

校園設施 College Facilities



廚房
Kitchen



展覽廳
Exhibition Hall



游泳池
Swimming Pool



健身房
Gym Room



籃球場
Basketball Court



電腦室
Computer Room



青年會專業書院
YMCA College of Careers



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
本課程在資歷架構下獲得認可 (資歷架構第三級)
This course is recognized under the Qualifications Framework (QF Level 3)



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 Programme
全日制課程

Department of Hospitality Management



本課程已加入持續進修基金可獲發還款項課程名單內。
課程編號為 43L135404
This course has been included in the list of reimbursable courses under the Continuing Education Fund with course code 43L135404

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ymcacoc



課程特色

- 教授學員專業知識，包括國際廚藝、食品衛生及安全、客戶服務技巧等
- 設有餐飲訓練中心、專業咖啡製作儀器及相關設備，讓學員實踐課堂所學習的知識
- 裝備學員考取行業認可的專業資格，如精品咖啡協會 (Specialty Coffee Association)頒發的咖啡證書及食環署認可的衛生經理
- 為學員提供服務學習體驗，透過業界及社會服務機會，擴闊視野及加強實務體驗
- 透過書院多元化的業界僱主網絡，為學員建立業界交流平台，加深對業界了解，提升學員職涯規劃及就業機遇
- 實踐及應用教學並重，啟發學員主動學習的精神
- 多元學習元素，為學員打好基礎，作好升學和就業準備

升學及就業前景

學員修畢「款待學文憑(國際廚藝及精品咖啡)」課程後，可升讀本校「酒店及旅遊管理高級文憑」課程或其他大專院校提供的高級文憑或副學位課程。

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

- Equip students with professional knowledge in culinary skills, food hygiene and safety, customer service skills and related knowledge so as to enhance their career potential and competencies
- Learn in a professional culinary and catering training center well-developed with professional coffee machines and relevant equipment which allows students to gain practical experience
- Facilitate students to obtain professional qualifications such as the certificates presented by Specialty Coffee Association and Basic Food Hygiene Certificate for Hygiene Manager recognized by Food and Environmental Hygiene Department
- Offer service learning experience to students to strengthen what they have learnt in classes
- Enhance students' career development through our strong industry and employment networks
- Focus on practice and application which enhance self-learning
- Build a solid foundation for students' future academic progression with our diversified learning elements

Career Prospects and Further Studies

Graduates are eligible to apply for our “Higher Diploma in Hotel and Tourism Management” programme or other relevant sub-degree programmes offered by local and overseas institutions.

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 Examination); 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 Experience

咖啡及廚藝單元	Culinary Arts and Coffee Skills
精品咖啡基礎技巧	Foundation to 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

授課語言 Medium of Instruction

課程授課語言為英語輔以粵語 (中文科除外)。
講義和考核均為英文。
Except for Chinese language courses, lectures will be conducted in English (supplemented with Cantonese as appropriate) and teaching notes and course assessments are in English.

學費	Tuition Fee
第1期學費 The 1st installment	第2-12期學費 The 2nd to 12th installments
\$3,174	\$3,166
全年港幣\$38,000	HK\$38,000 per year

