

## Hospitality 酒店及旅遊

# The Magic of Bordeaux Wine and Cheese Pairing 波爾多葡萄酒與芝士的神奇配搭

HT4200070

Bordeaux wine is elegant and unique, also a perfect match with wide range of cheese. The workshop would bring you the magic of Bordeaux wine making and cheese pairing.

波爾多葡萄酒優雅獨特，完美與各種芝士配合。工作坊將帶您領略波爾多葡萄酒的釀造及體會葡萄酒與芝士之間的神奇配搭。



## Content 內容

- An Overview of Bordeaux Wine  
波爾多葡萄酒的概述
- The Magic of Bordeaux Wine  
波爾多葡萄酒的神奇力量
- The Common History of Bordeaux Wine and Cheese  
波爾多葡萄酒和芝士的共同歷史
- Bordeaux Wine and Food Pairing  
波爾多美酒與食物配搭

## Date 日期

28 May 2021 (Fri)  
2021年5月28日(星期五)

## Time 時間

6:45 p.m. – 9:45 p.m.  
下午6時45分至9時45分

## Venue 上課地點

Wine and Beverage Laboratory, Institute of Vocational Education (Haking Wong)  
香港專業教育學院 (黃克競), 品酒工房

## Medium of Instruction 授課語言

Cantonese (supplemented with English notes)  
廣東話 (輔以英語教材)

## Tuition Fee 費用

HK\$660 per person  
每人港幣\$660元

Special Offer: HK\$594 person will apply to the following participants:

學費優惠：每位港幣594元適用於以下人士：

- 1) Early Bird: enroll on or before 7 May 2021; or  
提早報名優惠：於2021年5月7日或之前報名；或
- 2) Graduates of wine-related courses organized by the Hospitality Discipline of the Vocational Training Council, or  
職業訓練局酒店及旅遊學科品酒課程之修畢者；或
- 3) VTC Alumni  
職業訓練局校友

A certificate will be issued by the Bordeaux Wine School upon completion of the workshop.  
出席者於完成課程後將獲發波爾多葡萄酒學院聽講證書一張。

Applicants must be aged over 18, with no allergy to wine and without any preexisting heart or cardiovascular medical conditions.

報讀人士須年滿18歲，沒有酒精過敏、沒有任何心臟或血管疾病紀錄。

Under the law of Hong Kong, intoxicating liquor must not be sold or supplied to a minor in the course of business.  
根據香港法律，不得在業務過程中，向未成年人售賣或供應令人醺醉的酒類。

## Application Deadline 截止報名日期

14 May 2021  
2021年5月14日

## Enrolment & Enquiries 報名及查詢

Hospitality Discipline 酒店及旅遊學科

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<https://hospitality.vtc.edu.hk/>

