

Hong Kong's only Culinary Arts Related Degree Programme

Bachelor of Arts (Honours) in Culinary Arts and Management 廚藝及管理(榮譽)文學士

YEAR 1 ENTRY

SSSDP
JUPAS CATALOGUE NO.
JSSV04

YEAR 3 ENTRY

SSSDP
MH145106 (Full-Time)
SELF-FINANCING
MH525106 (Part-Time)

PROGRAMME HIGHLIGHTS

- Integrate Chinese and Western culinary arts with professional hospitality and business management elements
- Instill knowledge and skills in food culture, recipe and menu development, catering and dining experience management to develop all-round professionals
- Equip graduates with up-to-date culinary arts, hospitality and business management skills through local and overseas internships, industry projects and distinguished guest lectures.

Programme Overview

This Programme aims to equip students with the technical skills needed to become top chefs, educators, and with the entrepreneurial know-how to launch their own businesses. The Programme integrates culinary arts with professional management expertise and academic rigor, which is gained by learning from leading culinary professionals, academics, and entrepreneurs while acquiring practical industry knowledge and skills. It encourages creativity and curiosity to develop intellectual critical thinking and problem-solving abilities. Students immerse in Western and Chinese culinary practices interspersed with food science, culinary-related research and design underpinned by a business management framework. This Programme is included in the Government's Study Subsidy Scheme for Designated Professions/Sectors in the 2025/26 academic year to fulfill the industry's demand for culinary professionals.

Career Prospects

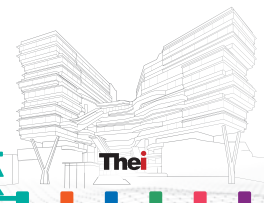
Graduates could pursue career in taking up various catering-related managerial positions, including junior sous chefs specialising in Chinese cuisine or Western cuisine, Junior Sous Chefs in Baking and Pastry, restaurant chefs, and restaurant operators. The programme also offers graduates opportunities for both local and overseas employment, such as hotels, clubs, theme parks, airline catering services, catering groups, and Michelin-starred restaurants, expanding their professional and personal horizons and enabling them to pursue careers in multinational enterprises and engage in global hotel and catering ventures.

Professional Recognition

This Programme has been accredited by the Institute of Hospitality (UK), and received the Recognition of Quality Culinary Education Programme Certification by the World Association of Chefs' Societies. The programme also achieved Observer of the International Centre of Excellence in Tourism and Hospitality Education (THE-ICE) and recognised as an Alliance Network Friend. The Food Hygiene and Sanitation module has been approved by the Food and Environmental Hygiene Department of the Hong Kong Government (FEHD). Upon Successful completion of this module, their qualifications have been covered and exempted from the examination to obtain the registration of the Food Hygiene Manager under the scheme.

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For year-3 online application:
VTC Web-based Admissions System
www.vtc.edu.hk/admission



This programme is recognised under the QF (Level 5)
QR Registration No.: 14/003073/L5
Registration Validity Period: 01/09/2014 to 31/08/2028



Uwe OPOCENSKY
Executive Chef
Island Shangri-La, Hong Kong

Industry Endorsement

“Having a relevant bachelor’s degree has become an important requirement for the F&B industry. This Programme is a unique program to nurture culinary talents and leaders in the hospitality industry. Apart from a balance of theory and practical components, the students also engage with project-based learning in developing recipes and business plans, as well as conducting food-related research. We feel honoured to be one of the Work-integrated Learning partners to offer practical work experience to CAM students. We look forward to hiring work-capable graduates in the near future.”



Daniele CARSON
Executive Chef
Mandarin Oriental, Tokyo

Industry Endorsement

“I am pleased to endorse THEi and its exceptional internship program, which offers a diverse range of unique opportunities both in Hong Kong and globally. In 2024, we had the pleasure of welcoming a group of students to our kitchens in Tokyo as part of this program. This experience is a golden opportunity to nurture talent and broaden students’ understanding of the work environment. Mandarin Oriental Tokyo provides an ideal setting for these students to work alongside highly skilled professionals with years of experience in the field.”



CHAN Leong, Leo
Chef de Partie - 2022 Graduate

Graduate Endorsement

“I have never regretted choosing this programme. I have picked up useful skills that build a solid foundation for my career development and connections that are worth cherishing. Indeed, the path to achievement was and will not be smooth and easy. Yet the encouragement and company of teachers and comrades allowed me to stand strong against those obstacles. I hope you will find this industry’s beauty and excitement just as I do.”



FRANCISCO Cristiana Elize
2024 Graduate

Graduate Endorsement

“THEi CAM Programme provided me with valuable opportunities to intern at The St. Regis Osaka and Mandarin Oriental, Tokyo, for Two Summers during my studies. This was such an incredible, eye-opening, and valuable experience. The experience gave me an opportunity to learn how to be independent and grow as a chef in terms of skill and attitude.”

Programme Structure

YEAR 1

General Education Module

- Chinese 1
- English for Academic Studies 1
- Creativity & Innovation in Society

Industry/Profession Specific Module

- Science Fundamentals for Catering
- Business Management Fundamentals
- Food Cost Control & Yield Management
- Food Nutrition for the Culinary Arts
- Cuisine Culture
- Western Culinary Fundamentals
- Chinese Culinary Fundamentals

YEAR 2

General Education Module

- A.I. and Blockchain in Society & Work
- Entrepreneurial Mindset
- General Education Elective 1
- General Education Elective 2

Industry/ Profession Specific Module

- Regional Chinese Culinary Arts
- Western Culinary Arts
- Accounting for Management
- Marketing Management
- Human Resources Management
- Food Production Operations
- Wine, Spirits & Food Affinities
- Food Hygiene & Sanitation

YEAR 3

General Education Module

- Chinese 2
- English for Academic Studies 2
- English for Professional Purposes

Industry/Profession Specific Module

- Kitchen Operations Management
- Catering Events Management
- Gastronomy
- Menu Development & Food Styling
- Dining Experience & the Senses
- Entrepreneurship
- Research Methods & Data Analysis
- Work-integrated Learning
- Recipe Development

YEAR 4

General Education Module

- General Education Elective 3
- General Education Elective 4

Industry/Profession Specific Module

- Final Year Project (Part 1)
- Final Year Project (Part 2)
- Food Supply Chain Management
- Trends & Innovations in Culinary Arts
- Quality Evaluation of Foods & Beverages
- Business Ethics & Law
- Mass Catering Food Production
- Programme Elective 1

Additional modules will be offered and modules offerings are subject to changes. Students may be required to attend additional training and industrial attachments, for which separate fees will be charged. Additional core module(s) may be required prior to commencement or during Year 3 study for Year 3 entry.

WORK AND LEARNING EXPERIENCE



Distinguished Guest Chef Lecture (Chef Alvin LEUNG)



Distinguished Guest Chef Lecture (Chef André CHIANG)



Mandarin Oriental, Tokyo