# 校園設施 College Facilities













YMCA College of Careers

Higher Diploma in Specialty Coffee and Café Business Management 精品咖啡及咖啡店管理高級文憑

# Full-time Programme 全日制課程



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 43H141051 This course has been included in the list of reimbursable courses under the Continuing Education Fund with course code 43H141051

info\_coc@coc.cymca.edu.hk https://coc.cymca.edu.hk

2783 3515 九龍窩打老道23號

港鐵油麻地站A2碧街出口)





**Department of Hospitality Management** 











登記號碼 Registration No.: 22/000317/L4 有效日期 Validity Period : 01/09/2022 - 31/08/2026 本課程獲得資歷架構認可 (資歷架構第四級) This course is recognized under the Qualifications Framework (QF Level 4)

級別四 QF Level 4

# 課程編號 Course Code **HDSCCBM**

## 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衞生經理資格等
- 透過強大且多元的僱主網絡,為學員建立交流平台, 加深對業界的了解,強化職涯規劃及提升就業機遇
- 提供3個月的職前實習,讓學員從職場中學習,吸取實 戰經驗

## 升學及就業前景

- 學員修畢課程後可銜接本地或海外大專院校,升讀相關 學位課程
- 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

- 香港中學文憑考試中取得五科第二級或以上\*,包括英國 語文及中國語文:或
- 修畢副學士學位先修課程、毅進文憑、應用教育文憑或 同等學歷:或
- 修畢資歷架構級別三(一年全日制)課程或香港學術及職業 資歷評審局認可的同等課程;或
- 完成本校文憑課程;
- 年滿21歲的申請人將作個別考慮:及
- 通過入學面試
- \* 香港中學文憑考試應用學習科目(乙類科目)取得「達標」, 「達標並表現優異(1)」或「達標並表現優異(1)」的水平將 被視為分別達到「第二級」、「第三級」或「第四級」。申 請入學時,最多計算兩科應用學習科目(應用學習中文除外)。



#### 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 a 3-month industrial placement for students to gain hands-on experience in the actual workplace

#### **Career Prospects and Further Studies**

- Graduates are eligible to apply for relevant bachelor degree 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**

- Obtain Level 2 or above in five subjects\* in the Hong Kong Diploma of Secondary Education Examination (HKDSE) including Chinese Language and English Language; or
- Complete a pre-Associate Degree or Diploma Yi Jin or Diploma of Applied Education or an equivalent qualification; or
- Obtain a relevant QF Level 3 gualification with at least 1-year full-time study load or equivalent recognized by HKCAAVQ; or
- Complete a diploma offered by the YMCA College of Careers; or
- Aged 21 or above will be considered on an individual basis; and
- Pass an admission interview

\* An "Attained", "Attained with Distinction (I)" and "Attained with Distinction (II)" in an HKDSE Applied Learning (ApL) subject (Category B subjects) are regarded as equivalent to an HKDSE subject at "Level 2", "Level 3" and "Level 4" respectively, and a maximum of two ApL subjects (excluding ApL(C)) can be counted for admission purpose.

課程內容	Programme Content
核心單元	CORE MODULES
職業英語丨	English in the Workplace I
職業英語Ⅱ	English in the Workplace II
商業普通話	Putonghua for Business
商業營商環境導論	Business Environment
管理學導論	Introduction to Management
款待業市場學導論	Introduction to Marketing for Hotel and T
酒店及旅遊業品質管理	Quality Management in Hotel and Touris
酒店及旅遊業人力資源管理	Human Resources Management in Hote
現代款待及旅遊管理	Contemporary Hospitality and Tourism N
職前實習	Industrial Placement

專業單元	SPECIALIZED MODULES
咖啡店營運管理	Café Business Management
專業酒吧管理	Professional Bar Management
餐飲業營運	Food and Beverage Operations
食品製作及衛生	Food Production and Hygiene
西式烘焙及糕點製作	Patisserie and Artisan Bakery Productio
美食學與創意	Gastronomy & Innovation
精藝甜品技巧	Entremets and Artistic Skills
咖啡師技巧	Barista Skills Development
咖啡店營運	Café Operations
咖啡沖煮技巧	Brewing Skills Development
咖啡生豆、品鑒及烘焙技巧	Green Coffee, Sensory and Roasting Sl
企業管理	Entrepreneurship

# 上課模式 Mode of Study

二年全日制(3個月職前實習) 2-year Full-time (3-month Industrial Placement)

#### 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

港幣HK\$54,780/年 (分10期繳交)

HK\$54,780/ year

(10 installments)







kills Development

