

企業員工發展活動 Staff Development Programme

- 溝通
- Communication
- 合作
- Collaboration
- 協同
- Synergy
- 互信
- Trust

Objective

Communication, collaboration, synergy and trust form the cornerstone of an effective team. Comprising fun-loaded activities with group sharing session, our Staff Development Programme aims at strengthening these four elements among team members. Besides, the team members will learn to bridge individual differences and demonstrate their creativity for meeting a common goal with limited resources.

Programme Fee

Approximately HK\$13,750 (3 hrs)
(for 20-25 participants)

IVDC may also tailor-make programme to suit the training needs of organizations, and the programme fees will be adjusted.

Free After Event Services

A summary of participants' feedback forms, disc/link of group photos and photos of the activities, and recipe of catering-related activities will be provided to the participating organizations.

訓練活動目的

溝通、合作、協同和互信是團隊內不可或缺的基石。透過一系列富趣味性的學習活動和分組討論，本企業員工訓練活動能強化團隊的以上原素。同時，訓練活動可引導參加者利用有限的資源，在團隊內充分發揮合作精神及創意，以達致共同目標。

活動費用

約港幣 \$13,750 (3小時)(20-25 人)

本中心亦可按參與機構或客戶的培訓需要度身訂造合適的活動方案，有關費用會相應調整。

免費服務

IVDC 將於舉辦企業員工發展活動後，向參與機構或客戶發放參加者意見回饋總表、團體大合照和活動花絮的電腦檔案，以及訓練項目的食譜(如適用)。

多項主要訓練活動項目可供選擇 Various Feature Activities to Choose

1

烘焙製作工作坊 BAKERY MAKING WORKSHOP



參加者在IVDC 的專業導師指導下，以親自設計並製作的烘焙作品進行比試。

With coaching by IVDC's professional trainer, participants will undergo a competition to design and make their own bakery products.

可選擇一款烘焙包餅製作或甜品類別: Options of One Bakery Product or Dessert:

- | | | | |
|---------|-------------------|----------|-------------------------|
| ○ 鮮雞蛋糕 | Fruit Cake | ○ 心太軟 | Molten Chocolate Cakes |
| ○ 拿破崙蛋糕 | Napoleon Cake | ○ 馬卡龍 | Macaron |
| ○ 黑森林蛋糕 | Black Forest Cake | ○ 芒果腸粉 | Mangos Pudding |
| ○ 檸檬撻 | Lemon Tart | ○ 健康燕麥餅+ | Wheat and Oat Cookies + |
| ○ 英式鬆餅 | Scones | ○ 意式奶凍 | Panna Cotta |

2

點心製作工作坊 DIM SUM MAKING WORKSHOP

在導師指導下，設計和製作一至兩款點心，配以精緻的麪粉公仔造型裝飾進行比賽。

With coaching by IVDC's professional trainer, participants will undergo a competition to design and make one to two selected dim sum with attractive decorations.

可選擇一至兩款的點心類別: Options of One to Two kinds of Dim Sum:

- | | | | |
|---------|------------------------------------|-------|----------------|
| ○ 燒賣 | Steamed Pork Dumplings | ○ 春卷 | Spring Rolls |
| ○ 黃金煎堆 | Sesame Balls | ○ 玫瑰包 | Sweet Rosy Bun |
| ○ 奶王南瓜糰 | Rice Pudding with Milk and Pumpkin | | |
| ○ 豆沙水晶餅 | Steamed Cake with Red Bean Paste | | |



3

咖啡達人大挑戰 TO BE A COFFEE SPECIALIST

第一部份: 味覺大挑戰

在專業導師指導下，參加者在品嚐數款咖啡後，學習辨認當中包含的不同味道；以及

Part 1: Olfactory Game:

With training from our professional trainer, team members will learn to identify the scent of different coffee beans; &

第二部份: 咖啡拉花比賽

參加者可學習簡單的咖啡調製和拉花技巧，再進行比賽。

Part 2: Latte Art Competition

With coaching of coffee brewing and practice of latte art skills, team members will undergo a competition.





葡萄酒入門工作坊 BASIC WINE TASTING WORKSHOP

- 葡萄酒的種類 Classification of Wines
- 產酒國家基本知識 Key wine Producing Regions of the World
- 認識不同葡萄品種 Grape Varieties
- 葡萄酒工具利用 Tools in Wine Tasting
- 分辨葡萄酒中的香氣 Identify the Scent of Wine
- 葡萄酒品嘗技巧 Wine Tasting Skills
- 品嘗葡萄酒禮儀 Wine Tasting Etiquette

導師帶領品嘗4款不同類型的葡萄酒。

Our trainer will coach the participants to taste 4 kinds of wine.



工作健身操工作坊 WORKPLACE FITNESS EXERCISE



- 簡介日常工作容易產生的勞損和痛症 Introduction of various injuries and pains easily induced in workplace
- 工作間的健身伸展運動 Key Wine Producing Regions of the World
- 預防肩頸背痛 Prevention of Shoulder, Neck and Back Pains
- 鬆弛神經和幫助減壓的呼吸法 Ways of Breathing to Relax and Reduce Stress



日式料理製作工作坊 JAPANESE CUISINE MAKING WORKSHOP

在導師指導下，設計和製作一至兩款日本菜，配以精緻裝飾進行比賽。

With coaching by IVDC's professional trainer, participants will undergo a competition to design and make one to two selected Japanese cuisine with attractive decorations.

可選擇一至兩款的日本菜: Options of One to Two kinds of dishes:

- 蜆肉味噌湯 Miso Soup with Clams
- 大阪燒 Okonomiyaki
- 炸蝦天婦羅 Tempura Shrimp
- 日式漢堡肉 Hamburg Steak
- 南蠻雞 Chicken Nanban
- 唐揚豆腐 Deep Fried Agedashi Tofu



泰式料理製作工作坊 THAI FOOD MAKING WORKSHOP

在導師指導下，設計和製作一至兩款泰菜，配以精緻裝飾進行比賽。

With coaching by IVDC's professional trainer, participants will undergo a competition to design and make one to two selected Thai cuisine with attractive decorations.

可選擇一至兩款的泰菜: Options of One to Two kinds of dishes:

- 泰式蜆湯 Clams Soup in Thai Style
- 泰式蝦醬炒飯 Fried Rice with Shrimp Paste in Thai Style
- 咖喱蝦配蒜蓉包 Thai Prawn Red Curry with Garlic Bread
- 椰汁紅豆糕 Red Bean Coconut Pudding



法式料理製作工作坊 FRENCH CUISINE WORKSHOP

在導師指導下，設計和製作一至兩款法式料理，配以精緻裝飾進行比賽。

With coaching by IVDC's professional trainer, participants will undergo a competition to design and make one to two selected French cuisine with attractive decorations.

可選擇一至兩款的法式料理: Options of One to Two kinds of dishes:

- 周打魚湯 Fish Chowder
- 蕃茄雞肉忌廉湯 Creamy Chicken Tomato Soup
- 白汁雞皇意粉 Chicken à la King with Pasta
- 白酒蜆意大利粉 Spaghetti alle Vongole



聯絡我們



www.ivdc.edu.hk



IVDC 匯縱專業發展中心

IVDC (LCK)

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匯縱專業發展中心(荔枝角)

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Other Components

訓練活動的其他環節

Our facilitator will conclude the key messages derived from the activities and invite the participants to share their joyful experience. Follow by presentation of group prizes, taste of end products and group photo taking.

主持會鞏固當日活動的訓練目標，並邀請參加者分享體驗和感受。比賽勝出組別將獲頒獎品以作鼓勵，以及安排參加者即場分享食物成果和進行大合照。

IVDC (TM)

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匯縱專業發展中心(屯門)

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Member of VTC Group
VTC 機構成員

Integrated Vocational Development Centre
(Ma On Shan)
匯縱專業發展中心(馬鞍山)

Staff Development Programme 企業員工發展活動



Feature Activities 主要活動項目

- ★ Creative Design: Floral Jamming / Nail Art / Hair Revolution
創意設計技巧: 花藝篇/美甲造型篇/辮髮起革命
- ★ Iron Chef: Cake Making / Seafood Paella / Dim Sum
鐵人料理: 烘焙篇/西班牙海鮮飯/點心篇
- ★ Latte Art Competition 咖啡達人大挑戰
- ★ Playgroup 團隊遊戲大挑戰
- ★ Other Tailor-made Activities 度身訂造活動

Programme Fee

Fees will be proposed according to the details of the activities.

活動費用

費用會以所預訂的活動來建議。

Free After Event Services

A summary of participants' feedback form, disc/link of group photos of the activities, and recipe of catering-related activities will be provided to the participating organizations.

免費服務

IVDC 將於舉辦企業員工發展活動後，向參與機構或客戶發放參加者意見回饋總表、團體大合照和活動花絮的電腦檔案，以及訓練項目的食譜(如適用)。



Enquiries查詢

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New Territories
匯縱專業發展中心(粉嶺)
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IVDC(MOS)
Yiu On Estate, Ma On Shan,
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Member of VTC Group

Feature Activities to Choose

主要活動項目可供選擇

Creative Design: Floral Jamming / Nail Art / Hair Revolution 創意設計技巧: 花藝篇/美甲造型篇/辮髮起革命

Team of participants will compete against one another, by designing and producing a creative product using different decoration materials, so as to enhance their creative and team building.

參加者可以透過創意和團隊合作，親自設計並製作獨特作品進行比試。

Latte Art Competition 咖啡達人大挑戰

Team of participants will compete against one another, by producing cups of coffee using different levels of latte art skills. 參加者可以透過學習拉花的技巧，製作一杯獨特的咖啡作比試。



Playgroup 團隊遊戲大挑戰

Through the short and lively ice-breaking games and energizer team building activities, participants can enhance positive thinking and interpersonal skills, as well as confidence.

透過一系列破冰及團體競賽遊戲，參加者可以提昇正向思維及人際溝通技巧，並且可有效提高個人自信。



Iron Chef: Cake Making / Seafood Paella / Dim Sum 鐵人料理: 烘焙篇/西班牙海鮮飯/點心篇

Team of participants will compete against one another, by designing and producing a cake/ a delicious Paella/ dim sum, with limited resources and time, and even cooking in the dark. 參加者於有限時間及物資提供下，來進行製作比試，你有機會一嚐於黑暗中製作美食。

Other Tailor-made Activities 度身訂造活動

IVDC may also tailor-made programme to suit the training needs of organization. 本中心亦可按參與機構或客戶的培訓需要度身訂造合適的活動方案。

Other Components 訓練活動的其他環節

Followed by presentation of group prizes taste of end products and group photo taking, our facilitator will conduct the key message derived from the activities and invite the participants to share their joyful experience. 主持會鞏固當日活動的訓練目標，並邀請參加者分享體驗和感受。比賽勝出組別將獲頒獎品以作鼓勵，以及安排參加者即場分享食物成果和進行大合照。