高科院 Thei

DEPARTMENT OF
HOSPITALITY & BUSINESS MANAGEMENT
酒店餐飲及工商管理學系

Hong Kong's only Culinary Arts Related Degree Programme

YEAR 1 ENTRY
SSSDP
JUPAS CATALOGUE NO.
JSSV04

YEAR 3 ENTRY
SSSDP
MH145106 (Full-Time)
SELF FINANCING
MH525106 (Part-Time)

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

2026-27

PROGRAMME HIGHLIGHTS

- To provide Culinary Arts and Hotel Catering Management graduates with a holistic education that fosters their comprehensive personal and professional growth.
- To deliver a multidisciplinary learning experience that blends hands-on culinary skills, business management principles, and sustainability-focused strategies, enabling graduates to thrive in varied and challenging positions across the food, beverage, and hospitality sectors.
- To prepare graduates who can enhance the performance, impact, and long-term sustainability of food, beverage, and hospitality businesses through skilled and responsible operational leadership.
- Graduates can progress rapidly to management-level positions within culinary and hotel catering industries, either locally or internationally, also gain a global perspective that will help them to meet the growing challenges faced by the dynamic catering, hotel and event industries.

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 2026/27 academic year to fulfill the industry's demand for culinary professionals.

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 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 from AY 2024/25 onwards, their qualifications have been covered and exempted from the examination to obtain the registration of the Food Hygiene Manager under the scheme.

WORK READY 貫徹應科 U READY

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

資歷架構 Qualifications Framework

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

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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."

Uwe OPOCENSKY
Executive Chef
Island Shangri-La, Hong Kong

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."

Daniele CARSON
Executive Chef
Mandarin Oriental, Tokyo

Career Prospects

BA (Hons) in Culinary Arts and Management does not limit graduate to a single path. It provides a powerful toolkit of practical skills and strategic knowledge. Graduates are uniquely positioned to become the creative and operational leaders of the future food scene, capable of excelling in both the art of cuisine and the science of business.

Graduates of this programme are equipped to pursue diverse and rewarding careers across the global culinary and hospitality industry. With a strong foundation in both practical culinary techniques and business management, our alumni are prepared to take on leadership roles in various sectors.

Graduate could articulate to FERRANDI Paris' Master of Science in Hospitality Management programme (1 year) upon completing their undergraduate degree.

Potential Career Pathways

1. Hospitality and Hotel Management
- Food and Beverage Manager
- Restaurant General Manager
- Hotel Operations Manager
- Catering Director

2. Culinary Leadership and Innovation
- Executive Chef
- Sous Chef
- Research & Development Chef
- Food Stylist / Consultant

3. Event and Experience Management
- Event Catering Manager
- Wedding and Banquet Coordinator
- Pop-up Dining Experience Curator

4. Entrepreneurship and Business Development
- Restaurant Owner / Operator
- Food Business Founder
- F&B Concept Developer

5. Sustainability and Systems Management
- Sustainable Food Operations Manager
- Supply Chain Coordinator (Food)

Industries of Employment
Graduates are highly valued in:

- Hotels and Resorts
- Catering Companies
- Food Media and Publishing
- Cruise Lines and Airline Catering
- Fine Dining and Casual Restaurants
- Event and Wedding Planning Firms
- Food Product Development

Further Study Opportunities
Graduates may also choose to pursue further studies in:

- Master's in International Hospitality Management
- MBA with a focus on Tourism or Culinary Business
- Postgraduate Diploma in Gastronomy or Food Studies

Core Modules Highlights

- Western Culinary Fundamentals
- Chinese Culinary Fundamentals
- Cuisine Culture
- Food Cost Control & Yield Management
- Food Nutrition for the Culinary Arts
- Regional Chinese Culinary Arts
- Western Culinary Arts
- Wine, Spirits & Food Affinities
- Food Hygiene & Sanitation
- Marketing Management
- Human Resources Management
- Gastronomy
- Menu Development & Food Styling
- Entrepreneurship
- Research Methods & Data Analysis
- Work-integrated Learning
- Food Supply Chain Management

Supporting Industrial Partners *(In Alphabetical Order)*

- Black Sheep Restaurants
- Cordis Hotels & Resorts Hong Kong
- Conrad Hong Kong
- Four Seasons Hotel Hong Kong
- Gourmet Dining Group
- Grand Hyatt Hong Kong
- Hong Kong Convention and Exhibition Centre (Management) Ltd
- Hong Kong Disneyland
- Hong Kong Gold Coast Hotel
- Hotel ICON
- Hyatt Centric Victoria Harbour Hong Kong
- Hyatt Regency Hong Kong
- JIA Group
- JW Marriott Hotel Hong Kong
- Mandarin Oriental Hong Kong
- Mandarin Oriental Tokyo
- Renaissance Hong Kong Harbour View Hotel
- Rosewood Hong Kong
- Shangri-La Hotels and Resorts
- Sheraton Hong Kong Tung Chung Hotel
- St. Regis Osaka
- Swire Hotels
- The Hong Kong Jockey Club
- The Landmark Mandarin Oriental, Hong Kong
- The Murray, Hong Kong, A Niccolo Hotel
- The Peninsula Hong Kong
- The Ritz-Carlton, Hong Kong
- And More..

Work and Learning Experience

Work-integrated Learning

Work-integrated Learning (WIL) modules are directed industry attachments that provide learning experiences by integrating theoretical with it applications in the workplace. Students are required to complete 480 hours (for Year-1 Entry) or 126 hours (for Year-3 Entry) of WIL to be eligible for the Bachelor of Arts (Honours) in Culinary Arts and Management.

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