

Improve Your F&B Operations by Teaming up with Wine & Beverage Suppliers

與酒品供應商合作 提升餐飲營運效率

Date 日期	:	10 / 11 / 2017 (Friday 星期五)
Time 時間	:	11:30am – 12:30pm
Venue 地點	:	Seminar Room, Hall 3E Concourse, HKCEC 香港會議展覽中心展覽廳 3E 大堂研討室
Languages 語言	:	English 英語
Remarks 備註	:	Free Admission 費用全免

Programme 程序表

Time 時間	Programme 程序
11pm – 11:30pm	Registration 登記
11:30am – 12:15am	<p>Moderator 主持人: Mr Vincent Choi Senior Instructor (F&B), Hotel and Tourism Institute</p> <p>Speakers 講者: Mr Sam Chong Alumnus of HTI</p> <p>Mr Louis Lee Wine and spirit supply expert and educator</p> <p>Mr. Vincent Choi F&B professional and educator</p> <p>Content 內容: Improve Your F&B Operations by Teaming up with Wine & Beverage Suppliers Different F&B operations such as Bars, fine dining, Chinese and Asian restaurants can benefit from a good collaboration with wine supplier in different ways, learn more from the seminar hosted by Hotel and Tourism Institute (HTI) of VTC with our industry experts.</p> <p>與酒品供應商合作 提升餐飲營運效率 酒吧、高級食肆、中式餐廳、亞洲餐廳等各類餐飲機構，若能透過不同途徑維持有效的酒品供應，對營運將大有助益。歡迎出席這個由 VTC 機構成員酒店及旅遊學院主辦的講座，向業界專家瞭解更多資訊。</p>

12:15pm – 12:30pm	Question & Answer Session 問答環節
12:30pm	Seminar Ends 活動結束

Remarks 備註:

- Free admission. Seats are granted on a first-come-first-served basis. 免費入場。座位有限，先到先得。
- Trade only and persons under 18 will not be admitted. 只接待 18 歲或以上業內人士進場。
- The Organiser reserves the right to make any changes without prior notice. 主辦機構保留任何更改之權利而不作另行通告。

Speaker 講者



Mr Sam Chong 莊炳森先生

Alumnus of HTI

As an Assistant Director of Food and Beverage of an international chain hotel in Hong Kong, Sam is overseeing 6 various F&B outlets, he will share with you his insights in handling the wine & beverage arrangement for his bars and restaurants.

酒店及旅遊學院畢業生

莊炳森現為國際集團酒店的助理餐飲總監，管理酒店旗下六間不同類型的餐飲設施。他將於講座中，分享其於不同的酒吧及餐廳處理酒品的心得和見解。



Mr Louis Lee 李凌靄先生

Wine and spirit supply expert and educator

Louis shares his passion in wines from all over the world. As a wine and spirit educator, Louis has taught for different institutions over all these years. His extensive experience in wine trade started more than 20 years ago. As a senior executive manager of a renowned wine company, he will share the tips on how a wine supply chain can enhance the efficiency of F&B operations.

餐酒及烈酒供應專家

李凌靄先生熱愛世界各地的酒品，從事餐酒及烈酒教育工作多年，並曾於多間院校任教。他擁有超過二十年的酒類貿易豐富經驗，現為著名葡萄酒進口和批發公司的高級執行經理。他將分享如何透過酒品供應增進餐飲營運效率。

Moderator 主持人

Mr. Vincent Choi 蔡家靈先生

Mr. Vincent Choi is a seasoned F&B professional and educator. He has obtained over 22 years of F&B experiences with BA in Hotel and Catering Management (HKPU), Certified Hospitality Educator (CHE) and WSET advanced level. With his professional and passion to F&B training, he is currently a Senior Instructor of Hotel & Tourism Institute of VTC with 4 years of teaching experience.

蔡家靈先生是經驗豐富的餐飲業專家及導師，擁有 22 年業界經驗，以及取得香港理工大學酒店及餐飲管理學士學位、美國酒店業協會認可款待教育工作者 (Certified Hospitality Educator) 專業資格 及 WSET 高級證書。其現職為 VTC 的「酒店及旅遊學院」餐飲部高級教導員，並任教超過 4 年，對餐飲業培訓充滿熱忱。