



健身室
Fitness Room



實習訓練
廚房
Practical Training Kitchen



咖啡角
Coffee Corner



籃球場
Basketball Court



游泳池
Swimming Pool



青年會專業書院
YMCA College of Careers



YM Career 360
YM 360 酒店及旅遊計劃

Part-time Programme
兼讀制課程

Department of Hospitality Management



課程特色

- 計劃包括課堂學習及職場實踐兩部分，為學員與款待業界作出適當的配對，提供涵蓋學術發展和職業機會的全面培訓，為入職款待業作職前準備
- 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，加深對業界的了解，強化職涯規劃及提升就業機遇
- 課程費用由僱主全數津助

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歲或以上的人士；及
- 通過入學面試



開課日期：9月

Start Date : September

Programme Features

- The programme consists of academic learning and a real-life workplace arrangement for students, which provides them with comprehensive training that encompasses both academic development and career opportunities
- 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
- Fully subsidized by the employer

Career Prospects and Further Studies

- Graduates are eligible for articulation to the Higher Diploma in Specialty Coffee and Café Business Management offered by the YMCA College of Careers or apply for 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 Examination (HKDSE); or
- Completion of Secondary 5 (for applicants with Hong Kong Certificate of Education Examination (HKCEE); or
- Other equivalent qualifications; or
- Mature student aged 21 or above; and
- Pass an admission interview



課程內容

職場元素

業界僱主將與學員訂立為期兩年的僱傭合約。學員於合約期間，每週於所配對之機構工作4-5天(視乎個別僱主的工作安排)。於合約期間，僱主需提供以下建議薪酬及學員培訓津助：

- 每月建議薪金不少於港幣\$16,000元；及
- 文憑課程的培訓資助

Programme Content

Work Opportunities Provided by Employers

Each student will enter into a 2-year contract with the employers. Students are required to work 4-5 days a week (depending on the employers’ work arrangement). The employer is required to provide the following suggested salary and subsidies:

- Recommended monthly salary of not less than HK\$16,000 ; and
- Full subsidy of the programme



學習元素

學習元素為計劃中的另一個核心部份。學員將入讀本校開辦的「款待學文憑(國際廚藝及精品咖啡)」(資歷架構三)，每週須於本校上課一天，出席率達80%或以上，並通過評核，方獲本校頒發文憑。

Learning at YMCA College of Careers

As another core component of YM Career 360, students will enroll in our “Diploma in Hospitality Studies (International Culinary Arts and Specialty Coffee) programme (QF Level 3) and are required to attend the lessons once a week and pass the assessments, with an attendance over 80% or above during the programme.

核心單元

款待業實用英語

Core Modules

Practical English in Hospitality

款待業普通話

Practical Putonghua in Hospitality

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

專業單元

Specialized Modules

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

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

由僱主全數津助

Fully subsidized by employers

