



資歷架構  
Qualifications  
Framework



西廚師

Western Cuisine  
Chefs



中廚師

Chinese Cuisine  
Chefs

# 餐飲業 Catering Industry

過往資歷認可  
Recognition of Prior Learning (RPL)



樓面經理

Restaurant Managers

點心師傅

Dim Sum Chefs



燒味師傅

Siu Mei Chefs

為提升餐飲從業員的專業水平，推動整體行業的可持續發展，香港特區政府協助餐飲業推行資歷架構(QF)。餐飲集團和中小企紛紛響應，積極應用QF在人才發展和管理上，鼓勵員工透過「過往資歷認可」(RPL)機制或修讀QF認可課程，取得業界和政府認可的資歷，讓員工有更廣闊的晉升空間和進修機會。取得QF資歷後，餐飲業從業員更可以申請QF「學習體驗獎勵計劃」，獲取獎金資助參加本地或境外舉行的學習活動（如烹飪比賽），為日後事業發展開拓新機遇。

To enhance the professional standards of practitioners and promote sustainable development across the industry, the HKSAR Government supports the catering industry in implementing the Qualifications Framework (QF). In response, many catering groups and small to medium enterprises have actively adopted the QF for talent development and management. Employees are encouraged to obtain industry and government-recognised qualifications either through the Recognition of Prior Learning (RPL) mechanism or by enrolling in QF-recognised programmes, expanding their opportunities for career advancement and further studies. Catering practitioners who have achieved QF-recognised qualifications can apply for the QF Award Scheme of Learning Experiences. Awardees will receive a monetary prize to support their participation in learning activities (such as culinary competitions) within or outside Hong Kong, opening new avenues for future career development.

掃描二維碼  
下載申請表格  
Scan the QR code to  
download the  
application form



## 申請流程 Application Procedure



餐飲業RPL機制提供多個第一至第四級資歷可供申請，從業員應檢視自己是否具備所需的一年至六年行業年資要求

Multiple qualifications, ranging from Level 1 to Level 4, are available for application under the RPL mechanism for the Catering industry. Practitioners should ensure that they meet the respective requirements of having one to six years of industry experience



通過文件查證及/或評估後，申請者便會獲頒發資歷證明書

Upon verification of documents and/or passing the assessment test, applicants will be awarded a Statement of Attainment



交付申請表格、證明文件及評估費用給評估機構（職業訓練局）

Applicants should submit the application form along with the supporting documents, and pay the assessment fee to the assessment agency (Vocational Training Council (VTC))



評估機構將查核申請者填報的資料、證明文件及/或安排評估

The assessment agency will verify the submitted information and supporting documents, and/or arrange an assessment test



選定申請某個級別的專項資歷後，並填寫申請表及準備年資及相關工作經驗證明

After selecting a specific qualification at a particular level, applicants should complete the application form and prepare supporting documents of their length of service and relevant work experience

專項1

專項1

專項1



## 其他資訊 Other Information

專項資歷涵蓋中式和西式菜系不同工種，已累計多達4,000多名餐飲業從業員成功申請。他們更可以向教育局申請發還全額評估費用。

The specific qualifications encompass various job roles in both Chinese and Western cuisines. Over 4,000 catering practitioners have successfully obtained RPL qualifications and are eligible to apply for full reimbursement of the assessment fees from the Education Bureau.

掃描二維碼下載  
發還評估費用申請表格  
Scan the QR code to  
download the application  
form for reimbursement  
of assessment fees



## 申請者分享 Applicants' Sharing



### 梁家豪先生 Mr. Cliff LEUNG

陽明山莊私人會所資深糕餅總廚  
Senior Pastry Chef, Hong Kong Parkview

我擁有二十多年西式糕餅製作經驗，曾服務多間高級酒店和私人會所。我深明從事餐飲行業要時刻裝備自己迎接新挑戰。早前透過酒店及餐飲從業員協會介紹，我成功取得西式菜系廚藝烹飪(三級)資歷。得到第三方認證，加強我在行業發展的信心。我會嘗試申請更高級別的資歷，亦會鼓勵我的團隊申請。

With over 20 years of experience in crafting Western pastries for prestigious hotels and private clubs, I fully recognise the importance of continuously upskilling to meet new challenges in the catering industry. Through a referral from the Hotels, Food and Beverage Employees Association, I recently obtained a Level 3 qualification in Cooking Skills and Techniques for Western Cuisine via the RPL mechanism. This third-party accreditation has bolstered my confidence in advancing my career in the industry. I plan to pursue higher-level qualifications and also encourage my teammates to apply for it.

### 冼寶珠女士 Ms. Ida SIN

利華超級三文治高級營運經理  
Senior Operation Manager, Oliver's Super Sandwiches

作為區域管理層帶領500名同事，日常工作雖然繁重，但我堅持好學的心態，希望為同事樹立榜樣。公司樂見同事不斷增值，積極協助我和同事申請認證，讓我順利獲得國際菜系食肆管理(四級)資歷。這項資歷令我更有動力在事業上追求更高的成就，同時有助提升團隊的專業水平，推動品牌有更好的發展。

Despite the demands of my role as a regional manager overseeing 500 staff members, I remain committed to continuous learning and aspire to being a role model for my colleagues. Our company values ongoing self-enhancement and has actively supported me and other staff members in seeking professional accreditation. With this backing, I successfully obtained a Level 4 qualification in Restaurant Management for International Cuisine. This qualification has not only fueled my drive to pursue higher career goals, but has also contributed to enhancing our team's professional capacity and fostering the development of our brand.



### 辛素蓮女士 Ms. Irene SUN

酒店及飲食專業人員協會理事  
Director of the Association of Professional Personnel (Hotels, Food & Beverage)

從餐飲項目副經理轉至培育行業新秀，我親身體會到行業邁向專業化，更多崗位要求具備特定級別的行業技能和專業知識。對從業員而言，多一項資歷即代表多一分機會。雖然我擁有碩士學歷，仍然申請國際菜系食肆管理(四級)資歷。申請流程十分簡便，由VTC負責處理和頒發資歷證明書，並可申請政府全數發還評估費用。

Transitioning from the role of assistant event manager overseeing catering projects to mentoring new talent, I have witnessed the industry's growing professionalisation and the rising demand for specific levels of industry skills and expertise. For catering practitioners, each qualification obtained opens up new opportunities. Despite already holding a master's degree, I opted to pursue a Level 4 qualification in Restaurant Management for International Cuisine. The application process is straightforward: the VTC processes my application and issues the Statement of Attainment. I can also apply for full reimbursement of the assessment fees from the Government.

## 問與答 Q&A

問Q

我在餐飲業打滾十幾年，為何還要申請「過往資歷認可」(RPL)？擁有這資歷對我有什麼幫助呢？

I have been in the catering industry for over 10 years. Why do I have to apply for RPL? What are the benefits of having RPL qualifications?

答A

在資歷架構下，資深從業員可以通過RPL確認其累積的行業知識、專業技能和實戰經驗，並獲頒發政府認可的資歷證明書。在競爭激烈的餐飲業中，企業在招募人才和晉升員工時，往往要求申請者出示學歷和年資證明。通過RPL有助展示你的專業能力，為個人事業發展開創更多機會。

Under the QF, seasoned practitioners can have their industry knowledge, professional skills and practical experience recognised and receive a government-endorsed Statement of Attainment through RPL. In the highly competitive catering industry, applicants are often required to produce proof of qualifications and experience for recruitment and promotion purposes. With RPL qualifications, you can demonstrate your professional competence and unlock greater opportunities for career development.

問Q

我熟悉餐飲業不同領域，由“水吧”到“尾鑊”不同崗位我都勝任，可以一次申請幾個資歷嗎？

Conversant with various aspects of the catering industry, I can take up different positions, from beverage maker to senior chef. Can I apply for multiple qualifications at the same time?

答A

當然可以啦！只要你符合申請專項資歷（即「能力單元組合」）所要求的行業年資及相關工作經驗，就可以申請。獲頒發資歷證明書後，仲可以向教育局申請全數發還評估費用。

Certainly. You can apply for any qualifications within the relevant clusters of competencies, provided you meet the specific requirements for length of service in the industry and relevant work experience. Upon receiving the Statement of Attainment, you can apply for full reimbursement of the assessment fees from the Education Bureau.

問Q

我已多年沒有參加考試，評估方式如何？困難嗎？

I have not taken an examination for years. How is the assessment conducted? Is it difficult?

答A

不用擔心，評估內容一般圍繞你的日常工作及你已掌握的技能 and 經驗。有三種評估方式，包括：面見、筆試（即選擇題）、實務評估；或三者組合。以筆試為例，約有20至30條多項選擇題，時間為30分鐘。至於面見，會圍繞日常的工作情境作出提問和考核，只要申請者按真實經驗和自身專業知識回答便可。實務評估則適用於出品部有關的專項資歷，例如燒味製作的資歷，以实操方式讓申請者展示食物製作或烹調的技術，通常會要求申請者完成一款自選以及一款指定菜式。評估內容非常貼近日常的工作要求，只要你發揮平時的水準，定能應付自如。

Take it easy. The assessment generally centres on your routine job tasks and the skills and experience you have acquired at work. There are three forms of assessment: an interview, a written test (in the form of multiple-choice questions) and a practical test, or a combination of all three. The written test consists of 20 to 30 multiple-choice questions to be completed within 30 minutes. The interview covers everyday workplace scenarios, and as long as you respond based on your genuine experience and professional knowledge, you will do fine. The practical test is specific to qualifications related to the production section, such as siu mei preparation, where you will demonstrate your food preparation or cooking skills in practical operations. Typically, you will be required to cook one dish of your choice and one assigned dish. Since the assessment closely mirrors the requirements of your daily work, performing at your usual level should help you pass with ease.

## 申請及查詢 Application and Enquiry

職業訓練局 過往資歷認可事務組 Vocational Training Council, RPL Unit

地址：九龍長沙灣長裕街10號億京廣場2期29樓A室  
Address: Unit A, 29/F., Billion Plaza II, 10 Cheung Yue Street  
Cheung Sha Wan, Kowloon

電話 Telephone: 3907 6868  
網址 Website: <https://rpl.vtc.edu.hk>  
電郵 Email: [qfprl@vtc.edu.hk](mailto:qfprl@vtc.edu.hk)

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