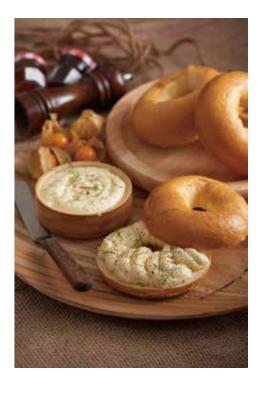
- Graduates are eligible for articulation to Higher Diploma in Specialty Coffee and Café Business Management offered by the College of Careers or related programmes offered by local and overseas universities
- Graduates are also eligible to join the hospitality industry, such as cafes, food production, catering services, hotels and clubs, etc. to gain various related job opportunities

Admission Requirements

- Completion of Secondary 6 (for applicants with Hong Kong Diploma of Secondary Education); or
- Completion of Secondary 5 (for applicants with Hong Kong Certificate of Education); or
- Other equivalent qualifications; or
- Mature student aged 21 or above; and
- Pass an admission interview

課程內容	Programme Content
核心單元	CORE MODULES
款待業實用英語	Practical English in Hospitality
實用普通話	Practical Putonghua
商業社交媒體	Social Media for Business
款待業概覽	Understanding Hospitality Industry
專業顧客服務	Customer Service in Hospitality
服務學習體驗	Service Learning Project

咖啡及廚藝單元	CULINARY ARTS AND COFFEE SKILLS
精品咖啡基礎技巧	Speciality Coffee Skills Training
咖啡店營運	Café Operations
廚藝基礎技巧	Fundamentals of Culinary Techniques
烘焙及甜品製作	Bakery, Pastry and Confectionary Production
餐飲服務基礎	Principles of Catering Industry
美食學與創意	Gastronomy and Innovation



上課模式 Mode of Study

一年全日制 1-year Full-time	或 OR	兩年兼讀制 2-year Part-time

授課語言 Medium of Instruction

授課語言為英語·輔以粵語 (普通話科除外) 講義和考核均為英文

Except for the Putonghua module, lectures are conducted in English (supplemented with Cantonese as appropriate)

Teaching notes and course assessments are in English

學費 Tuition Fee

一年全日制
1-year Full-time
全年港幣\$38,000 (分12期繳多
HK\$38,000/ year
(12 installments)

兩年兼讀制 2-year Part-time 港幣\$38,000/ 年 (分24期繳交) HK\$38,000/ year (24 installments)





