

餐飲管理學系歲末成果展：皮埃蒙特之巡禮

高秋英 | 餐飲管理學系前主任

多年來，實踐大學餐飲管理學系(以下簡稱餐管系)學生最期待的是能爭取每年度教育部學海築夢計畫所補助的國外實習，為能一圓夢想，學生莫不積極準備資料參加學系的面試，以順利通過遴選獲取實習資格。餐管系為使學生擴展視野，近年選擇義大利國際廚藝學院(Italian Culinary Institute for Foreigners, ICIF)為國外實習合作機構，正因為該校位於物產豐富聞名的皮埃蒙特(Piemonte)區域，美食佳餚餐廳林立，透過 ICIF 學校的引薦，學生完成為期四週的義大利廚藝訓練後，即可分配至特色星級餐廳實習。對學生而言，除實現夢想外，也將自己的廚藝專業履歷添加一筆璀璨的紀錄。

皮埃蒙特位於義大利西北部，倚靠在阿爾卑斯山的山腳下，呈現高低起伏的丘陵地，除了布滿小村莊和古堡外，放眼望去盡是果樹和葡萄園。因此，義大利酒中之王巴羅洛(Barolo)及聞名的阿斯蒂·蜜思嘉(Asti Moscato)白酒能供應全球的需求量。同時，此區的阿爾巴(Alba)小鎮盛產世界稀有美味的白松露，加上榛果、杏仁果等農產，使得皮埃蒙特成為義大利最迷人的美食與美酒故鄉。首府杜林(Torino)傳聞是可可發展為巧克力的起源地，歷時超過五個世紀，不僅成為手工巧克力的重鎮，也孕育出世界知名的精品巧克力，如費列羅(Ferrero)的金莎巧克力、Nutella 巧克力醬等經典代表。因此，2022 年餐管系歲末成果展選定以義大利皮埃蒙特為主題，由曾經參與義大利實習的學生帶領學弟妹，將義大利美食與點心的精髓一一介紹出場，用心和手來為用餐時光畫出甜蜜與幸福。

在歲末成果展中，除了以義大利料理為主角外，也特別安排餐管系一年級學生楊承諳示範烘焙作品，他剛進大學就參加臺灣蛋糕協會舉辦的競

賽，初試啼聲即勇奪社會組常溫蛋糕冠軍，對餐管系而言，這項佳績可說是 2022 年聖誕節最具意義的禮物。因此，在本次成果展邀請楊同學示範難度較高的千層貝殼酥(sfogliatelle)，它外表帶有華麗浪漫洛可可(Rococo)風的背殼型千層酥皮，內餡則以瑞可塔起司(ricotta cheese)、硬小麥粉及糖漬橙皮等調製而成，最高難度技巧是麵皮的展延成型，而楊同學不負眾望地完美呈現作品示範的每個細節。

餐飲管理是一個非常依賴實作經驗的學科，學生必須經過無數次的練習，才可以熟能生巧，養成專業技能。實踐大學餐管系很幸運的是多年來一直有熱情、無私的僑泰興公司，願意贊助學生於上課和練習使用的麵粉食材，更進一步挹注經費培育烘焙人才。餐管系有興趣的學生就可以利用週末時間參加免費的烘焙加強班或選手養成班，也因而蔚為風氣，所以烘焙特色成為學系的招生利器之一，每年都吸引無數烘焙金手獎的高職生來報考。為了回饋廠商熱心教育的行動，歲末舉辦成果展也就成為餐管系的傳統，除了驗收學生的學習成果，更可以透過活動呈現出全球餐飲的趨勢與潮流。

2022 年餐管系歲末成果展的主題為「義大利皮埃蒙特之巡禮」，主要是將義大利皮埃蒙特的特產，透過烘焙班學生的練習與曾在義大利實習學生的反芻創新，展示親手製作的烘焙作品與學習成果，並邀請師長和贊助廠商蒞臨現場品嚐及回饋。總之，以實作展示與分享乃是餐飲教育的重要環節，此次成果展深獲師長與廠商的肯定，對餐管系學生來說，不僅是鼓勵，亦是持續進步的最大動力。■

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活動前，餐飲管理學系緊鑼密鼓布置場地。
Preparation ahead of the event





02 03

風味迷人的義大利酒及酒醋 (Balsamico) 建議菜單開發 - 餐飲產業創新碩士班學生作品

Development of menu for Italian wine and balsamic vinegar - Works by students from the graduate institute

End-of-year Showcase to Celebrate Piemonte for the Department of Food and Beverage Management

Kao Chiu-Ying (高秋英)

Former Chair of the Department of Food and Beverage Management

Over the years, the overseas scholarship program organized by the Ministry of Education has been very popular among students of the Department of Food and Beverage Management (DFBM) at Shih Chien University. Those who dream to study abroad work very hard to prepare the required documents for the interview and hope to secure a spot on the program. In recent years, the DFBM has partnered with the **Italian Culinary Institute for Foreigners (ICIF)** to provide students with overseas internship opportunities. Located in Piemonte, the institute is surrounded by many excellent restaurants. Through the recommendation of ICIF, students will start their internships at local starred restaurants following a four-week culinary training period. For students, it is not merely dreams coming true, but an amazing record on their resume.

Situated in the northwest of Italy and at the foot of the Alps, Piemonte is known for its rolling hills. The region is dotted with villages and castles, surrounded by fruit trees and vineyards. Piemonte has the capacity to produce Barolo, often known as the king of



04 大一金牌選手楊承諳同學示範表演
Demonstration by first-year student Yang Cheng-An (楊承諳)

05 聖誕節蛋糕比賽 - 常溫蛋糕(社會組)楊承諳同學之冠軍作品
The winning cake by Yan Cheng-An

06 義大利實習許勝平同學製作餐會的提拉米蘇與佛卡夏
Hsu Sheng-Ping (許勝平), who had his internship in Italy, prepared tiramisu and focaccia at the event.

07 義大利實習張芸榛同學製作精美的中、義融合佳餚
Chang Yun-Chen (張芸榛), who participated in the internship in Italy, prepared delicate and delicious Sino-Italian fusion dishes.

wines, and the famed Asti Moscato which is consumed around the world. The region's town of Alba produces the coveted and rare white truffle. Alba is also known for its delicious hazelnuts, almonds and other farm produce, making Piemonte the home of amazing food and wine. It is said that Torino, Piemonte's capital city, was the first place to make chocolate from cocoa beans. For over five centuries, Torino has been known for its craft chocolate and is the home of classic luxury chocolate, including Ferrero and Nutella. In 2022, the DFBM decided to use Piemonte as the theme for its end-of-year showcase. Students that previously

had their internships in Italy led other schoolmates in reproducing iconic Italian cuisine, creating a lovely mealtime.

During the event, in addition to Italian cuisine, the DFBM's freshman Yang Cheng-An (楊承諳) was invited to demonstrate his bakery skills. In his first year in university, he participated in a competition organized by Taiwan Gâteaux Association and won first place (in the category of cakes that can be stored at room temperature). This award became the best Christmas present for DFBM in 2022. During the showcase, Yang demonstrated making the difficult

08 皮埃蒙特之巡禮 - 巧克力系列
Chocolate series

09 皮埃蒙特之巡禮 - 蛋糕與餅乾
Cakes and cookies





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皮埃蒙特之巡禮 - 潘納朵妮
Panettone

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皮埃蒙特之巡禮 - 義式馬卡龍
Italian macarons

sfogliatella. On the outside, the pastry has romantic Rococo shell shaped flaky layers. On the inside, it has a filling of orange-flavored ricotta. The most challenging part is to roll out the dough to create very thin sheets that eventually form a shell shape. Yang demonstrated every detail without fail.

Food and beverage management relies heavily on practice and experience. Students must go through countless practice sessions to master the skills. Over the years, Shih Chien University has been very grateful for the support of Chiao Thai Hsing Enterprise Co., Ltd., which offers free flour for students to use during class and practice sessions. Moreover, the company generously provides funds to help nurture baking talent. In the DFBM, any students who are interested can spend their weekends participating in classes and training sessions, a tradition that has become a very popular feature

for student recruitment. Every year, a huge number of students apply to study in the DFBM. As part of the effort to thank the sponsors, DFBM organizes end-of-year showcases to demonstrate what students have learned and reflect on the trends in the world culinary scene.

In 2022, the theme of the DFBM end-of-year showcase was **“A tribute to Piemonte”**. Students worked together with those who had their internship in Italy to recreate the famous pastry from Piemonte. The teaching staff and sponsors were invited to have a taste of the dishes and give feedback. Demonstrating one’s work and sharing it with others is an important part of culinary education. This year’s showcase got excellent feedback from the teaching staff and sponsoring businesses, which was the best encouragement and compliment for students. ■



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